

## Appetizers

### **Pan Seared Sea Scallops**

Jumbo Sea Scallops with Orange Fennel  
Beurre Blanc Sauce 14.50

### **Ahi Tuna Tartare**

Diced Avocado, Mango and Cucumber  
Served with Wasabi and Sriracha Aioli and  
Soy Glaze with Crispy Wontons 14.75

### **Florida Stone Crab**

“A True Florida Delicacy”  
With Cold Mustard and Cocktail Sauce  
Appetizer 28.00 Entrée 55.00

## Sweethearts Dinner

Two Petite Filet Mignons, Simply Grilled to Your Liking  
With a One Pound Canadian Lobster Tail to Share  
Served with Choice of Potato and Vegetable  
&  
*Two Glasses of Champagne to Toast*

120.00

## Entrées

### **Pan Seared Sea Scallops**

Jumbo Sea Scallops with Orange Fennel Beurre Blanc Sauce  
Served with Grilled Vegetables 32.75

### **Parmesan Crusted Chilean Sea Bass**

Seasoned with Paprika, Green Onions and Parmesan Cheese  
Served with a Mustard Beurre Blanc Sauce and Grilled Vegetables 41.75

### **Canadian Lobster Tail**

16 oz. Cold Water Lobster Tail  
Served with Drawn Butter and Shoestring Fries MKT

### **Filet Mignon with Bleu Cheese Herb Crust**

Served with Bordelaise Sauce and  
Spinach Mashed Potatoes 37.50

### **“Double R” Ranch Rib Chop**

24 oz. Rib Chop  
Served with Spinach Mashed Potatoes 53.75

## Dessert

### **Chocolate Soufflé**

Served with a Vanilla Sauce 10.00

*\* Please notify your server at the time of order, as it takes 25 minutes to prepare*