

Red Rocks Café

~Valentine's Day 2012~

Appetizers

***Bacon Wrapped Scallops* 15**

Trio of bacon wrapped Jumbo sea scallops finished with a blueberry pepper balsamic reduction

Lobster Bisque

Rich & creamy topped with fresh lobster meat

Cup 5 Bowl 6

Entrees

***Filet & Lobster* 45**

6 oz. Certified Angus Beef Filet along with a steamed 5 oz. Tristan cold water lobster tail served with garlic smashed potatoes and green beans

***North Carolina Flounder* 26**

Lobster crusted NC Flounder filet over wild rice risotto and broccolini finished with a sherry cream sauce and a balsamic reduction

***Scallops* 26**

Nantucket Bay scallops over angel hair pasta tossed with spinach, artichoke hearts, mushrooms, roasted garlic and prosciutto in a sherry cream sauce

***Bacon Wrapped Filet* 25**

6 oz. Certified Angus Beef filet, wrapped with Neuski's cherry smoked bacon, over horseradish smashed potatoes and asparagus and topped with a roasted garlic pepper butter

***Short Ribs* 25**

12 oz. braised short ribs served over garlic smashed potatoes and creamed spinach

***Redfish* 24**

Blackened Redfish filet over Andouille red rice risotto and asparagus. Topped with a béarnaise sauce

Desserts

***Grande Marnier Strawberries* 7**

Strawberries soaked with Grande Marnier and vanilla sugar garnished with a candied orange peel

***Chocolate Mousse* 7**

Dark chocolate mousse topped with cinnamon, whipped cream and a chocolate dipped strawberry