



VALENTINE'S COUPLES MENU

/139
PER COUPLE

/TO START

LOBSTER BISQUE
HAND CRAFTED/ LOBSTER

/TO FOLLOW

CHEF'S MARKET GREENS
APPLE/ FENNEL/ CELERY/ MAPLE GOAT CHEESE/
POMEGRANATE/ CIDER DRESSING

/TO SHARE

MM TRIO
BACON WRAPPED LOBSTER/ GOAT CHEESE/
BLACKENED AHI TUNA

/AND ENJOY

SURF & TURF
SIRLOIN/ NY STRIPLOIN/ FILET MIGNON/ CHOICE CUT
SERVED W/ SHARED LOBSTER (1.5 LBS)
GARLIC MASHED POTATO/ ROASTED TOMATOES/
SEASONAL VEGETABLES

/SOMETHING SWEET

MEAT MARKET DESSERT TRIO
CHOCOLATE ALMOND TORTE/ DEEP CARAMEL
PECAN FLAN/ MEAT MARKET CHEESECAKE

/BOTTLE OF WINE (choice of)

/RED
SHIRAZ, REIF
PINOT NOIR, INNISKILLIN

/WHITE
PINOT GRIGIO, REIF
SAUVIGNON BLANC, JACKSON-TRIGGS

EXECUTED BY CHEF PHILLIP

MEAT MARKET