

A VERY TASTEFUL

Valentine's

chop
STEAKHOUSE BAR

INDULGE IN OUR THREE-COURSE CHEF'S MENU – \$88 PER COUPLE

W I N E

	5 oz	8 oz	½ Litre	Bottle
Prosecco , Il Mionetto, ITA	9	-	-	35
Sauvignon Blanc , Monkey Bay, NZL	9	11½	23	35
Malbec , Amado Sur, ARG	9½	12½	25	38
Cabernet Sauvignon , J.Lohr Seven Oaks, USA	12½	15½	31	49

A P P E T I Z E R S

Chop Appetizer Trio to Share

jumbo prawns with house-made cocktail sauce, roasted gold and red beet salad with goat cheese and toasted walnuts, plus our steak bites with horseradish aioli

E N T R É E S

Please choose one of the selections below:

Seared Barramundi with Lobster Cream

pan-seared white fish with langoustine lobster, cream and cherry tomatoes. Served with seven grain wild rice pilaf and fresh seasonal vegetables

or

Pan Roasted Chicken with Ver Jus

roasted, bone-in chicken supreme, with shiitake mushroom relish and a sweet and sour jus reduction. Served with seven grain wild rice pilaf and fresh seasonal vegetables

or

Prime Rib

slowly roasted in rock salt and fresh ground pepper, with hand shaved fresh horseradish, au jus, fresh seasonal vegetables and a choice of: infused mashed potatoes, seven grain wild rice pilaf, baked potato or our Chop cut fries

or

Baseball Sirloin

10 oz sirloin cut so thick, medium rare is the most we can cook it, fresh seasonal vegetables and a choice of: infused mashed potatoes, seven grain wild rice pilaf, baked potato or our Chop cut fries

D E S S E R T

Dessert Trio to Share

mini versions of our Caribbean Rum Cake, Raspberry Crème Brulée and Chocolate Cake