

Prime Cut Steakhouse

VALENTINE'S DAY 2022

\$95.

WINE PAIRING \$30

STARTER

Artisan Cheese & Bread Board

with french bread, fruit preserve, whipped butter, and honey

Schramsberg Vineyards "Mirabelle," Brut Rosé

SALAD

Strawberry & Pomegranate Arugula Salad

candied walnuts, shaved parmesan reggiano with fig-balsamic dressing

LUX SEAFOOD PLATE

oysters on the half shell, jumbo shrimp cocktail, Alaskan king crab legs. Served with pomegranate mignonette, cocktail sauce, horseradish, and lemon

Giesen, Marlborough NZ, Sauvignon Blanc

MAIN

Choice of:

8-ounce Filet Mignon with Garlic-Basil Butter

loaded baked potato, grilled asparagus, wild mushrooms

Treana, Paso Robles, Cabernet Sauvignon

Cedar Plank Tasmanian Salmon

blood orange beurre blanc, pomegranate-arugula salad

Served with saffron jewel rice and charred cauliflower

St. Francis, Sonoma County, Chardonnay

Coq Au Vin

French chicken stew braised in red wine & brandy, bacon, mushrooms, pearl onion. Served with garlic bread

Babcock "Rita's Earth," Sta. Rita Hills, Pinot Noir

DESSERT

Artisan Chocolate Trio Fondue

Served with sweet bread, assorted fruits and berries

Taylor Fladgate "10 Year Old Tawny" Port

*Vegetarian Option Available
+ Add a Lobster Tail to any dish \$30

