



VALENTINES DAY MENU 2021

DINNER FOR TWO

\$100/COUPLE

1. *Shareable of your choice*
2. *Two side salads*
3. *Two entrees*

GRILLED RIBEYE

10 ounce Grilled ribeye topped with Cajun Cream Shrimp, roasted fingerling potatoes, asparagus

BLACKENED SWORDFISH

Blackened Swordfish with clarified butter, pan-seared scallops, lemon caper orzo, asparagus

4. *Dessert of your choice*

A LA CARTE

Shareables - 9

Fried Pickles
Deviled Eggs
Pan Seared Crab Cake
Crawfish Popcorn
Fried Green Tomatoes

Glenn's Classics

GLENN'S FILET - 47

9 Ounce wagyu beef tenderloin, red wine demi glaze, garlic smashed yukons

BRONZED PORK - 29

14 Ounce bone-in pork chop, signature bronzing seasoning, garlic-smashed yukons, compound butter

ROASTED ROOT VEGETABLE RISOTTO - 17

Served with carrots, beets, and garlic

PAN SEARED SALMON - 27

White balsamic herb reduction, asparagus

STEAK SALAD - 18

Arugula, cherry tomatoes, onion straws, blue cheese crumbles, grilled wagyu bistro steak, choice of dressing

Can Substitute Salmon

A la Carte Sides - 5

Hand Cut Fries
Sweet Potato Fries
Side Salad
Asparagus
Garlic Smashed Yukons
Roasted Fingerling Potatoes
Chef's Choice Vegetable

Desserts - 10

Flourless Chocolate Torte with Vanilla Bean Ice Cream
Red Velvet Cake with Syrah Sorbet
Four Chocolate-Covered Strawberries