

CAT CITY GRILL

PRIX-FIXE
VALENTINE'S DAY
MENU

CHOICE OF APPETIZER TO SHARE

FRIED ZUCCHINI

Crispy breaded fresh zucchini spears served withranch dressing

CHERRY BRIE

Warm brie topped with spirited rosemary cherries and served with crisp flatbread

BRUSCHETTA

Grilled garlic butter bread topped with fresh tomatoes, red onions, basil pesto and goat cheese drizzled with balsamic reduction

LOBSTER BITES

Flash-fried, tempura-battered lobster pieces served with remoulade sauce

CHOICE OF SALAD PER PERSON

CAESAR SALAD

Romaine lettuce, sliced red onion rings, croutons and shredded parmesan tossed in Caesar dressing

LAYERED SPINACH SALAD

Spinach leaves, mandarin oranges, dried cherries, pecans, mushrooms, bacon and bleu cheese crumbles tossed in plum vinaigrette

CHOICE OF ENTRÉE PER PERSON

100z. TENDERLOIN FILET

The leanest cut of all, slow wet-aged for tenderness

12oz. RIBEYE

The most marbled cut for the most flavor

With skin-on mashed potatoes and mixed vegetables

SEARED FLOUNDER

Pan-seared filet topped with a lobster cream sauce

SALMON

Pan-seared filet topped with rosemarydijon cream sauce

With parmesan risotto and shelled edamame

CHICKEN LIMÓN

Lightly breaded chicken breast, pan-fried with lemon butter sauce and capers

10oz. Pork Chop

Topped with appleraisin chutney

With cheddar cheese polenta and green beans

CHOICE OF DESSERT TO SHARE

LEMON CAKE

Moist yellow cake layered with citrus cream, topped with a butter cream frosting and lemon glaze

CHOCOLATE CAKE

Warmed layered cake with Nutella cream cheese frosting and raspberry puree

CRANBERRY APPLE BREAD PUDDING With Grand Marnier

With Grand Marnier butter sauce

WITH A COMPLIMENTARY GLASS OF CHAMPAGNE