

Bistro 210

VALENTINE'S DAY FEATURES

STARTERS

Oysters on the Half Shell \$22

Served on Ice, Cocktail Sauce, and Lemon

Burrata Caprice Stack \$18

Sliced Burrata, Sliced Beef Steak Tomatoes, Fresh Basil, Balsamic Reduction, and Olive Oil

MAIN DISHES

Surf & Turf \$89

8oz. Filet Mignon served with a Lobster Tail, Grilled Asparagus, Herb Roasted Red Potatoes, and a side of Bearnaise and Drawn Butter.

Whole Lobster Thermidor \$85

Diced Lobster Tossed in a Cognac Sauce stuffed in a Lobster Shell, Topped with Crunchy Seasoned Breadcrumbs & Gruyere Cheese, served with Roasted Broccolini & Parmesan Risotto

Beef Bourguignon \$64

House Braised Boneless Short Ribs served over Truffle Mashed Potatoes, Accompanied with Braise Carrots, and Topped with a Red Wine Demi

Scallop Piccata \$49

Pan Seared Scallops, Topped with a White Wine Lemon Butter and Caper Sauce. Served over Parmesan Risotto and Roasted Broccolini.

DESSERTS

6 Chocolate Covered Strawberries \$15

Cherry Cobbler \$12

Peaches & Cream Creme Brule \$13

Banana Foster Cheesecake \$14