

SOUP OR SALAD

CAULIFLOWER BISQUE

with brown butter croutons

BERRY SALAD

baby greens with strawberries, toasted pine nuts,
Boursin cheese and honey balsamic vinaigrette

ENTRÉE

STEAK AU POIVRE

peppercorn crusted 10oz ribeye topped with cream sauce
with choice of smoky hazelnut scalloped potatoes
or Parmesan asparagus wrapped in Prosciutto

LOBSTER LOVER'S PASTA

lobster tail and claw meat in a rich cream sauce
over linguine with rosemary garlic bread

DESSERT

CHOCOLATE POTS DE CRÈME

topped with a Valentine strawberry

COTTON BLUES STRAWBERRY SWIRL CHEESECAKE

VALENTINE'S DAY 2025

Three Course Prix Fixe Menu | \$60
complimentary glass of champagne included



9TH FLOOR
228.385.6022

