



BLACKBIRDS' GRILLE

VALENTINE'S DAY MENU 2.14.18 - 2.18.18

APPETIZER

BLACKBIRDS' BAKED OYSTERS 12

4 oysters bathed in butter, garlic, parmesan and Applewood smoked bacon.

SHRIMP & GRITS 14

Cheddar cheese stone ground grits, pan seared Gulf shrimp, Cajun shrimp cream and scallions.

MOZZARELLA EN CORRAZZA 10

Fresh mozzarella and country white bread, egg battered and fried. Served with a Creole tomato dipping sauce.

FILET MIGNON TOAST 15

Olive oil and garlic toast point, black pepper seared filet tips, tomato and bacon jam.

ENTREE

RED WINE MARINATED SHORT RIBS 22

Six hour braised short ribs with a Cabernet wine sauce. Garlic mashed potatoes and roasted root vegetables.

PAN SEARED DRY SEA SCALLOPS 24

Forbidden black rice, winter citrus, truffled cauliflower puree, and a champagne buerre blanc.

LOBSTER RISOTTO 27

Butter poached Lobster tail and claw served over creamy risotto with lobster broth. Garnished with an apple lime mint salad.

BACON WRAPPED CHICKEN BREAST 20

Bourbon whipped sweet potatoes, pecan gravy, sautéed spinach.

DESSERT

CHOCOLATE MOUSSE 7

CHAMPAGNE SORBET, RASPBERRY PUREE 9

