

# February Dining Out Feature

THIRTY EIGHT DOLLARS

## Appetizer

### Ahi Tuna Salad w/ Wasabi Dressing

Artisan greens, arugula leaves, red onion, cucumber, radish's topped with Ahi tuna steak w/ wasabi & avocado dressing

### Lemon Seared Scallops w/ Saffron Cream

Fresh Atlantic scallops seared in a cast iron skillet with butter & topped with saffron cream and lemon

### Caprese Bruschetta w/ Balsamic Reduction

Garlic crostinis topped with mozzarella cheese, sliced tomato, fresh basil and balsamic reduction

## Entree

All entrées accompanied with roasted potato & vegetable medley

### Cast Iron Filet Mignon & Cognac Reduction

8 oz Filet Mignon seared in a cast iron skillet then finished in the oven, napped on a cognac reduction and topped with shallot butter

### Dijon Crusted Rack of Lamb

½ rack of lamb French Ribbed lamb brushed w/ Dijon mustard, bread crumbs and spices then oven roasted medium

### Veal Cordon Bleu

Veal marinated in buttermilk stuffed with black forest ham and Swiss cheese, then breaded and pan fried topped with a cremini mushroom & red wine gravy

### Blackened Red Snapper

Red snapper filet blackened in a cast iron skillet and topped with a tarragon cream sauce

## Dessert

### Shmoo

Pecan sponge cake filled with caramel, Skor, pecan mousse, served with a creamy Caramel sauce

### Caramel Espresso Crème Brulee

Caramel & espresso infused custard with a contrasting