

OLD CAPTIVA HOUSE & CROW'S NEST STEAKHOUSE

Valentine's Day MENU

Salad Special

WAGYU COULOTTE STEAK SALAD ♥ \$21

Thin-sliced, medium-rare seared Wagyu steak, arugula, dried cranberries, baby heirloom tomatoes and red onion slivers with blue cheese horseradish cream

Appetizer Specials

2-OZ. FOIE GRAS PATE ♥ \$125

With 1-oz. White Sturgeon Caviar, smoked salmon, dried fruits, cornichons, assorted cheeses, sour cream with chives, crostinis and blini

OYSTER ROCKEFELLER ♥ \$24

½ dozen fresh Gulf Chef Select Oysters with a spinach, garlic and shallot stuffing topped with a Reggiano Parmigiana cream sauce

Entrée Specials

STUFFED BAKED FLORIDA WINTER FLOUNDER WITH LOBSTER & CRAB IMPERIAL ♥ \$58

Alongside mashed Hawaiian purple potatoes, green bean almondine and blood orange citrus butter sauce

SURF-N-TURF ♥ \$128

15-oz. Florida Lobster Tail and 6-oz. Black Angus Filet served on wild mushroom risotto with asparagus and Béarnaise sauce

32-OZ. PRIME TOMAHAWK RIBEYE STEAK (FOR TWO) ♥ \$192

Rubbed with garlic-lime butter, presented sliced off the bone with sides (for two) of asparagus with Béarnaise, sautéed wild mushrooms and roasted garlic mashed potatoes

TWIN GRILLED 8-OZ. LAMB PORTERHOUSE ♥ \$62

Served over Hawaiian purple mashed potatoes, green beans almondine and rosemary-mint demi-glace

20-OZ. PRIME (40-DAY) DRY-AGED COWBOY RIBEYE STEAK ♥ \$95

Served on a bed of smoked blue cheese mashed potatoes with sautéed mushrooms, asparagus, baby carrots and a roasted garlic demi-glace

FILET MIGNON DIANE ♥ \$72

10-oz. Black Angus Filet, wild mushroom brandy cream, fingerling potatoes, baby carrots and asparagus

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify your server. Thank you.