

5th Street Grill Valentine's Day Menu

February 12 & 13, 2016

\$110 Per Couple

\$55 Per Person

-FIRST COURSE-

Pan Seared Shrimp- black tiger shrimp, garlic butter

Sweet Berry Bruschetta – toasted baguette, creamy brie, strawberries, balsamic drizzle

-SECOND COURSE-

Lobster Bisque- traditional bisque, lobster meat, chives

Berry Goat Cheese Salad- baby spinach, candied pecans, crusted goat cheese, fresh berries, herb and champagne vinaigrette

-THIRD COURSE-

Bacon Wrapped Filet Mignon- boursin cheese mash potatoes, charred broccolini

Herb Rack of Lamb- rice pilaf, root vegetables

Macadamia Crusted Halibut- coconut cream sauce, roasted parmesan potatoes, asparagus

-FOURTH COURSE-

Decadent Trifle- creamy chocolate mousse, vanilla cream, pound cake, fresh berries