

Valentine's for One



Four Course Prix Fixe
\$60 / Person

AMUSE-BOUCHE

'Just a Nibble'

OYSTERS ROCKEFELLER

Spinach | Parmesan | Bacon | Breadcrumbs

SHRIMP COCKTAIL

Poached Jumbo Shrimp | Flying Pepper Cocktail

CATTLEMAN COINS

Crispy Fried Potatoes, Parmesan & Herb Dusted
Truffled Lusty Monk Aioli

SALAD

SOUP SALAD & CHEESE BAR

A mainstay at the Charolais since 1969.

CLASSIC CAESAR

Romaine, Shaved Parmesan, Croutons

MAIN

Includes one side and bread service.

'FROM THE CART'

New York Strip or Ribeye,
Handcut Tableside starting at 10oz

SEAFOOD KABOBS

Sun Dried Tomato Pesto | Wild Rice

PRIME RIB

Herb Crusted Roast of Ribeye
14 oz King Cut | Au Jus | Creamy Horseradish

FILET MIGNON

6 oz Center Cut | Sherry Cajun Butter
(LARGE FILET +\$8 ENHANCEMENT)

DRY AGED RIBEYE

Dry Aged 28 Days in House. Handcut to 12 ounces.
(+\$10 ENHANCEMENT)

DESSERT

BUTTERSCOTCH ICE CREAM

CHOCOLATE BOMB

RED VELVET CAKE

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