

Valentine's Day

MARKET
STREET
GRILLE

STARTERS


JUMBO SHRIMP COCKTAIL Cilantro and citrus Shrimp with traditional horseradish sauce. \$12
Each additional Shrimp \$3

WILD MUSHROOM BRUSCHETTA Chopped wild mushrooms mixture hand mixed with fresh herbs.
Served atop toasted bread with melted cheese. \$8

CAJUN LOBSTER RAVIOLI Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic,
leeks in a cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$10

ENTRÉE'S

All entrees are served with house salad or small Caesar salad, vegetable and accompaniment.


CHATEAU BRIAND The sweetheart dinner for two  **Certified Angus Beef® brand**
Filet mignon cooked to your specifications, then sliced by our chef and served with both
bordelaise and béarnaise sauce. Includes a shared dessert. \$70

CHICKEN CORDON BLEU

Breaded chicken wrapped around prosciutto and bleu cheese, pan seared and topped with
French hollandaise sauce served atop angel hair pasta. \$29


SEAFOOD PASTA

Angel hair pasta with lobster, shrimp, mussels and scallops tossed in a alfredo pesto cream sauce. \$30

PETITE FILET MIGNON SURF AND TURF  **Certified Angus Beef® brand**
Petite Filet Mignon and 5 piece Shrimp Skewers served with Red pepper sauce \$38

CRUSTED SALMON ALA PESTO

Pan seared hand cut fresh salmon filet encrusted with Pesto, parmesan and bread crumbs. \$30

STEAK DIANE  **Certified Angus Beef® brand**
Twin filet of beef tenderloin with sautéed mushrooms in a madeira sauce. \$30

SEA BASS FILET

8oz Chilean Sea Bass sautéed and served with crab meat stuffing and lemon caper
cream sauce. \$38

PORTERHOUSE STEAK  **Certified Angus Beef® brand**

Best of both worlds. Filet and Strip combined into one 16oz steak. Seasoned, grilled, topped
with onion straws and served with a baked potato for tradition. \$40

DESSERT

RUSTIC APPLE TART

Apples, cinnamon, nutmeg and a touch of sugar baked in a light flaky pie crust. Served with ice cream \$8

CHOCOLATE LAVA CAKE

Chocolate cake with a molten fudge center served with ice cream \$8

SWEETHEART CHEESE CAKE

Cheesecake Factory White Chocolate Berry Cheese Cake served with whipped cream. \$8