

Amuse-Bouche

Malpeque Oyster

Caper- lemon relish

Corona beer 6

First Course

Soup of the Day

Mini Crab Cake Fritter

Roasted jalapeno crème fraiche

Chateau St Jean Chardonnay 13

Caesar Salad

Romaine hearts, parmesan tuile, croutons

St. Supery Sauvignon Blanc 12

Entrée

Surf & Turf Natural Filet with Lobster

6 oz Filet and 4 oz lobster tail

Franciscan Cabernet Sauvignon 16

New York Steak au poivre

8oz all natural angus beef, grilled asparagus, peppercorn brandy sauce

Abadia Retuerta 'Rivola' 12

Miso- Sake Roasted Chilean Sea Bass

Shitake mushrooms, celeriac puree, toasted sesame seeds

Chateau St Jean Chardonnay 13

Rosemary & Black Pepper Chicken

Half Roasted Rosemary Chicken with mash potato and Au Jus

Byron Pinot Noir 15

Dessert

Red Velvet Cake

With chocolate dipped strawberries

Cockburn's Ruby Port 10

Hers & His Cream Brulee

Vanilla bean cream, caramelized raw sugar, chocolate dipped strawberries

Carmes de Rieussec Sauternes 12

Valentine's Dinner \$65 per person

Beverage, Tax and Gratuity not included



DALLAS
CHOP HOUSE