

Nick's Chophouse

2018 VALENTINE'S DAY MENU

SUGGESTED APPETIZERS

Blue Point Oysters on the Half Shell, mignonette & cocktail sauces, Rockefeller
Roasted Red Pepper Hummus, warm pita, and falafels crudité
Jumbo Shrimp Cocktail, remoulade & cocktail sauces
Stuffed Mushrooms, with spinach, artichoke, & 4 cheese gratin
Mussels Casino, with herb & Pernod butter

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
10oz Grilled Salmon Fillet
Jumbo Lump Crab Cakes
7oz Filet Mignon and Crab Cake
Vegetarian Delight
12oz Free-Range Airline Chicken Breast

TO SHARE

32oz Porterhouse Steak
Large Twin Lobster Tails

EACH ENTRÉE SERVED WITH YOUR CHOICE OF TWO SIDES:

Baked Potato * Mashed Potato, * Steamed Broccoli
Sautéed Asparagus * Cream of Spinach * 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

Mixed Berries, Served with Shipped Cream

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