

# MASSELOW'S

STEAKHOUSE

## VALENTINE'S MENU

### STARTERS

**Japanese Wagyu A5**  
*Seared strip loin, mushroom,  
roasted shallot parsley butter* 40

**Manila Clams**  
*Garlic, shallot, tomato, white wine broth, garlic bread* 18

### SALAD

**Bourbon Bacon Spinach Salad**  
*Arugula, granny smith apple, garlic sea salt chèvre  
shaved red onion, candied walnut* 10

### ENTRÉES

**Surf n' Turf**  
*USDA Prime filet mignon, lobster thermidor,  
peppercorn demi-glace, seasonal vegetable, mashed potato*  
6 oz 63 | 8 oz 70 | 10 oz 77

**Turf n' Turf**  
*USDA Prime filet mignon, Foie Gras butter,  
peppercorn demi-glace, seasonal vegetable, mashed potato*  
6 oz 54 | 8 oz 61 | 10 oz 68

**Long-Bone Rib Eye**  
Entrée for two  
*USDA Prime 36 oz, seasonal vegetable, mashed potato* 100  
*Add Lobster Thermidor* 20  
*Add Foie Gras Butter* 10  
*Add Roquefort Wild Mushroom* 9

### DESSERT

**Grapefruit and Pomelo Mousse**  
*Vanilla bean brûlée, almond cream, toasted white chocolate* 12



### CHAMPAGNE BY THE GLASS

*Veuve Clicquot "Yellow Label" Brut* 19  
*Aubry Rose Premier Cru* 22  
*Moët & Chandon "Dom Perignon" 2006* 32

### CHAMPAGNE FLIGHT

*A 2 oz pour of each Valentine's menu offering* 25