

Lou & Mickey's

Valentine's Day Weekend

February 14-16, 2019

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

½ Dozen Freshly Shucked Oysters

on the half shell

Fried Calamari

with cocktail sauce

Jumbo Lump Crab Cake

with tartar sauce

Roasted Beet Salad

with Humboldt Fog Goat Cheese

Wild Jumbo Shrimp Cocktail

¼ pound

Entrées

all served with garlic mashed potatoes and asparagus

CHOOSE ONE

Prime Ribeye Steak - 16 oz Double R Ranch

with creamy horseradish sauce

Prime Dry Aged Bone-In New York Strip Steak - 18 oz

with red wine Bordelaise sauce

Prime Colorado Rack of Lamb

served with red wine-cassis sauce

Filet Mignon - 8 oz - "Oscar Style" with Asparagus and Lump Crab

served with Bearnaise sauce

Twin Wild South African Lobster Tails

broiled and served with drawn butter and lemon

Wild Ross Sea Chilean Sea Bass (MSC CERTIFIED)

pan roasted with lemon-garlic herb oil

Classic Surf & Turf

Filet Mignon (8 oz) and a Wild South African Lobster Tail

Prime 30 Day Dry Aged Bone-In Ribeye - 30 oz - For Two

sliced and served with three sauces

American Wagyu Ribeye - 12 oz Snake River Farms

\$20 supplemental charge

Desserts

Vanilla Crème Brûlée

Caramel Apple Cobbler

Old Fashioned Chocolate Cake

New York Style Cheesecake