

# Valentine's Day Weekend \$100/Person

## Appetizers

### Crab Cake

Israeli Couscous, Preserved Lemon, Artichoke and Fresh Basil Dressing

### \*Oysters Bentley

Creamed Spinach, Herbed Parmesan and Panko Crust

### \*Twin Tournedos

Bacon Wrapped Filet Mignon, Baby Arugula with Goat Cheese,  
Wild Mushroom Cream Sauce

### Shrimp Cocktail

Jumbo Prawns with Bentley's own Cocktail Sauce

### \*Tuna Nachos

Herb Crusted Rare Tuna over Fried Wonton Chips, Micro Greens, Wasabi Aioli & Ponzu Sauce

### Grown-Up Macaroni and Cheese

Maine Lobster, Black Truffles, three cheese sauce

### \*Caviar Oysters

Oysters Floated with Rose Champagne, Topped with Crème Fresh, White Sturgeon Caviar  
Add \$10

## Entrees

### Grouper

Tri color Orzo Mac & Cheese, Sautéed Brussel Sprouts, Peppers  
Saffron Beurre blanc

### Diver Scallops

Lobster Risotto, Black Truffle, Grilled Asparagus, Lobster Sauce

### \*Hawaiian Seabass

Sautéed Hawaiian Sea Bass, with Pink Madagascar Rice, Brussel Sprouts, Peppers  
Lobster Beurre Blanc

### \*Bourbon Filet Mignon

12 oz Filet Marinated in Bourbon, Smash Fried Potatoes, Baby Carrots  
Truffle Mushroom Bordelaise Sauce  
Flame with Bookers Bourbon

### \*Bentley's Ribeye

Cowboy Ribeye, Grilled Asparagus, Bacon Cheddar Whipped Potatoes  
Bordelaise Sauce

### \*Lamb Chops

Herb Mustard Crusted Australian Lamb Chops, Wild Mushroom Risotto, Truffle Bordelaise

### \*Filet & Lobster Tail

Buttermilk Mashed Potatoes, Sautéed Spinach, Red Wine Reduction & Béarnaise Mousseline  
Add \$10

## Dessert

Chocolate Truffle Torte  
Banana Foster Cheesecake  
Mixed Berries with Sabayon