

# Valentine's Day

February 14, 2012

## Amuse

### **Fried Crab Polenta**

*Spicy Remoulade & Bulls Blood Salad*

## Small Plates

### **The Heart Salad**

*Romaine Hearts, Artichoke Hearts, Hearts of Palm,  
Red Windsor Cheese, & Blood Orange Vinaigrette*

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### **Roasted Red Pepper Soup**

*Red Tortilla Strips*

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### **Sesame Teriyaki Pork Short Ribs**

*Kim Chee Salad*

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### **Oysters On The Half Shell**

*Strawberry Vinaigrette*

## Entrée

### **Slow Smoked Prime Rib**

*Horseradish Au Jus & Garlic Mashed Potatoes*

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### **Roasted Red Snapper**

*Shrimp & Scallion Rice with Texas Grapefruit Vinaigrette*

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### **Cinnamon & Chili Rubbed Venison**

*Butternut Squash Puree with Fig, Cherry, & Raisin Compote*

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### **Grilled Filet Mignon**

*Portabello Mashed Potatoes, Thyme Cream Sauce, & Cold Green Bean- Dried Tomato Salad*

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### **20oz Dry Aged "Caveman"**

#### **Ribeye**

#### **For 2 People**

*Horse Mashed Potatoes  
& Wild Mushroom Demi*

### **Butter Poached 12oz Lobster**

#### **Tail**

*5 Herbed Olive Oil  
& Fingerling Potato- Leek Hash  
\$30.00 surcharge*

## Dessert

### **Red Velvet Cake Bread Pudding**

*Frozen White Chocolate Mousse*

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### **Crema Catalana**

*Fan Wafer & Berries*

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### **Chocolate Covered Strawberry Cheesecake**

*Hand Dipped Chocolate Strawberry*

*\$55.00 plus tax, plus 20% gratuity*

*No Split Entrée's*

*Contact Management for reservations 972.771.1001*