

PRAIRIE MOON - Valentine's Day 2025 Friday, February 14th SOUP

MAINE LOBSTER BISQUE CUP 6.95 BOWL 9.95 HOMEMADE LOBSTER STOCK WITH CREAM & SHERRY

RAW BAR

LARGE "EZ PEEL" GULF SHRIMP 13.95 HALF POUND, LEMON, COCKTAIL SAUCE ~OYSTERS ON THE HALF SHELL~ ½ DOZEN 18 (BEVAN'S ST. JAMES RIVER VA) SHUCKED WITH COCKTAIL SAUCE, SALTINES, LEMON WEDGE

SMALL PLATES

HIBACHI AHI TUNA SALAD 16.95
GRILLED SESAME-SOY AHI TUNA SKEWER, GRILLED BABY
BOK CHOY, MIXED GREENS, EDAMAME, RED ONIONS &
CUCUMBER, TOASTED SESAME DRESSING, WASABI AIOLI,
WON TON CRISPS

MUSSELS MARINARA & BAGUETTE 16.95

1# PRINCE EDWARD ISLAND MUSSELS IN OUR HOUSE
BASIL MARINARA SAUCE WITH A DEMI GARLIC BAGUETTE

AZTEC CHOCOLATE STEAK BROCHETTE 16.95
GRILLED BEEF TENDERLOIN SKEWER MARINATED IN A
COCOA-ANCHO MARINADE WITH AZTEC CHOCOLATE
BITTERS & IMPERIAL STOUT TOPPED WITH CARAMELIZED
ONIONS SERVED OVER BACON MASHED POTATOES

LOW COUNTRY BAKED BLUE CRAB DIP 14.95 SAVANNAH STYLE HOT BLUE CRAB DIP WITH BAGUETTE TOASTS

BIG PLATES

SURF & TURF 35.95

50Z MAINE LOBSTER TAIL PAIRED WITH OUR 60Z FILET MIGNON FINISHED WITH FRESH HERB BUTTER, MASHED POTATOES, STEAMED BROCCOLI

GEORGES BANK LARGE SEA SCALLOPS 28.95

LARGE EAST COAST DRY-PACKED SEA SCALLOPS

SAUTÉED WITH APPLEWOOD BACON, DRY SPANISH

SHERRY & SNIPPED CHIVES SERVED WITH HOUSE

MASHED POTATOES & GARLIC SPINACH

SEAFOOD & LINGUINI A LA VODKA 21.95
LARGE GULF SHRIMP & SEA SCALLOPS IN A SPICY
TOMATO SAUCE FINISHED WITH VODKA, LIGHT CREAM
AND FRESH BASIL

RIBEYE STEAK & PORCINI BUTTER 31.95 CHAR GRILLED 140Z CERTIFIED ANGUS CENTER-CUT RIBEYE STEAK WITH PORCINI-WILD MUSHROOM BUTTER, ROSEMARY ASPARAGUS & GARLIC MASHED

BASQUE GRILLED CHICKEN & CHORIZO 21.95
GRILLED MARINATED BONELESS ½ CHICKEN, SPANISH
CHORIZO, TOMATOES, PIQUILLO PEPPERS, SHALLOTS,
GARLIC STOCK, FLAT PARSLEY, GREEN OLIVES & PAPRIKA
WITH PATATAS BRAVAS

DESSERT

MEXICAN CHOCOLATE CHEESECAKE 8.95

MEXICAN CHOCOLATE, GRAHAM CRACKER CRUST, MEXICAN CINNAMON CARAMEL, MEXICAN VANILLA CREAM

VALENTINE COCKTAILS

PASSION FRUIT-MANGO MARGARITA 11 | JAR

20

Pure passion fruit & mango puree with silver Tequila, Cointreau & fresh lime BOURBON VIEUX CARRE 13

Bourbon, sweet Vermouth, Cognac, Benedictine, Peychauds bitters, Lemon peel