

VALENTINE'S DAY

OWYHEE
TAVERN
STEAK & SEA
EST-2016

APPETIZERS

OYSTERS ON THE HALF SHELL

Half Dozen | 18
Dozen | 36

JUMBO SHRIMP COCKTAIL | 15

Wild caught, jumbo shrimp served with cocktail sauce and fresh lemon

STEAMED CLAMS | 18

One pound of fresh Manila clams steamed with garlic butter, white wine, tomatoes and fresh tarragon

KUNG PAO CALAMARI | 16

Lightly dusted and fried, tossed in a kung pao sauce served with stir-fried vegetables, topped with toasted almonds and fresh green onions

PRIME BEEF FONDUE | 15

Tender pieces of grilled, spiced beef on top of a pepper jack and smoked gouda cheese sauce, served with crostinis and tortilla chips

VALENTINE'S DAY FEATURES

COURSE 1

Smoked Salmon Corn Chowder Soup,
Side Salad or Side Caesar Wedge

COURSE 2

LOBSTER OSCAR | 50

Canadian cold water lobster tail (6 oz) baked then stuffed with lump crab meat and topped with a lemon beurre blanc, served with sautéed vegetables and choice of side

SURF-N-TURF | 50

Imperial Northwest Filet Mignon (8 oz.) topped with two jumbo shrimp and a chipotle garlic butter, served with sautéed vegetables and choice of side

NEW YORK & SHRIMP SCAMPI | 50

Northwest New York Striploin (16oz) with our signature tavern rub, broiled and topped with rock shrimp scampi served with sautéed vegetables and choice of side

COURSE 3

Choose One:

Chocolate filled churros with caramel dipping sauce and whipped cream
House-made butter cake topped with an Oregon compote and whipped cream

STEAK & SEA

Side options: baked potato, baked yam, mashed potatoes, sweet potato fries, steak fries or au-gratin

AMERICAN WAGYU RIBEYE | 16oz. 55

Snake River Farms American Wagyu Ribeye broiled and topped with a demi-glace compound butter, served with sauteed vegetables and choice of side

FILET MIGNON | 8oz. 40

Double R Ranch Northwest beef, served with sautéed vegetables and choice of side

GOLD LABEL FLAT IRON | 8oz. 40

Snake River Farms Premium Northwest beef, highest grade of American wagyu, served with sautéed vegetables and choice of side

ORGANIC CHINOOK SALMON | 27

Grilled salmon filet topped with mango salsa, served with sautéed vegetables and choice of side

HAGERMAN TROUT | 25

Pan seared topped with a jalapeño brown butter and capers, served with sautéed vegetables and choice of side

MUSHROOM PEPPERSTEAK | 8 oz. 35

American Wagyu Top Sirloin topped with peppercorn and button mushrooms sauteed in sherry and garlic butter served with sautéed vegetables and choice of side

Add Dinner Salad | 6 Add Soup | 5 Add Caesar Wedge | 6 Add Half Wedge | 7