

❧ HAPPY VALENTINE'S DAY ❧

"One cannot think well, love well, sleep well, if one has not dined well." ~ Virginia Woolf

APPETIZERS

1890'S SIGNATURE CRAB CAKE

4oz prime jumbo lump blue crab meat mixed with smoked cheddar and fontina cheese, bell peppers, mustard seed, and parsley. Served with a side of house remoulade sauce

22

TEXAS TRILOGY

Free range chicken, beef tenderloin, Texas quail wrapped in applewood smoked bacon with a sliver of jalapeño. Served over chipotle bbq sauce, and a side of jalapeño ranch

20

SPECIALTY COCKTAILS

THE OLD FASHIONED

Woodford Reserve Bourbon, orange bitters, and Angostura bitters

18

GYPSY WIFE

Deep Eddy Ruby Red Vodka, Giffard Elderflower, lime, and basil infused simple

15

MANHATTAN

Bulleit Rye, sweet vermouth, Grand Mariner, and Angostura bitters

15

CLASSIC DAIQUIRI

Diplomatico rum, lime, simple

14

KIDS MENU

for children 11 and under

GRILLED CHEESE

Our famous braided bread filled with mozzarella, white cheddar, and fontina cheese served with golden mashed potatoes

9

JR SHRIMP & GRITS

3 jumbo shrimp sautéed in a white butter cream sauce over creamy grits

14

PETITE STEAK

4oz medallions of beef tenderloin cooked medium well and served with golden mashed potatoes

17

3 COURSE VALENTINES' MENU

SALAD OR SOUP

CAESAR SALAD

Romaine hearts, parmesan, caesar dressing with garlic and anchovies, tossed with herb croutons

CHICKEN TORTILLA SOUP

Chicken, tomatoes, onion, jalapeño, white cheddar cheese, creme fraiche, fried tortilla strips

ENTRÉE

COMPLETE YOUR MEAL

3 sautéed jumbo shrimp \$9 | 2oz sautéed jumbo lump crab \$12

BONE IN RIBEYE

22oz Certified Angus Beef, well-marbled and aged to perfection on the bone. Served with golden mashed potatoes & haricots verts

** ADD BLEU CHEESE CRUST | 5

99

SEAFOOD PASTA

Shrimp, scallops, jumbo lump crab, served over linguine pasta tossed in a spiced popped tomato white wine sauce

69

CENTER CUT FILET

8oz Certified Angus Beef, lean and perfectly trimmed. Served with golden mashed potatoes & haricots verts

** ADD OSCAR | 15

89

ATLANTIC SALMON

Seasoned with 'Ethiopian Berbere Spice' topped with a creamy crawfish Julia sauce. Served with smoked cheddar grits & sautéed spinach

69

PRIME IOWA PORK CHOP

14oz boned-in Iowa pork chop cooked to medium-well. Served with golden mashed potatoes, haricots verts, and a side of blackberry honey mustard

** ADD BLEU CHEESE CRUST | 5

69

DESSERT

STRAWBERRY CHEESECAKE

Diced Driscoll strawberries

KAHLUA BUNDT CAKE

Salted caramel and confectioners powder

Split Entrée Fee \$39

Split Entrées are served a choice of salad or soup, and dessert along with two full side items. The protein will be split in half and plated on 2 separate plates.