

# VALENTINE’S DAY PRIX FIXE

\$125 PER GUEST

## COURSE ONE

Choose One:  
Seafood Bisque  
Classic Caesar  
The Wedge  
Jumbo Shrimp Cocktail +\$5

## COURSE TWO

Includes sides as listed. No Substitutions.

Choose One:  
7 oz. Filet with Fried Lobster Tail\*  
Zucchini Spiral, Smoked Tomato Cream, Tomato Salad w/ Caperberries

18 oz. Prime Rib\*  
Mashed Potatoes, Asparagus

Hawaiian Sea Bass\*  
Sautéed Spinach, Citrus Butter Cream, Furikaki

## COURSE THREE

Choose One:  
Flourless Chocolate Torte  
Raspberry Sauce  
  
Strawberry, Banana Boston Cream Pie  
Vanilla Sponge Cake, Strawberry & Banana Infused Pastry Cream,  
Topped with Chocolate Ganache

Rose Panna Cotta  
Strawberry Rose, Berry Coulis

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

# À LA CARTE

## STARTERS

Jumbo Shrimp Cocktail \$23  
White Gulf Shrimp, Horseradish Cocktail  
Sauce, Lemon

Maryland Crab Cake \$28  
Jumbo Lump Crab, Corn Maque Choux,  
Red Pepper Coulis

Wagyu Beef Carpaccio\* \$23  
Garlic Aioli, Shaved Parmesan, Fried Capers,  
Grilled Ciabatta, Wasabi Cream

## SOUPS & SALADS

Seafood Bisque\* \$17  
Jumbo Lump Crab, Crostini, Chive

Caesar \$15  
Romaine Hearts, Classic Caesar Dressing,  
Parmesan, Grilled Baguette

The Wedge \$18  
Iceberg, Buttermilk Blue Cheese, Bacon  
Lardons, Tomato, Egg, Blue Cheese Dressing

## ENTRÉES

Center Cut Filet\* 7oz \$69 | 10oz \$79

14 oz. New York Strip Steak\* \$70

18 oz. Bone-In Rib-Eye\* \$80

Bone-In Bourbon Braised Short Rib\* \$56  
Roasted Root Vegetables, Espagnole Sauce

Miso Salmon\* \$48  
Sautéed Spinach, Citrus Butter Cream, Furikaki

Rosemary Garlic Braised Chicken\* \$47  
Semi-Boneless Chicken, Creamy Polenta,  
Pan Sauce

Prairie Harvest Bowl \$32  
Quinoa, Spinach, Arugula, Root Vegetables,  
Chickpeas, Pickled Onion, Radish, Walnuts,  
Honey Curry Vinaigrette

## SIDES

Mashed Potatoes \$15  
Garlic Purée, Cream, Butter

Grilled Asparagus \$16  
Lemon Butter Cream

Brussels Sprouts \$20  
Local Lemon-Infused Honey,  
Shaved Parmesan

Lobster Mac \$27  
White Cheddar, Buttered Breadcrumbs,  
Parmesan

## ENHANCEMENTS

ChopHouse Oscar \$22  
Asparagus, Jumbo Lump Crab, Béarnaise

7 oz. Broiled South African Lobster Tail \$40

Mushrooms and Pearl Onions \$8

Porcini Mushroom Demi Glace \$8

Truffle Butter \$5

Béarnaise/Au Poivre/Brandy Peppercorn \$5

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please speak with your server to indicate any allergy or dietary restrictions. Many of our menu items can be adjusted to fit your needs.  
An 18% service charge will be added for parties of six or more. A \$6 charge will be added for split plates.