



Valentine's Day

MARKET STREET GRILLE

STARTERS

JUMBO SHRIMP COCKTAIL Cilantro and citrus Shrimp with traditional horseradish sauce. \$14
Each additional Shrimp \$3

PARMESAN TOMATO STACK Sliced tomatoes layered with parmesan and mozzarella cheese and basil. Baked then drizzled with balsamic glaze. \$9

CAJUN LOBSTER RAVIOLI Open ravioli stuffed with lobster, scallops, shrimp, sautéed spinach, garlic, leeks in a cajun cream sauce topped with diced tomatoes, green onions and feta cheese \$12

ENTRÉE'S

All entrees are served with house salad or small Caesar salad, fresh cut steamed vegetable medley and accompaniment.

JUMBO SHRIMP SCAMPI

A culinary delight! Angel hair pasta tossed in a garlic butter and white wine sauce with 5 jumbo sautéed shrimp, garnished with asparagus. \$28

CHICKEN CORDON BLUE

Breaded chicken wrapped around prosciutto and bleu cheese, pan seared and topped with French hollandaise sauce served atop angel hair pasta. \$35

CHATEAU BRIAND The sweetheart dinner for two *Certified Angus Beef®* brand

Filet mignon cooked to your specifications, then sliced by our chef and served with both bordelaise and béarnaise sauce. Includes a shared dessert. \$90



ALASKAN HALIBUT

Filet of halibut with creole spices, sauteed red onions, spinach, red peppers and topped with capers citrus sauce. \$35

GRILLED SALMON

Served with sautéed leeks, shallots and topped with our vodka cream sauce. \$29

STEAK DIANE

Twin filet of beef tenderloin with sauteed mushrooms in a madeira sauce. \$38

PORTERHOUSE

Filet and Strip combined into one 16 oz. steak. Seasoned, grilled, topped with onion straws and Served with a baked potato for tradition. \$42

DESSERT

SHARE WITH YOUR SWEETHEART

Heart shaped red velvet cheese cake, served with vanilla sauce and house made whipped cream \$16

CHOCOLATE LAVA CAKE

Chocolate cake with a molten fudge center served with ice cream \$10

VANILLA BEAN CHEESE CAKE

Served with homemade whipped cream and chocolate curls. \$10