



*Valentine's dinner includes a Trio of Appetizers, choice of Soup or Salad, your choice of Entrée and freshly baked bread and butter*

**TRIO OF APPETIZERS**

Sweet and Spicy Korean BBQ Ribs



Grilled and Chilled Margarita Shrimp with a Key Lime Dipping Sauce



Salmon and Herb Goat Cheese Tortellini

**YOUR CHOICE OF SOUP OR SALAD**

Sausage and Lentil Soup



Poached pear with Candied Pecan and Goat cheese over mixed greens and Raspberry Vinaigrette

**YOUR CHOICE OF ENTREES**

*\$35 per person*

**PAN SEARED GROUPEL**

With Black Bean puree, Red Chili Glaze and Jalapeno Cheddar Grit Cakes



**CHAR SU ROASTED HALF CHICKEN**

With Golden Curry Mash and Baby Vegetables



**FRIED CAPTAIN'S PLATTER**

Fried shrimp, oysters, tilapia, scallops and crab ragout served with Cajun Hushpuppies

*No substitutions please*



**TENDER BRAISED LAMB SHANK**

Bing Cherry Rosemary Demi and Creamy Fresh Herb Polenta with Baby Vegetables

**BLACK AND BLEU FILET MIGNON**

Seasoned Tenderloin of Beef Blackened and Topped with Clemson Bleu Cheese, served with Rosemary Au Gratin Potatoes and Butter Poached Asparagus

Add \$10.00



**GRILLED ELK CHOPS**

With Smoked Bacon And Wild Mushroom Potato Mash, Truffled Cognac Au Poivre and Pancetta Haricot Verts

Add \$8.00



**ROASTED PRIME RIB**

Served with Rosemary Au Gratin Potatoes, Pancetta Haricot Verts and Baby Carrots

Add \$6.00