

KILLEN'S STEAKHOUSE

VALENTINE'S DAY MENU 2018

\$85 PER PERSON

APPETIZERS

- JUMBO LUMP CRABCAKE • FRIED ASPARAGUS • BAKED OYSTERS •
- KUROBUTA PORK BELLY • BACON-WRAPPED SCALLOPS •

SOUPS & SALADS

- ARTISAN GREENS HOUSE SALAD • CAESAR SALAD • WEDGE SALAD •
- SPINACH SALAD WITH GOAT CHEESE • SMOKED TURKEY GUMBO •

ENTREES

- CHICKEN FRANCESE • LOBSTER ROCKEFELLER •
- JUMBO FRIED SHRIMP • SAUTEED SNAPPER •

USDA PRIME WET AGED BEEF

- 8 OZ CENTER CUT FILET MIGNON •
- 18 OZ RIBEYE •
- 16 OZ NEW YORK STRIP •

USDA PRIME DRY AGED BEEF

- 16 OZ RIBEYE ADD 15 •
- 14 OZ NEW YORK STRIP ADD 18 •

DOMESTIC WAGYU BEEF

- 8 OZ AKAUSHI CENTER CUT FILET MIGNON ADD 30 •
- MARBLE RANCH 14 OZ RIBEYE ADD 35 •
- MARBLE RANCH 12 OZ NEW YORK STRIP ADD 35 •
- SNAKE RIVER FARMS 27 OZ BONE-IN RIBEYE ADD 45 •
- MARBLE RANCH 48 OZ LONGBONE RIBEYE ADD 100 •

A-5 WAGYU, KAGOSHIMA PREFECTURE, JAPAN

- 4 OZ FILET MIGNON ADD 50 •
- 6 OZ NEW YORK STRIP ADD 35 •
- ADDITIONAL 2OZ OF EACH ADD 40 •

NEW YORK STRIP FLIGHT ADD 100

4OZ EACH

- RC RANCH • CABASSI AUSTRALIAN WAGYU • MARBLE RANCH • JAPANESE A-5 •

SIDE DISHES

- POTATOES AU GRATIN •
- MACARONI & CHEESE •
- CREAMED SPINACH •
- JUMBO GRILLED ASPARAGUS •
- SAUTEED MUSHROOMS •
- CREAMED CORN •
- MASHED POTATOES •
- BROCCOLI & CHEESE RISOTTO •
- HARICOT VERTS •

DESSERT

- CREME BRULEE BREAD PUDDING • CARROT CAKE • CHEF SAMANTHA'S CHOCOLATES •