

# Canal Street

## Valentine's Day

February 14 • Serving 5pm - 10pm

### *Starter*

Seasoned Prime Rib Stacked Inside Puff Pastry with Roasted Peppers, Tear Drop Tomatoes and Italian Cheeses Topped with Apple Béarnaise

### **Appetizer Selections**

Served With a Glass of Louis Jadot "Pouilly Fuisse" • Burgundy • France

#### *Stuffed Portobello Mushrooms*

Grilled and Stuffed with Maytag Bleu Cheese, Wilted Baby Spinach and Heirloom Tomato Slices Drizzled with Fig Balsamic Vinaigrette

• OR •

#### *Chicken and Avocado Spring Rolls*

Shredded Chicken, Cabbage, Bamboo Shoots, Carrots, Garlic and Ginger Served with Sweet Chili Sauce

### **Soup or Salad**

Served With a Glass of Cakebread "Sauvignon Blanc" • Napa Valley

#### *Lobster Bisque*

• OR •

#### *Tuna Nicoise Salad*

Seared Ahi Tuna, French Beans, Hard Cooked Eggs, Olives, Fingerling Potatoes and Capers with a Lemon and Dijon Mustard Vinaigrette

### **Entrée Selections**

Served With a Glass of Cuvaison • Merlot • Napa Valley

#### *Chateaubriand for Two 85*

Center Cut Tenderloin of Beef Carved Table Side, Served with Duchess Potatoes, Vegetable Bouquetiere, Béarnaise and Bordelaise Sauces

#### *Orleans Short Loin of Beef 37*

A Very Special Prime Cut of Bone-In Filet Mignon and New York Sirloin Lightly Rubbed with Ancho Chili Peppers Over a Semi-Sweet Chocolate Demi-Glace Sauce and Served with Grilled Vegetables and Croquette Potatoes

#### *Seafood Pescatora 38*

All the Treasures of the Sea Including Lobster, Shrimp, Crab and Scallops Over Sundried Tomato Pesto Sauce, Artisan Style Pasta, Grilled Asparagus and Artichokes

### **Dessert**

#### *Chocolate Ganache Heart*

Whipped Cream Filled Chocolate Cake with Fresh Berries

Coffee or Tea

Also Serving Our Regular Menu