



VALENTINE'S
DAY 2018

TONIGHT'S OFFERING:
4 Course Price Fix \$58
Optional Wine Pairing

\$22 (3oz pours except 6oz entrée pairing)

Proprietors: Maxine & Kirt Earhart

We are truly blessed to have you celebrate love and life with us tonight! We hope you have an exceptionally sexy, comfortable, and delicious experience....

Join Maxinesclub.com for special deals, events, and invites...we'd love to have ya!

FOUR COURSE PRIX FIXE MENU W/ OPTIONAL WINE PAIRINGS

OPENING ACTS \$10

Big Easy Napoleon Tower

Key West style crab cake, fried green tomato, spicy remoulade
Pairing: 2016 Seaglass Pinot Noir, CA \$7

Caprese

Fresh Mozzarella, tomato, basil, olive oil, balsamic glaze
Pairing: 2016 Gio Cato Pinot Grigio, SLO \$6

Lobster Bisque

Brandy infused creamy lobster soup
Pairing: NV LA Gioiosa Prosecco, ITA \$5

GREEN ROOM \$8

Black Cherry Arugula Salad

Wine Pairing 12 y Mezzo Rose, ITA \$5

MAIN ACTS \$32 **

All entrees served w/potato & vegetable medley (except lobster ravioli)

Florida Grouper

Pan seared, papaya salsa
Pairing: 2015 Monte Tondo Soave Classico, ITA \$10

Veal Chop

10oz, bone on, mushroom medley, chardonnay demiglace
Pairing: 2016 Black Stallion Chardonnay, Napa, CA \$15

Surf & Turf **\$38

8oz Ribeye choice plus grade, certified black angus, twin jumbo u8 shrimp, lemon butter sauce
Pairing: 2013 Chatueau St Michelle "Cold Creek Vnyd" Cab Sauvignon, WA \$15

For That Toast Later on Tonight....
Maxine's Wine Glasses \$12

MAIN ACTS

continued

Lobster Ravioli

Lobster stuffed ravioli, sautéed scallops, shrimp, spinach, mushroom, roasted garlic, sherry cream sauce
Pairing: Rosenblum "Vinter's Cuvee" Zinfandel, CA \$11

Duck L'Orange

Oven roasted, classic preparation
Pairing: 2015 Angove Shiraz, McLaren Vale, AUS \$11

Winter Fresh Vegetable Array\$24**

Chef Select, tomato polonaise, tofu, portobello, herb butter
Pairing: 2016 Castillo Monjardin Garnacha, ESP \$11

ENCORE \$9

Crème Brulee

Pairing: Ca Montebello Moscato, ITA \$6

Tiramisu

Pairing: Omara's Irish Cream, KY \$6

Remy Martell Cognac Chocolate Mousse

Pairing: Dow's 10 Yr Tawny Port, PRT \$10

Musical Artist:
Yardis & Stephan
Performances 7p - 11p

VisualArtist:
Heather Renken
"classics"