



Valentine's Day DINNER IN THE BISTRO

Menu

STARTERS & SALADS

ARTISAN CHEESEBOARD \$28

Chef's Choice of Five Varieties of Cheeses, Greek Olives, Cornichons, Jam, Infused Honey,
Served with Artisan Crackers & Baguette

Add Charcuterie - 10 - Chef's Choice of Three Cured Meats

FRIED OYSTERS \$16

Fresh Lemon Zest, House-Made Spinach & Pine Nut Pesto

ROASTED DUCK ARANCINI \$10

Sour Blackberry Gastrique

PAN-SEARED CRAB CAKES \$18

Dressed Baby Arugula Salad, Red Pepper Coulis

HALF CAESAR SALAD \$6

Romaine, Crispy Bacon, Shaved Red Onion, Parmesan Crisps, House Croutons, Caesar Dressing

ENTRÉES

SLOW ROASTED PRIME RIB (10OZ) \$40

Baked Potato, Sautéed Green Beans, Au Jus

HOUSE BACON WRAPPED FILET (7OZ) \$34

Smoked Garlic Scalloped Potatoes, Grilled Asparagus, Hollandaise

PORTOBELLO FETTUCINE \$14

House-Made Herbed Pasta, Brown Butter, Oven Roasted Grape Tomatoes, Wilted Spinach

GRILLED MAHI MAHI (6OZ) \$22

Tropical Salsa, Chive Oil, Forbidden Black Rice, BokChoy

CHICKEN CACCIATORE \$17

Stone-Ground Grits with Pepper Jack, Crispy Shallots

BLACKENED BONE-IN PORK CHOP \$22

Braised Collards, Mashed Potatoes, Cheerwine Reduction

DESSERT SPECIALS

DARK & WHITE CHOCOLATE FONDUE FOR TWO \$12

Marshmallows, Strawberries, Pound Cake, Maraschino Cherries

CHOCOLATE MOUSSE CAKE \$9

Espresso-Infused Whipped Cream

VANILLA CRÈME BRULEE \$8

Fresh Raspberries