

VALENTINE'S DAY

dinner

**4 COURSE MEAL
\$65 FOR 2 PEOPLE**

SATURDAY FEBRUARY 12TH
4-9 PM

APPETIZERS

SHRIMP COCKTAIL

Six jumbo shrimp served with house made cocktail sauce

FRIED GREEN TOMATOES

Hand breaded and fried to a golden crisp. Served with a side of our zesty sauce.

SIDE SALAD

OR A CUP OF SOUP Du JOUR

ENTREES

FILET MIGNON

Char-grilled to order served with a side of mushroom demi-glaze, baked sweet potato, and grilled asparagus

CHICKEN PICATTA

Sauteed tender chicken breasts with wine, butter, fresh lemon, and capers. Served over a bed of angel hair pasta with grilled asparagus

SEA BASS

Pan seared Chilean sea bass set atop a bed of citrus rice topped with champagne beurre blanc sauce. Served with grilled asparagus.

DESSERT

WHITE CHOCOLATE RASPBERRY CHEESECAKE

House made in our bakery chocolate cookie crust, cream cheese, fresh raspberries

RED VELVET CAKE

House made superior buttery, vanilla, and cocoa flavor with a cream cheese frosting.

RESERVATIONS RECOMMENDED
THE NASHVILLE HOUSE