

# RDG GRILL ROOM

## Valentine's Day 2010

### FIRST COURSES

House Smoked Salmon w/ Petrossian Salmon Caviar & Quartered Egg Salad \$20

Jumbo Gulf Shrimp Cocktail w/ Crisp Vegetable Salad \$18

Pan Roasted Sea Scallop w/ Tortilla & Beef Rib Hash \$15

Seared Foie Gras w/ Salted Aromatic Honey & Celery Almond Salad \$24

Maine Lobster Tail Salad w/ Avocado & Pink Grapefruit \$26

Shaved American Kobe Beef Salad [seared rare] w/ Poached Egg & Ginger Mustard Dressing \$22

Smoked TX Quail w/ Foie Gras Liver Mousse & Dried Apple Potato Salad \$18

Seared Avocado w/ Radish & Frisée Salad \$15

Romaine Salad w/ Parmesan Dressing & Shaved Black Truffle Cheese \$15

Black Trumpet Mushroom Soup w/ Sautéed Mushrooms & Queso Fresco \$15

### SECOND COURSES

TX Red Fish w/ Oyster Corn Bread Dressing & Garlic Parsley Sauce \$32

Mediterranean Bass w/ Crumbled Lobster Sausage & Creamy Polenta \$39

Ahi Tuna {seared rare} w/ Persimmon Fennel Salad & Salted Red Chile \$38

Wood Grilled King Salmon w/ Fresno Chile Glaze & Basil Lemon Oil \$34

Pan Roasted Sea Scallops w/ Gulf Crab Chowder Sauce \$36

Roasted Guinea Hen w/ Wood Grilled Mushrooms & Truffle Sauce \$38

Sweet Heart Surf & Turf: New York Steak [7 oz – *USDA Prime*] & 1 lb Maine Lobster \$65

Wood Grilled Filet Mignon w/ Potato Asparagus Cake & Béarnaise \$48

Wood Grilled Ribeye [*USDA Prime*] w/ Chipotle Onions & Smoked Cheddar Dressing \$40

Wood Roasted Colorado Lamb Rib Chops w/ Fresh Thyme & Tomato Black Pepper Jelly \$48

18% Gratuity for Parties of 6 or More

City Ordinance – No Smoking / Please Notify Manager of Any Food Allergies

\*menu subject to change depending on market conditions\*

