



Pachard's
STEAKHOUSE

Valentine's Day Dinner Menu

AMUSE-BOUCHE

Lobster Thermidor Risotto

Creamy Gruyere Risotto mixed with Cold Water Lobster
then drizzled with a touch of White Truffle Oil

APPETIZER *(Choice of one)*

Roasted Beet Soup with a Chive Crème Fraiche

Vegetable and Goat Cheese Napoleon

Fresh Grilled Vegetables towered with layers of Creamy Melted Goat Cheese
then drizzled with a Balsamic Reduction

Oyster Rockefeller Salad

Fresh Crisp Spinach tossed in a Creole Mustard Sauce then
topped with Fried Local Gulf Oysters and Parmesan Cheese

ENTRÉE *(Choice of one)*

Entrees served with complimentary glass of champagne or house red or white wine

Walnut Crusted Duck Breast with Sun Dried Cherry Sauce

Served with Pan Roasted Fingerling Potatoes and Baby Vegetables

Seared Chilean Sea Bass with a Red Pepper Romesco Sauce

Served over Israeli Couscous and Sautéed Broccolini

Surf and Turf

Tender 6 oz Filet with Rosemary Demi Glace and Seared Scallops


Served over Roasted Tomato Aioli and Duchess Potatoes

DESSERT

Chocolate Chambord Heart

Chocolate Cake filled with Chambord Chocolate Mousse
and accented with Crème Anglaise and Fresh Raspberries

Reservations recommended by calling 727.942.2000 or at www.opentable.com



*\$69 per person, plus tax & gratuity
(Member discount does not apply)*