

DATE NIGHT FOR 2

3 COURSE PLATED DINNER
INCLUDES SALAD DESSERT &
COMPLIMENTERY BOTTLE OF WINE

—
Bourbon Glazed Salmon

w/Parmesan Garlic Mashed Potatoes & Seared
Garlic Asparagus \$175pp

—
Jumbo Lump Crab Stuffed Australian King Prawns w/Lemon Garlic Sauce
w/Roasted Black Truffle Fingerling Potatoes & Seared Veggies \$200pp

—
16 oz Ribeye Steak w/Garlic Mashed Potatoes & Pan Seared Garlic
Parmesan Broccoli 225pp

(upgrade to a Tomahawk Steak for \$100pp)

—
Chefs Surf & Turf

Pan Seared Australian Lamb Chops + 8oz Broiled Lobster Tail w/Clarified Butter
Baked 5 Cheese Mac & Cheese w/ Garlic Parmesan Asparagus \$275pp

SALAD OPTIONS CHOOSE ONE

- CLASSIC CAESAR SALAD
W/ ANCHOVIES
- CLASSIC HOUSE SALAD
- SPINACH AND BEET SALAD

Upgrades available upon request

- * Jumbo Garlic Butter Shrimp \$25.00
- * Broiled 8oz Lobster Tail \$50.00

DESSERT OPTIONS CHOOSE ONE

- RED VELVET CAKE W/ CREAM CHEESE
FROSTING
- CHEF'S SPECIALTY CARROT CAKE
- NEW YOUR GRAM CRAKER CHEESE CAKE
- GERMAN DOUBLE CHOCALATE CAKE

Contact Chef to Discuss your date night plans. Call 615-414-3317

or Email: chefbigshake@gmail.com