Valentine's Dinner

Saturday, February 16th • 5:30 - 9:30 p.m. at The Chaparral Grille

Appetizers - Choice of one

Grilled Lamb Chops
Two savory lamb chops, grilled to your liking and served with Mint jelly and Tomato jam

Blackened Salmon Cake
Two Salmon cake medallions, sautéed with Chef Artigue's delicious house-made Blackening Blend, then striped with Creole Honey Mustard sauce

Bacon Wrapped Shrimp Wontons
Two shrimp, wrapped in Applewood bacon and Wonton skins, then set atop Asian green apple slaw. Served with Chipotle Sweet and Sour sauce

Salads - Choice of one

Spinach & Arugula
Tossed with roasted Garlic Balsamic vinaigrette, then topped with Prosciutto & shaved Reggiano Parmesan cheese

Caesar Salad
Crisp Romaine lettuce, house-made croutons and Reggiano Parmesan cheese, tossed with rich Caesar dressing

House salad
Blend of field greens, carrot slices, Cherry tomatoes and house made croutons. Your choice of dressing

Entrées - Choice of one

Bison Tenderloin
5-ounce cut of tender Bison flame-grilled to your requested temperature then set atop grilled jumbo Portabella mushrooms

Blackened Tilapia Filet
Filled with Lump Crab Meat stuffing, then topped with Louisiana crawfish Hollandaise

Airline Chicken Breast
8-ounce Airline-style breast, pan-seared with jumbo Portabella mushrooms, Pine nuts, and fresh Rosemary Sherry Cream sauce

All entrées served with your choice of:
Sautéed seasonal vegetable, Grilled asparagus, Garlic & herb Red Bliss potatoes or Wild rice blend with Chili Orzo,yellow and green split peas

Dessert - Choice of one

Raspberry cheesecake
New York style, topped with Raspberry sauce

Turtle cheesecake
Rich, creamy cheesecake topped with Chocolate sauce, Pecan pieces, and caramel

Chocolate Brownie Heart
House made, double-chocolate Ghirardelli brownie, garnished with Chocolate and Raspberry sauces

*A long stem rose for each lady

The Chaparral Grille

Cost - $55 per person
Call 940-779-4505 for reservations