

# VALENTINE'S DAY 2022

## COURTSHIPS

### SCALLOP "BLT"

*Pan Seared Scallops on toasted brioche with Avocado Mousse, Coriander Macerated Tomatoes, Creamy Smoked Bacon Vinaigrette & Pancetta Crisps*

### THE INFAMOUS CHEESE TOAST

*Our Infamous Four Cheese Spread Broiled atop Fresh Baked Croustades*

### JUMBO SHRIMP COCKTAIL

*With Lemon Wedges & Spicy Cocktail Sauce*

### ASIAN STYLE APPLEWOOD SMOKED PORKBELLY

*Served on Steamed Bun Dough, Hoisin-Honey Glaze and Scallions*

### OVEN BAKED CRAB CAKE

*With Green Tabasco Butter Sauce, Micro-Green & Candied Lemon Zest Garni*

### SEARED CARPACCIO PLATE

*Fried Capers, Grain Mustard Vinaigrette, Shaved Romano, Herbed Extra Virgin Olive Oil, Croustades*

## ROMANCE

### THE ICEBERG WEDGE

*Crisp Iceberg Lettuce, Topped with Bacon, Tomatoes, Danish Bleu Crumbles, & European Bleu Cheese Dressing*

### RIVIERA SALAD

*An Assortment of Gourmet Greens with Red & Yellow Tomatoes, Cucumbers, Avocados & Grilled Bruschetta with Sun Dried Tomato-Goat Cheese Mousse & Citrus Cumin Vinaigrette*

### THE QUEEN OF HEARTS

*Mild Hearts of Palm and Artichoke Hearts with Fire Roasted Pimentos and Light French Vinaigrette over Limestone Bibb*

## BLISS

### ARMANGNAC FILET MIGNON & SEA BASS SYMPHONY DUET

*Sea Salt & White Pepper Dusted Center Cut Filet Mignon & Tender Chilean Sea Bass Fillet with Citrus-Sorrel Beurre Blanc, Roasted Vegetable Bundles, Garlic-Horseradish-Rosemary Smashed Potatoes, Saint Andre' Triple Cream Brie Butter & Armagnac Glace de Viande*

### THE KINGS CUT OF SLOW ROASTED PRIME RIB

*Hand Carved to order! (16 oz.) Garlic & Pepper Slow Roasted Prime Rib of Stockyards Angus Beef Au Jus, Creamed Horseradish, Smashed Yukon Gold Potatoes & Roasted Medley of Vegetables*

### GOLDEN CRISP STUFFED CHICKEN

*Andouille, Montrachet, Spinach, Artichoke & Shiitake Mushroom Stuffed Breast of Chicken, with Sun Dried Tomato-Herb Sauce*

### DOUBLE STUFFED HALF MAINE LOBSTER

*Over Stuffed Maine Lobster, with Sweet Lobster, Jumbo Lump Crab, & Scallops, Pan Roasted Imperial Style with Light Garlic, Herb & Vegetables, Brandied Mousseline Glacage*

### HORSERADISH & ASIAGO CRUSTED FAROE ISLAND SALMON

*Over Roasted Garlic & Arugula Risotto with Verjus-Meyer Lemon Beurre Blanc*

### THE FILET

*Center Cut Petit Filet Mignon Massaged with Fresh Cracked Pepper, Sea Salt, Seared Perfectly, Cabernet Brushed, Topped with Roasted Garlic Truffle Butter, Cabernet Reduction Glazed & Served over Yukon Gold Mashed Potatoes & Grilled Infant Zucchini*

## PASSION

### CLASSIC RED VELVET CAKE

*Traditionally Prepared with Cream Cheese Icing!*

### CROCK BAKED CINNAMON-APPLE COBBLER

*Streusel Topped with Vanilla Bean Ice Cream and Caramel Sauce*

### CHOPHOUSE MOLTEN LAVA CAKE

*Rich Dark Chocolate Lava Cake with Fresh Raspberry Sauce*

### DOUBLE DECKER ORANGE DREAM CHEESECAKE

*Traditional NY Cheesecake with layers of fragrant Orange Jam, Moist Vanilla Cake, Orange Segments and a light Orange Mousse finished with Orange Mirror Glaze*

*\$85.00 per person + tax & gratuity*

Call for a reservation!

Mooresville 704-230-1720

Fort Mill 803-548-3742