

Nick's Chophouse

2017 VALENTINE'S DAY MENU

SUGGESTED APPETIZERS

Nick's Blue Crab Dip, garlic bread

Sesame Seed Crusted Seared Ahi Tuna, cucumber, tomato, wasabi, wonton crisps

Local Oysters on the Half Shell, mignonette & cocktail sauces,
Rockefeller

Roasted Red Pepper Hummus, warm pita, and falafels crudité,

Jumbo Shrimp Cocktail, remoulade & cocktail sauces

ALL MAIN COURSE SELECTIONS INCLUDE FIRST COURSE AND DESSERT

FIRST COURSE SELECTIONS

Our House Salad, *Classic Caesar*, *Lobster Bisque*, or *Butternut Squash soup*

MAIN COURSE SELECTIONS

Roast Rack of Lamb

18oz Bone-In Dry Aged New York Strip Steak

10oz Center Cut Angus Filet Mignon

7oz Filet Mignon and Lobster Tail

Grilled 19oz Veal Loin Chop

10oz Grilled Salmon Fillet

Jumbo Lump Crab Cakes

7oz Filet Mignon and Crab Cake

Queen cut Prime Rib slow roasted

Vegetarian Delight

(Quinoa seed w/ cranberry, raisins, seared tofu, asparagus and fingerling potatoes)

TO SHARE

Seafood Mix, with a lobster tail, scallops, crab cake, & salmon

32oz Porterhouse Steak

EACH ENTRÉE SERVED WITH YOUR CHOICE OF TWO SIDES:

Baked Potato, Mashed Potato, Steamed Broccoli, Sautéed Asparagus, Cream of Spinach, or Seasonal Succotash

TONIGHT'S DESSERTS CHOICES

Nick's Decadent Chocolate Mousse Cake

Crème Brûlée, vanilla custard topped with cane sugar, caramelized, and fresh berries

Cheese Cake, raspberry coulis, fresh berries

Mango Sorbet, lemon cookies, berries

Call Nick's for price details at 301-926-8869

**Prices do not include tax or gratuity. Coupons or Certificates not accepted.*