



Lou & Mickey's

**FOUR
COURSE MENU
\$135**

**WINE PAIRING
\$50**

Valentine's Day 2023

FIRST COURSE

- Crisp Calamari** with dipping sauces
Jumbo Lump Crab Cake with tartar sauce
½ Dozen Oyster Sampler with fresh horseradish, cocktail and mignonette sauce
Wild Jumbo Shrimp Cocktail with traditional cocktail sauce
A5 Japanese Satsuma Wagyu 3 oz New York Strip (+\$25)

Wine Pairing:

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SECOND COURSE

- Mixed Organic Greens** golden balsamic vinaigrette
Clam Chowder New England style, with bacon
Crunchy Iceberg Wedge with bacon, tomato, and blue cheese dressing
Classic Caesar Salad with freshly grated parmesan and croutons

Wine Pairing:

Cave d'Esclans 'Whispering Angel' Rosé, Côtes de Provence, France 2021

ENTRÉE

- Double R Ranch Filet Mignon 12 oz** with béarnaise sauce
Classic Surf & Turf 8oz filet mignon & wild South African lobster tail
Wild Ross Sea Chilean Sea Bass MSC CERTIFIED with roasted fingerlings
"Steak Oscar" Filet Mignon 8 oz with asparagus, jumbo lump crab, and béarnaise sauce
30-Day Dry Aged Prime Bone-In New York 18 oz with red wine bordelaise sauce
Prime Double R Ranch Ribeye 16 oz with horseradish cream
Snake River Farms American Wagyu Ribeye 12 oz (+\$25)

ADD TO YOUR STEAK

- **Blackened** seared with Cajun spices 4
- **Pepper Steak** topped with brandy peppercorn sauce 4
- **Lump Crab Oscar** with asparagus & hollandaise 24
- **Capella Style** with mushrooms & onions 7
- **Melted Danish Blue Cheese** 5

Wine Pairing

Rombauer Chardonnay, Carneros, California 2021
or
Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

DESSERT

- Rosen's New York Cheesecake** with strawberry sauce
Old Fashioned Chocolate Cake with raspberry sauce and whipped cream
Crème Brûlée with fresh berries

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

tax, gratuity, and other beverages not included