



Valentine's Menu

Charolais Steakhouse
Feb. 14-15th, 2025
Four Course Prix Fixe Menu
\$65 Per Person

Starter

OYSTER ROCKEFELLER

Blue Point Oysters Roasted with Spinach, Bacon, and Cheese

SHRIMP COCKTAIL

Jumbo Poached Shrimp, Flying Pepper Cocktail

CATTLEMAN COINS

Crispy Fried Potatoes, Parmesan & Herb Dusted with Truffled Lusty Monk Aioli

Salad

Choice of our Famous Salad Bar, Classic Caesar, or Garden Salad

Main Course

Includes choice of baked potato, sweet potato, home fries, broccoli, or haricot verts

"CUPIDS DUO" \$120/couple

A 32 ounce legendary bone-in steakhouse cut. The Porterhouse is best of both worlds with a New York Strip and Filet Mignon. Sliced for sharing and topped with Black Truffle Butter.

FILET MIGNON

Our most tender and lean beef, Handcut to a Hearty 9 ounces

RIBEYE

Dry Aged 35 Days in House, Handcut to 12 ounces

FILET OSCAR

Petite Cut topped with Crab, Asparagus, & Hollandaise

PRIME RIB

Herb Crusted & Slow Roasted, Cut to 14 ounces with Au Jus

SCOTTISH SALMON

Finished in a Local, Bourbon Honey Glaze

STUFFED CHICKEN

Frenched Joyce Farms Breast filled with Spinach & Artichokes

Dessert

ICE CREAM

Butterscotch Ice Cream by Udderly Delicious

RED VELVET CAKE

Two Layers of Cake with Rich Cream Cheese Icing

TUXEDO BOMB

White Chocolate & Milk Chocolate Mousse