



## CELEBRATE VALENTINE’S DAY WEEKEND AT HOME

**FEBRUARY 10–14** – Order by **4 pm February 9** for pickup anytime Valentine’s weekend.

### THREE-COURSE DINNER FOR TWO 100

#### CHOOSE 2 SALADS

- limousine salad**  
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette
- caesar salad**  
organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy
- winter salad**  
mixed greens, radicchio, pomegranate seeds, dried cranberries, pecans, crumbled bleu cheese, ver jus dressing
- steakhouse wedge**  
organic iceberg, chandlers ranch dressing, bacon, tomato

#### CHOOSE 2 PROTEINS

- american wagyu flat iron – usda gold** 8 oz  
snake river farms, america’s finest quality, premium beef
- usda prime ribeye steak** 16 oz  
midwest corn-fed, heavy marbling, rich flavors
- grass fed filet mignon** 6 oz  
dry chimichurri rub
- choice cowboy cut ribeye** 24 oz  
aged, bone-in, center-cut rib eye
- usda prime smoked ribeye** 16 oz  
ancho chile-rubbed, hickory smoked
- usda prime new york steak** 14 oz  
midwest corn-fed
- fresh catch en papillote**  
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

#### CHOOSE 2 SIDE DISHES

- creamed spinach
- roasted broccolini
- saffron + gouda mac ‘n’ cheese
- leek + fennel au gratin potatoes

#### CHOOSE 1 DESSERT TO SHARE

- cheesecake**  
fromage blanc goat cheese, vanilla, graham cracker crust, wild honey
- the bomb**  
bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate shell, hazelnuts
- butterscotch crème brûlée**  
classic burnt cream, caramelized sugar

### Choose our dinner for two or the á la carte menu.

You get our premium proteins ready-to-cook at home. Round it out with sides and our special Valentine’s Day add-ons. Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

#### Á LA CARTE

- american wagyu flat iron – usda gold** 8 oz 32  
snake river farms, america’s finest quality, premium beef
- usda prime ribeye steak** 16 oz 35  
midwest corn-fed, heavy marbling, rich flavors
- grass fed filet mignon** 6 oz 35  
dry chimichurri rub
- choice cowboy cut ribeye** 24 oz 48  
aged, bone-in, center-cut rib eye
- usda prime smoked ribeye** 16 oz 40  
ancho chile-rubbed, hickory smoked
- usda prime new york steak** 14 oz 35  
midwest corn-fed
- fresh catch en papillote** 32  
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

#### SIDE DISHES 8

- make it a meal with our shareable side dishes
- creamed spinach
- roasted broccolini
- saffron + gouda mac ‘n’ cheese
- leek + fennel au gratin potatoes

#### WINE

- wine**  
add any of our wines by the bottle on our award-winning list and take 25% off the menu price – see complete list at by clicking [here](#)