

# A HAPPY Valentine's Day 2019

\$85.00 PER PERSON

\$125.00 PER PERSON WITH WINE PAIRING

## APPETIZER

-CHOOSE ONE-

### SAVORY DUCK TART

Salted Duck Breast, Apple & Shallot Jam, Frisee  
Rosemary Tart, Gastrique

### BLACK AND BLEU CARPACCIO

Prime Tenderloin, Blue Cheese Mousse  
Bull's Blood Micro Salad, Balsamic Vinegar  
Toast

### BROILED OYSTER (3)

Spinach & Garlic Sauté, Panko Butter Crumble

### GF HEIRLOOM TOMATO TARTARE

Tomato "Yolk", Shallot, Jalapeno, Pear Crisp  
Champagne Vinaigrette

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### ENHANCE YOUR APPETIZER

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Orange Tobiko Caviar & House Made Crackers  
\$20  
*Serves 2*

## SOUP | SALAD

-CHOOSE ONE-

### GF GINGER CARROT SOUP

Crispy Carrot Salad, Candied Ginger, Tarragon Oil

### ANTHONY'S WEDGE

Cayenne Onion, Tomato, Chive, Prosciutto Crisp  
Crumbled Blue Cheese, Smoky Blue Dressing

### CHOPHOUSE CAESAR

Anchovy Paste, Shaved Parma', Dill Dressing  
Garlic Bread

## ENTRÉE

-CHOOSE ONE-

### PROSCIUTTO WRAPPED FILET

Gruyère Pommes Anna, Port Cherry Demi

### CHILEAN SEA BASS

Grapefruit & Blood Orange Gremolata, Quinoa

### PRIME NEW YORK STRIP

Porcini Crust, Wild Trumpet Ragout, Braised Arugula  
Fingerling Potato

### RACK OF LAMB

Provencal Herb Crusted, White Corn Polenta

### GF TRUFFLE RISOTTO

Wild Mushroom, Crispy Spinach  
Shaved Black Truffle

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### ENHANCE YOUR ENTRÉE

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Fois Gras Pâté' \$14

Oscar Style Lobster Tail \$28

Red King Crab Legs (½ pound) \$38

## DESSERT

-CHOOSE ONE-

### CHOCOLATE COVERED STRAWBERRY

White Chocolate Mousse Dome, Dark Chocolate Cheesecake  
Dark Chocolate Mousse, Strawberry Gelée

### GF LEMON SORBET

Lemon Sorbet, Wild Berries  
Pineapple & Basil Salad, Mint

*Anthony's*  
CHOPHOUSE

-No Substitutions Please-

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk for food borne illness