



Love

The Chippewa Room Valentines Day 3-Course Dinner Specials

A la Carte Specials

CHAMPAGNE!

a glass of our house bubbly
add a chambord float \$2

5

EDGAR'S BEER CHEESE & CRACKER BASKET

a Chippewa Room Favorite!

6

BACON & CRAB STUFFED SHRIMP

13

KENTUCKY KISS

Audie's own Maker's Mark Private Reserve muddled
with maple syrup & strawberries

18

Salads

CAESAR

our traditional dressing recipe tossed with homemade
croutons and freshly grated parmesan

ROMAINE WEDGE

bleu cheese crumbles, bacon, purple onion,
homemade bleu cheese dressing

THE SALAD BAR

Entrees

SLOW ROASTED PRIME RIB

horseradish cream sauce & au jus

38

STUFFED PRAWNS

bacon & crab stuffed jumbo shrimp on a bed of
hollandaise

30

NICK'S SEAFOOD GUMBO

shrimp, scallops, krab and clams in our New Orleans'
style Gumbo over Armenian rice pilaf

34

CRAB LEGS

2 pounds of leg & claw clusters with drawn butter and
lemon wedges

50

SURF & TURF

a 5 ounce filet mignon with a full pound of snow crab
leg & claw clusters

60

Dessert

CHOCOLATE MOUSSE

for all our Valentine's



Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements.