

**DOUBLE  
CUT<sup>®</sup>**  
STEAK HOUSE

# Valentine's Day Menu

**\$150 DINNER FOR TWO**

*+\$25 Wine pairing for each course*

## **CHARCUTERIE BOARD FOR TWO**

*Cahill's porter cheddar, Cypress Grove Purple Haze, & Sweet Sopressata*

### **STARTER**

*Choice of One Per Person*

*Served with Conundrum Red Blend or Mer Solei Silver Chardonnay*

#### **STRAWBERRY SPINACH SALAD**

*spiced walnuts, pickled red onions, crispy bacon,  
red wine balsamic reduction*

#### **SPICY TUNA**

*sushi, sirrachi aioli, micro cilantro*

#### **JUMBO LUMP CRAB COCKTAIL**

*avocado, pickled daikon radish, micro cilantro*

#### **LOBSTER BISQUE**

*Cream sherry, pastry crouton*

### **ENTRÉE**

*Choice of One Per Person*

*Served with Dona Paula Malbec or Mer Solei Silver Chardonnay*

#### **\*12 oz. ELITE PRIME NEW YORK STRIPLOIN**

*garlic whipped potatoes & grilled asparagus*

#### **CHILEAN SEA BASS**

*nori-infused rice, red pepper coulis, blistered tomato*

#### **\*8 oz. CENTER CUT FILET MIGNON**

*garlic whipped potatoes, grilled asparagus,  
red wine demi-glace*

#### **AGED MANCHEGO &**

#### **WILD MUSHROOM TAGLIATELLE PASTA**

*english peas, blistered cherry tomatoes, shaved winter truffle*

#### **BRAISED LAMB**

*shank with baby carrots, turnips, & cheddar grits  
red wine demi-glace*

### **ENHANCEMENTS**

**8 oz. MAINE LOBSTER TAIL 56**

**"OSCAR STYLE" 25**

**SAUCES 3**

*Mushroom Madeira, Bearnaise, Bordelaise,  
Peppercorn, or Horseradish Cream*

### **CHEF'S CHOICE DESSERT**

*Served with Six Grapes Port Wine*

**MACARON HEARTS FOR TWO**

*Macaron filled with Apple confit*

**WHITE CHOCOLATE ALMOND GANACHE**

*paired with Champagne Orange sauce bubbles*

*While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.*