



LANDRY'S SELECT CLUB "DATE NIGHT" DINNER FOR 2 MENU

BOTTLE OF WINE
(choice of one)

Decoy by Duckhorn Chardonnay, Sonoma County
Rodney Strong Cabernet Sauvignon, Sonoma County

STARTERS
(choice of one each)

Shaved Seasonal Vegetable Salad
Baby Heirloom Carrots, Butternut Squash, Granny Smith Apples, Arugula,
Toasted Pumpkin Seeds, Pomegranate Seeds, Apple Cider Vinaigrette

Maine Lobster Bisque
Lobster Meat, Sherry Cream, Rustic Croutons

ENTRÉES
(choice of one each)

British Columbia King Salmon
Simply Grilled; "The Chef's Garden" Roasted Baby Beets, Cipollini Onions,
Asparagus, Black Pepper Horseradish Sauce

"Jake's Famous" Bouillabaisse
Clams, Black Mussels, Shrimp, King Crab, Pacific Cod, Calamari,
Savory Seafood Broth, Grilled Boursin Crostini

8oz., U.S.D.A. Center Cut Filet Mignon*
"The Chef's Garden" Roasted Root Vegetables, Butternut Squash Purée

Maine Cold Water Lobster Tails
Lobster Mashed Potatoes

DESSERT
(one per couple)

The Chocolate Bag
White Chocolate Mousse, Fresh Seasonal Berries, Dark Chocolate Bag

\$100 per couple
(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.
A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.