

Lou & Mickey's

Valentine's Day Celebration

February 14, 2018

Three Course Menu

\$89 per Guest

Appetizer Selection

CHOOSE ONE

Clam Chowder

traditional New England style

Crab Bisque

with Dungeness crab

Traditional Caesar Salad

with crisp herb croutons, and Parmigiano-Reggiano

Crunchy Iceberg Wedge

with bacon, tomato, and blue goat cheese

Fried Calamari

with cocktail sauce

Jumbo Lump Crab Cake

with tartar sauce

Roasted Beet Salad

with Humboldt Fog Goat Cheese

Grilled Jumbo Artichoke

with roasted garlic aioli

Entrées

Filet Mignon - 12 oz

served with garlic mashed potatoes

Prime Rib-eye Steak - 16 oz

with creamy horseradish, served with scalloped potatoes

Prime New York Strip Steak Capella - 14 oz

served with garlic mashed potatoes

Prime Colorado Rack of Lamb

served with sautéed spinach

Filet Oscar - 8 oz.

served with a baked potato

Filet Mignon and Shrimp Scampi

served with garlic mashed potatoes

Twin Wild Cold Water Lobster Tails

served with seasonal vegetables and jasmine rice

Sesame Crusted Wild Yellowfin Tuna

pan seared and sliced, served with jasmine rice

Farmed Atlantic Salmon

candied bourbon bacon, sautéed spinach

Desserts

Vanilla Crème Brûlée

Caramel Apple Cobbler

Old Fashioned Chocolate Cake