



VALENTINE'S DAY MENU

Appetizers

Red Drum Crudo 20
Strawberry, Cucumber
Served with Wonton Crisps

Oysters Two Ways 25
Oysters Pausina, Herb Baked
with Texas Local Honey Ale and
Chorizo, Savory Chorizo
Fresh Herbs

Beef Tenderloin Carpaccio 24
Marinated Heirloom Tomatoes, Caper Vinaigrette, Quail Egg Yolk, Toast Points

Soup or Salad

Roasted Bell Pepper & Lobster Bisque
Or

Republic of Texas House Salad
Organic Mixed Greens, Heirloom Grape Tomatoes,
Applewood Smoked Bacon, Sliced Egg, Shaved Onion
Dressing of your choice

Entrees

Coastal Sear
6oz Cast Iron Seared Filet Mignon, Grilled Prawn
Lobster Mashed Potato - Butter Braised Asparagus
Or

Prime Striploin Au Poivre
Au Gratin Potatoes, Glazed Baby Carrots
Or

12oz Aged Ribeye
Jack Daniels Demi-Glace, Butter Braised Broccolini
Or

Pacific Halibut Al Cartoccio
Angel Hair Pasta, Zucchini-Putanesca Sauce

Add Cold Water Lobster Tail – market price.

Dessert

Strawberry Panna Cotta with Pecan Brittle
Or
Sweetheart Parfait Pastry Cream White Chocolate Mousse Chantilly

\$99 per person plus 8.25% sales tax.
Includes a choice of Soup or Salad, Entrée, and Dessert