

The Shoals Restaurant



Valentine's Dinner



3-Course Chef Dinner

Entrees include choice of starter and dessert

STARTER

(select one included with entree)

- FLAT STEAK ON SKEWERS marinated in soy sauce, ginger, garlic, Sriracha sauce with tomato salad
ROASTED RED BEET BISQUE *fennel, onions, garlic with crème fraiche*
CAESAR SALAD *romaine lettuce, homemade garlic croutons, fresh parmesan*
PAN SEARED SCALLOPS *over creamy polenta, al diablo lobster nage*
CITRUS KALE SALAD *mandarin orange, pink grapefruit & kale salad with carrot, dried cherries cucumber, & cherry tomatoes with a sherry vinaigrette*



ENTREES

- WILD MUSHROOM RISOTTO\$70
with baby veggies and red beet coulis
- 10 OZ FREE RANGE HERB CHICKEN \$72
rosemary, thyme, roasted sweet potato, yams, spinach and black mole
- AUSTRALIAN RACK OF LAMB \$80
crusted with mint, peanut, & mustard with diced veggie couscous & port wine sauce
- GRILLED RIB EYE *with fingerling potatoes* \$80
with caramelized red onions, a red wine reduction and green peppercorns
- WILD SALMON \$78
with quinoa and beurre blanc red pepper
- STEAMED WHOLE MAINE LOBSTER Market Price
herbal butter sauce, linguine pasta
with julienne vegetables and lobster sauce



DESSERTS

(select one included with entree)

- RED VELVET STRAWBERRY SHORTCAKE *fresh strawberries and blueberries*
THE SHOALS FAMOUS BANANA REEF
CHOCOLATE MOUSSE *with chocolate covered strawberries*