

## APPETIZERS

### TUNA SEA BASS CRUDO

SLICED JICAMA - RUBY RED GRAPEFRUIT - JALAPEÑO - MICRO CILANTRO CITRUS VINAIGRETTE

### SOUTHERN CRAB CAKES

ROASTED POBLANO - RED BELL PEPPER - PURPLE ONION - SWEET CORN BEURRE BLANC

### MUSSELS CIOPPINO

GRILLED GARLIC TOAST

### NEW ORLEANS STYLE SHRIMP AND GRITS

BLUE CRAB AND CHEDDAR GRIT CAKE - MICRO CILANTRO - CREOLE MEUNIÈRE

### POTATO SKINS & HOMEMADE FRENCH ONION DIP

## SOUP & SALAD

### RED PEPPER & SHRIMP BISQUE

TARRAGON CRÈME FRAÎCHE

### CREAMY TARRAGON CAESAR

BABY KALE - ROMAINE - CANDIED BACON - TOASTED PARMESAN  
GARLIC HERB CROUTONS

### MICKEY'S CHOPPED SALAD

ICEBERG LETTUCE, BLEU CHEESE CRUMBLES, GRANNY SMITH APPLES, CANDIED WALNUTS,  
APPLEWOOD SMOKED BACON, TOMATOES, RED ONIONS, BLEU CHEESE DRESSING

### HEIRLOOM TOMATO BURRATA SALAD

TRUFFLE BASIL PECAN PESTO - RASPBERRY BALSAMIC - GARLIC SOURDOUGH  
CROSTINIS - LEMON PEPPER

### SPINACH SALAD

WATERMELON RADISH - SRIRACHA CANDIED BACON - GOAT CHEESE CRUMBLES  
CUCUMBER - DILL FIG DIJON DRESSING

## ENTRÉES

### BLACKENED RED SNAPPER

VEGETABLE WILD RICE - SAUTÉED SHRIMP & ARTICHOKE - CAJUN BEURRE BLANC

### NY STRIP

16OZ STRIP - BLENDED SPECIALTY SALTS - RED WINE & HERB BUTTER SAUCE

### ANGUS RIBEYE

18OZ RIBEYE - GHOST CHILI TERIYAKI SAUCE

### FILET MIGNON

7 OR 10 OZ FILET WITH CHOICE OF COGNAC PEPPER, BEARNAISE,  
OR ROQUEFORT SAUCE

### CRAB STUFFED LOBSTER

LEMON BEURRE BLANC

## SIDES

ALL ENTREES ACCOMPANIED WITH FAMILY STYLE SIDES OF MASHED  
POTATOES, BRUSSELS SPROUTS, SAUTÉED MUSHROOMS

## DESSERT

### EILEEN'S SUGAR COOKIE TORTE

BERRY COMPOTE - BUTTERCREAM ICING

\$89 PER PERSON - TAX & GRATUITY & ALCOHOL EXCLUDED - NOT VALID WITH OTHER OFFERS



VALENTINE'S DINNER