

MASSELOW'S

STEAKHOUSE

VALENTINE'S DAY

FEB 12-14 / SERVED 5-10PM

\$100 PER GUEST

STARTERS

Your choice of one

Caviar "Egg Sandwich"

Crème fraiche,
minced egg, chive

Carpaccio*

Extra virgin olive oil,
cracked pepper, caperberry

Prawn Cocktail

Celery, parsley,
"Bloody Mary" sauce

SALADS

Your choice of one

Classic Caesar*

Romine, garlic crouton,
Parmesano-Reggiano

Garden Green

Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette

Duck Confit

Pear balsamic vinegar,
roasted hazelnut, raspberry

Assorted Bread

A daily selection of house-made bread and accoutrements

ENTRÉES

Your choice of one

Lobster Tail*

Parmesan risotto, grilled asparagus,
lemon tarragon beurre blanc

Grilled Prime Filet Mignon and Prawns*

Carved and served with russet puree,
broccoli, smoked horseradish
demi-glace, garlic butter

Prime Aged New York Steak*

Char-grilled, served with roasted
fingerling potato, green bean,
chimichurri sauce

DESSERT

Your choice of one

Roses Are Red

Vanilla bean chiffon, raspberry-rose mousse,
raspberry pate de fruit, meringue

Cherry On Top

Flourless chocolate cake, dark chocolate-cherry
mousse, bourbon-cherry compote

Chef Tanya Broesder

*A 20% service charge is added to all guest checks and distributed directly to our staff.
Any additional tip left for the service staff is entirely optional.*

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

