

MEAT

ON OCEAN

Valentines Day Celebration

February 14, 2019

THREE COURSE MENU

\$89 per Guest

Starters

CHOOSE ONE

WILD JUMBO SHRIMP COCKTAIL *1/4 pound*

CRUNCHY ICEBERG WEDGE *Bacon and blue cheese dressing*

WARM ROASTED BEET SALAD *Toasted goat cheese and aged balsamic*

JUMBO LUMP CRAB CAKE *Fuji apple and radish slaw, grain mustard aioli*

MIXED ORGANIC GREENS *Pickled red onion and beet, radish, avocado, and golden balsamic*

STEAK & BARLEY SOUP *Pearl barley, baby spinach and fresh herbs*

CHARCUTERIE BOARD *Choice of one meat and one cheese*

1/2 Dozen Freshly Shucked Oysters *On the Half Shell*

Entree

CHOOSE ONE

PRIME RIBEYE - 16 oz - Double R Ranch *With creamy horseradish sauce*

PRIME DRY AGED BONE-IN NEW YORK STRIP STEAK *With red wine Bordelaise sauce*

FILET MIGNON MEDALLIONS "THREE WAYS" *With three sauces*

FILET MIGNON 8 oz - "OSCAR STYLE" *With asparagus, lump crab, and Bearnaise sauce*

TWIN WILD SOUTH AFRICAN LOBSTER TAILS *Broiled and served with drawn butter and lemon*

WILD ROSS SEA CHILEAN SEA BASS *Braised red cabbage and fingerling potatoes*

CLASSIC SURF & TURF *Filet Mignon (8 oz) and a Wild South African Lobster Tail*

PRIME 30 DAY DRY AGED BONE-IN RIBEYE - 30 oz (For Two) *Sliced and served with three sauces*

AMERICAN WAGYU RIBEYE - SNAKE RIVER FARMS *\$20 supplemental charge*

Dessert

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE

FRESH BERRIES AND CREAM

NEW YORK STYLE CHEESECAKE

TRADITIONAL BUTTERCAKE *One for two guests*