



## THE SHOALS RESTAURANT

# Valentine's Dinner



### 3-Course Chef Dinner

Entrees include choice of starter and dessert

#### STARTER

(select one included with entree)

#### TOMATO LOBSTER BISQUE

CRUNCHY COCONUT SHRIMP *with spicy sauce*

CAESAR SALAD *romaine lettuce, homemade garlic croutons, fresh parmesan*

SAUTEED WILD MUSHROOMS *over creamy polenta*

BABY KALE SALAD *with feta cheese pears, pomegranate over raspberry vinaigrette*



#### ENTREES

SPINACH AND CHEESE RAVIOLI .... \$84

*tomato, garlic, parsley, roma tomatoes and basil*

FREE RANGE STUFFED AIRLINE CHICKEN BREAST .... \$89

*stuffed with ham & wild mushroom/marsala demi glaze sauce with dried fig risotto & cheese*

FLORENTINE NEW ZEALAND RACK OF LAMB ..... \$99

*7oz over red wine reduction sauce with sauteed veggies and gorgonzola mash potatoes*

GRILLED FILET MIGNON ..... \$119

*with rosemary-potatoes, sautéed vegetables, and a red wine reduction with green peppercorns*

*Add Grilled Shrimp....\$14*

STEAMED MAINE LOBSTER herb-butter ...129

*with linguine pasta, lobster sauce and julienne vegetables*

STEAMED WHOLE CALIFORNIA LOBSTER herb-butter ...139

*with linguine pasta, lobster sauce and julienne vegetables*

GRILLED SALMON .....\$94

*coconut cilantro rice with sauteed veggies, broccoli, asparagus, baby carrots*



#### DESSERTS

(select one included with entree)

COCONUT FLAN with berries/ chocolate syrup

THE SHOALS FAMOUS BANANA REEF

KAHLUA CHOCOLATE CAKE with vanilla ice cream & berries demi glaze jus

Price does not include tax or 20% service charge

CERTAIN FOODS CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.