

sweethearts dinner

VALENTINE'S DAY • PRIX FIXE MENU

CHOOSE ONE FROM EACH COURSE • PRICED PER PERSON

first course

SHRIMP BISQUE georgia shrimp, brandy, cream.

SEAFOOD GUMBO georgia shrimp, crawfish, wainwright's smoked sausage, and rice.

FRIED OYSTERS spicy tartar sauce.

second course

ROMAINE WEDGE prosciutto, blue cheese, smoked bacon, tomato, red onion, white herb balsamic.

CAESAR anchovy, crouton, aged parmesan, classic caesar dressing.

SPINACH roasted pecan, red onion, warm bacon dressing.

third course

LAMB T-BONE grilled, minted demi, roasted potatoes, asparagus. **54**

NY STRIP [12 oz • Brasstown Beef] grilled, wild mushroom demi, mashed potatoes, asparagus. **55**

NORTH AFRICAN SPICED CHICKEN pan-seared, mashed potatoes, asparagus. **45**

SALMON pan-seared, lemon beurre blanc, roasted potatoes, asparagus. **52**

FILET OF BEEF grilled, mushroom ragoût, mashed potatoes, asparagus. **56**

FLORIDA GROUPER pan-seared, citrus cream sauce, mashed potatoes, asparagus. **54**

CRAB CAKES pan-seared, jumbo lump crab, roasted tomato cream, roasted potatoes, asparagus. **53**

fourth course

VANILLA CRÈME BRÛLÉE topped with fresh berries.

ITALIAN GELATO topped with fresh berries.

JOHNNY'S TIRAMISU SPONGE CAKE espresso custard, drizzled with chocolate sauce.

KEY LIME PIE topped with fresh whipped cream.