

Valentines Day Buckeye Roadhouse 2012

VALENTINES COCKTAILS \$11

CLASSIC AMERICAN MARTINI WITH KETEL ONE VODKA OR BOMBAY GIN
PISCO SOUR CASTA DEL INKA PISCO, FRESH LEMON & LIME, EGG WHITE
BULLEIT RYE MANHATTAN APEROL, CHERRY, GIGANTIC ICE CUBE
ROADHOUSE RUM SIDECAR - FLOR DE CAÑA 7 YR RUM, COMBIER, & LEMON
AVIATION — GIN, LUXARDO MARASCHINO, CRÈME DE VIOLETTE
ABSOLUT PEAR-FECTION - ABSOLUT PEAR, ELDERFLOWER LIQUEUR
CADILLAC MARGARITA — 100% AGAVE TEQUILA, COMBIER, FRESH LIME,
AND GRAND MARNIER

Three Course Menu

\$55

*Please Choose One from each Category,
You May Share the Starter Served Family Style*

Starter

BEET CARPACCIO WITH FRISÉE, MINT AND PISTACHIOS
HALF DOZEN CHILLED OYSTERS ON THE HALF SHELL WITH HORSERADISH
COCKTAIL SAUCE
FRENCH ONION SOUP, GRYERE CROUTON AND CHIVES
THE "WEDGE": ICEBERG WITH ZOE'S BACON & POINT REYES BLUE CHEESE
VINAIGRETTE
SALMON TARTARE WITH TOBIKO CAVIAR, LEEKS, WASABI CREAM ON
WONTON
PAN ROASTED ARTICHOKE WITH CREAMY TARRAGON DIP
OYSTERS BINGO (HOUSE FAVORITE)
SEARED SESAME SPRINKLED AHI TUNA WITH RED AND NAPA CABBAGE,
CRISPY WONTON AND HOISIN-GINGER VINAIGRETTE
DUNGENESS CRAB RAVIOLI WITH FENNEL POLLEN AND CHERVIL

Entrée

ROASTED SALMON
WITH MARINATED BABY BEETS, WATERCRESS AND HORSERADISH
SEARED SCALLOPS
WITH PIQUILLO PEPPER RISOTTO, MÂCHE & CITRUS
BUTTERNUT SQUASH AND WILD MUSHROOM LASAGNE
WITH LEEKS, FONTINA AND SMOKED TOMATO SAUCE
CHILI-LIME "BRICK" CHICKEN
WITH STUFFED PASILLA PEPPER, GRITS, AVOCADO AND CILANTRO
GRILLED BERKSHIRE PORK CHOP
WITH APRICOT CHUTNEY, TATSOI AND CHIVE MASHED POTATOES
MARINATED SKIRT STEAK
WITH CARAMELIZED ONIONS AND FRENCH FRIES
BEEF BRISKET
WITH HORSERADISH CREAM AND GARLIC MASHED POTATOES
GRILLED COLORADO RACK OF LAMB, GOAT CHEESE RAVIOLI, TRUFFLED
LENTILS AND MINT PESTO

Dessert

CHOOSE FROM OUR FAMOUS BUCKEYE DESSERT MENU