



Menu

\$60/person

SPECIAL VALENTINE'S DINNER MENU

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Starters

ITALIAN TOWER

Fried eggplant layered with roasted red peppers prosciutto fresh mozzarella & tomato topped with balsamic glaze

LOLLIPOP LAMBCHOP

Oven roasted lambchops dusted w/ panko breadcrumbs & Dijon mustard served w/ goat cheese potatoes finished w/ a port wine Demi glaze

SEA SCALLOPS

Grilled scallops served w/ a sweet corn burre blanc sweet potatoes & bacon

Salads

USED TO BE'S CHOP SALAD

Romaine, tomatoes, cucumbers, red onions, celery kalamata olives, chickpeas in a red wine lemon dressing

CLASSIC CAESAR SALAD

Romaine hearts tossed w/ Reggiano cheese in a Caesar garlic dressing

Entrees

SEABASS

Roasted Seabass served w/ red peppers seaweed risotto sauteed baby batchoy soy ginger glaze

TWIN STUFFED LOBSTER TAILS

Twin lobster tails stuffed w/ crabmeat served w/ baked potato & sautéed spinach finished w/ a chive citrus butter

PISTACHIO ENCRUSTED RACK OF LAMB

Oven roasted rack of lamb served w/ whipped potatoes, sautéed broccoli rabe topped with a mint chimichurr soy ginger glaze

SEAFOOD KEY WEST

Sauteed lobster meat shrimp scallops mussels clams & calamari served over linguini w/ our homemade light coconut milk infused garlic wine tomato sauce

OVEN ROASTED PRIME RIB

Slow baked prime rib served with roasted potatoes, vegetable & a side of horseradish sauce

