



Valentine's Day

Saturday, February 11th at The Lighthouse Restaurant

6:00 - 9:30 p.m. • \$50 per person

Reservations Required (254) 694-0305

Appetizers (choice of one)

FRIED GOAT CHEESE WITH A TOMATILLO SALSA - Creamy Goat cheese, hand breaded and gently fried to a crisp golden brown. Served with a rustic Tomatillo salsa, and garnished with roasted carrot shreds.

BUTTERY CRAB CAKES AND HOUSE MADE REMOLADE - Sweet jumbo lump crab meat, mixed with chef's special ingredients, and then pan seared to a flakey finish. Served with a tangy house made Remolade sauce.

GRILLED BEEF MEDALLIONS - USDA choice Angus tenderloin grilled to a perfect medium rare, and fanned over a creamy cheddar polenta. Finished off with a drizzle of veal Demi-glace.

Salads (choice of one)

BABY ICEBERG WEDGE SALAD - Crisp baby iceberg lettuce, plated with tomato and onion, and topped with a house made Blue Cheese dressing.

SPINACH SALAD WITH WARM BACON DRESSING - Fresh baby spinach, tossed with warm Bacon Vinaigrette, and topped with sautéed mushrooms, and roasted almonds.

Entrees (choice of one)

SURF AND TURF - A 6oz USDA choice Angus filet seasoned with chef's special blend of herbs and spices and grilled with two shrimp to your desired temperature. Served over a creamy seafood risotto and topped off with a Jumbo Lump Crab Sauce Béarnaise.

ESCOLAR WITH TOMATO BUTTER SAUCE - Pan seared Hawaiian Escolar on almond rice, finished with a rich Tomato Butter sauce.

CHICKEN ROULADE - An 8oz chicken breast rolled up with prosciutto, Swiss cheese, and grilled jalapeños, sliced and laid over a bed of sour cream and chive mash potatoes. A delicious Sun Dried Tomato Cream sauce compliments this dish.

SAUTÉED ASIAN SHRIMP AND SEA SCALLOPS - This Asian dish is spicy. Succulent gulf shrimp and sweet sea scallops sautéed in sesame oil, and tossed with Asian vegetables and a Sweet Chili sauce. Served with tempura fried rice cakes and garnished with black and white organic sesame seeds.

Desserts (choice of one)

BLUEBERRY CRÈME BRULEE - A classic crème brulee filled with fresh blueberries and bruleed with raw sugar.

PUFF PASTRY NEAPOLITAN - Baked puff pastry, tossed in vanilla sugar, on top of a raspberry puree, topped with White Chocolate cream and fresh berries.

CHOCOLATE MOUSSE - House made velvety semi-sweet chocolate mousse, piped into a crispy tart shell.

***ALL ENTREES COME WITH CHEF'S VEGETABLE OF THE NIGHT**