

Eagles Landing

STEAKHOUSE

Valentine's Day Special

AMUSE

Pair with DAOU Reserve 2021

CHEF'S AMUSE BOUCHE

SECOND COURSE

Pair with Austln Hope

CHOICE OF:

HONEY SRIRACHA SHRIMP

Sesame Ginger Slaw, Spicy Mayo

CRISPY CALAMARI

Shishitos, Lemon, Spicy Marinara

NEW ENGLAND CLAM CHOWDER

SIGNATURE WEDGE SALAD

Point Reyes Blue Cheese, Bacon, Tomato, Pickled Red Onion

THIRD COURSE

Pair with Frank Family Vineyards 2021

CHOICE OF:

10 OZ. CREEKSTONE FILET MIGNON AND TWIN PETITE LOBSTER TAILS

Garlic Mashed Potatoes, Grilled Asparagus, Drawn Butter, Grilled Lemon

CREEKSTONE, 36 OZ. TOMAHAWK RIBEYE STEAK

Crispy Shallots, Garlic Mashed Potatoes, Grilled Asparagus, Sauce Bearnaise

PAN SEARED ORA KING SALMON AND GRILLED SHRIMP SCAMPI

Saffron Rice and Vegetable Ragout

TWIN PETITE CREEKSTONE FILET MIGNON FRITES

Shoestring Fries, Caramelized Vidalia Onions, Torched Stilton

DESSERT

Pair with Troublemaker

RASPBERRY CHOCOLATE MOUSSE CAKE

Buttermilk Chocolate Cake, Felchin Chocolate Mousse,
Whipped Cream, Fresh Raspberries

\$160 Per Couple