



Valentine's Day Steakhouse Set Menu

\$50 per person

1st Course

Choice of:

Gulf Shrimp Bisque

Thyme Garlic Roasted Gulf Shrimp Pureed with Savory Aromatics, Spices, and Garnished with Shrimp Toast

Hot Artichoke & Parmesan Dip

Roasted Artichokes, Parmesan Cheese, Herbs, and Garlic Creamy Dip. Broiled and served with Olive Oil Crostini's

2nd Course

McClain Salad

Local Blend of Salad Days Mixed Baby Greens, Heirloom Tomato, Shredded Hoop Cheese, Crisp Bacon, Egg, Red Onion, Cucumber, and Croutons

Choice of Dressing: Ranch, Comeback, or Champagne Vinaigrette

3rd Course

Choice of:

McClain Fillet of Beef

8oz Beef Tenderloin Fillet, Pecan Wood Grilled served over Roasted Garlic Mash Potatoes, Sautéed Asparagus, and Topped with Bourbon Demi-Glace

Pecan Wood Grilled Redfish

Lemon Thyme Dusted Redfish Fillet Wood Grilled served with Roasted Fingerling Potatoes, and Sautéed Asparagus. Topped with Jumbo Lump Crab, Citrus Beurre Blanc and Roasted Green Tomato Jam

Orange Bourbon Cured Duck Breast

Duck Breast Cured in Bourbon-Orange Spice. Pan Seared served with Roasted Sweet Potatoes, Sautéed Green Beans. Finished with Orange Bourbon Glaze and Crisp Duck Cracklings

Gulf Shrimp & Local Grits

Blackened Gulf Shrimp with Smoked Sausage, Peppers, Onion, Garlic, and Creole Spiced Demi-Glace served over Creamy Local Ground Grits

4th Course

Choice of:

Warm Dark Chocolate Cake

Fresh Baked Dark Chocolate Fondant Cake with Salted Caramel Sauce, Coffee Ice Cream, and Almond Brittle

White Chocolate & Berry Mousse Trifle

White Chocolate Mousse, Champagne Marinated Berries, and Vanilla Bean Lady Fingers Layered served with Crème Anglaise, Chantilly Cream, and Chocolate Covered Berries