

*Jag's* Steak & Seafood Celebration for Two  
 Steak & Seafood Piano Bar

Friday Night Dinner for Two \$99

| **FIRST COURSE** |

choose appetizer to share



- RADIANT SUSHI ROLL** coconut shrimp, ahi tuna, cream cheese, avocado, cucumber, mango, honey-sriracha aioli, pickled shallot, sesame seeds
- SPINACH & ARTICHOKE DIP** creamy spinach dip with artichokes and fresh parmesan. served with yucca chips and garlic crostinis
- BOURBON OYSTERS** four grilled east coast oysters with chipotle-bourbon butter & cilantro microgreens
- BOURSIN BRUSCHETTA** heirloom tomatoe salsa over boursin cheese, grilled bread with fresh basil

| **SECOND COURSE** |

choose salad or soup

- STRAWBERRY SALAD** fresh spinach, strawberries, candied walnuts, red onion, feta cheese, fresh tomato, poppyseed dressing
- JULIUS CAESAR SALAD** crisp romaine, caesar dressing, herb croutons, fresh parmesan cheese, parmesan crisp
- CREAM OF ASPARAGUS** velvet asparagus soup, roasted garlic crème fraîche, grilled asparagus tips, cracked black pepper

| **MAIN COURSE** |

choose from FILET MIGNON or NEW YORK STRIP  
 with your choice of accompaniment

- LUMP CRAB CAKE** seared crab cake topped with citrus hollandaise
- BARBECUE SALMON** barbecue rubbed salmon with mango barbecue sauce
- BACON SCALLOPS** blackened scallops wrapped in bacon over parmesan beurre blanc
- PORTABELLA STACK** balsamic portabellas, fried tomato, seasoned goatcheese, demi-glace

| **DRINK** |  
**FEATURES**

- bell's oberon ale \$6
- blue moon belgium white \$5
- dreaming tree red blend \$10
- mohua sauvignon blanc \$10
- southern peach tea \$10

All Entrées are served with Garlic Mashed Potatoes & Steamed Asparagus