

VALENTINE'S DAY 2026

\$65

AMUSE BOUCHE

BLOODY MARY SHRIMP COCKTAIL

gulf shrimp, cocktail sauce, spiced green beans,
lemon slice and olive

SOUP OR SALAD

TOMATO BISQUE

rich, creamy and smooth with homemade croutons

SPINACH BERRY SALAD

spinach, strawberries, raspberries, red onion, feta cheese
with balsamic vinaigrette

ENTRÉE

12OZ RIBEYE STEAK

with mushroom demi glaze served with roasted broccolini
and crawfish mac and cheese

DESSERT

CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

topped with fresh raspberry sauce



9TH FLOOR | 228.385.6262