Join us at the Floridian Club

Valentine's Dinner & Show

REAL DEAL DUELING PIANOS

Saturday, February 15, 2025

Dinner ~ 5pm ~ 7pm Kitchen closes at 7:30pm

Show ~ 6:30pm ~ 8:30pm

SOUP & SALADS

LOBSTER BISQUE \$15

Sous vide lobster tail in puddle luxurious bisque with creamed basil oil

PARMESAN NEST \$14

Parmesan crisp bowl filled with Frisee lettuce & micro greens, mixed with a brunoise medley of tomatoes, carrots and cucumber

GRILLED CAESAR \$12

Grilled romaine wedge topped with fresh made croutons and shaved parmesan cheese, tossed in caesar dressing Add - white anchovy filets \$2

STARTERS

BEEF CARPACCIO \$18

Shaved beef tenderloin with capers, shaved parmesan, arugula, olive oil, anchovy aioli and breaded egg yolk

OYSTERS ROCKEFELLER \$12

3 baked oysters topped with buttery spinach and onion and a bread crumb parmesan crust, drizzled in sambuca flambe

LEMON SAFFRON ARANCINI \$12

Breaded lemon saffron rice ball, topped with lump crab salad and trout roe, served over a tomato beurre blanc

STEAMED SHRIMP RAVIOLI \$18

Shrimp pasta ravioli, stuff with tarragon lemon ricotta over a pesto cream sauce

ENTREES

ROASTED HALF CHICKEN \$32

Roasted half chicken over marinated butter beans & rapini broccoli, topped with an elegant sweet corn sauce

BLACK GROUPER \$40

Pan seared black grouper over creamy risotto & asparagus, finished in a fennel tomato beurre blanc

VEAL SCARPARIELLO \$39

12oz seared bone in porterhouse veal chop topped with a medley of sausage, fingerling potatoes, bell peppers & pepperoncini, in a tangy white wine sauce

CLASSIC RIBEYE \$38

12oz ribeye steak grilled and topped in an herbed compound butter, with garlic mash and creamed spinach

EGGPLANT PARMESAN \$29

Thinly sliced eggplant coated with house made breadcrumbs and covered in chef's marinara sauce with melted mozzarella, served over linguini