

VALENTINE'S MENU



STARTER

CHIPOTLE SHRIMP MINI TOSTADAS

"Quality Seafood" sauteed chipotle shrimp on blue corn tostadas and guacamole, served with a citrus jicama slaw. 11.99

ENTREES

* Ask your server about our local seasonal sides *

BEEF TENDERLOIN & LOBSTER TAIL

"Buckhead Meats" grilled tenderloin with Au Jus
"Quality Seafood" 5oz lemon butter poached lobster tail. 34.99

TEXAS PECAN CRUSTED MAHI MAHI

"Seafood Supply" pan seared Mahi topped with
"Two Happy Children Farm" butternut cream sauce. 24.99

ANCHO CHILE RUBBED PORK TENDERLOIN

"Richardson Farm" grilled pork tenderloin topped with rosemary duck demi-glace. 24.99

SMOKED DUCK CONFIT ENCHILADAS

Slow cooked duck with roasted mixed peppers. Topped with guajillo pineapple cream sauce, jack cheese and an habanero aioli. 18.99

DESSERT

MILE HIGH CHOCOLATE CAKE

Multi-layered cake with strawberry buttercream and a white chocolate covered strawberry. 9.99

COCKTAILS

GODIVA WHITE CHOCOLATE MARTINI

Godiva White Chocolate Liqueur, Titos Handmade Vodka and Frangelico 10.50

CUPIDS CONCOCTION

Deep Eddy Lemon Vodka, fresh strawberries, topped with club soda & sprite 8.50



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.