

**MARK'S PRIME**  
STEAKHOUSE & SEAFOOD

*Happy Valentine's Day*

*Choice of appetizer to share:*

*Ahi Tuna*

*Seared with a mixed peppercorn crust, served with a ginger and soy sake sauce*

*Grilled Stuffed Portobello Mushrooms*

*Wood fired; layered with marinated plum tomatoes and buffalo mozzarella cheese*

*Escargot*

*Six large escargot sautéed in an herbed garlic butter*

*Crab Cakes*

*Served with lemon beurre blanc and a pink peppercorn sauce*

*Choice of soup or salad:*

*Original Blue*

*Fresh greens, red peppers, Roma tomatoes, Granny Smith apples, dried cranberries, red onion and toasted almonds with our house bleu cheese dressing*

*Tomato and Mozzarella*

*Thick sliced Beefsteak tomatoes and Buffalo mozzarella with an herb vinaigrette*

*French Onion Soup*

*A traditional classic topped with gruyère cheese*

*Sorbet intermezzo*

*Choice of entrée:*

*Petite Filet Mignon and Lobster*

*8oz. hand-cut, wood-grilled tenderloin accompanied by a succulent butter poached half lobster tail*

*New York Strip with Brandy Peppercorn Sauce*

*16 oz. USDA Prime cut of savory and full flavored beef served with our rich Brandy Peppercorn Sauce*

*Delmonico with White Truffle Blue Cheese Butter*

*16 oz. well-marbled and flavorful USDA Prime Ribeye topped with a decadent White Truffle and Maytag Blue Cheese butter.*

*Dompano Santa Fe*

*Lightly bronzed Dompano fillet served with mango salsa, jumbo lump crab meat and cilantro-lime butter sauce*

*Apple Brie Chicken*

*Pan seared, organic chicken breast stuffed with apple and creamy Brie cheese, served with a tarragon white wine sauce*

*Choice of side dish:*

*Mashed Potatoes*

*Roasted Garlic Potatoes*

*Creamed Spinach*

*Asparagus with Hollandaise*

*Choice of dessert to share:*

*Chocolate Paradise*

*Rich chocolate mousse in an Oreo Kahlua crust with hazelnut cream, raspberry sauce and toasted almonds*

*Raspberry Cheesecake*

*New York style cheesecake with a gingerbread crust topped with a raspberry coulis*

*Crème Brulee*

*The classic custard, served with fresh berries and mint*

*Chef's Featured Dessert*

*A special treat created by our Chef*

*\$135 per couple*

*Plus tax & gratuity*