

Firesides

STEAKHOUSE

AT BOOT HILL CASINO

Valentine's Day

SPECIAL MENU

Appetizers

SOY-GLAZED TENDERLOIN TIPS | \$15

pan-seared beef tenderloin pieces glazed with a soy-honey glaze, green onions, and toasted sesame seeds

DUO OF SHRIMP & CRAB COCKTAIL | \$23

crab salad on a bed of wakame salad with three poached cocktail shrimp with balsamic cocktail sauce

LAMB LOLLIPOPS | \$18

grilled mini lamb chops with pistachio pesto

Salads

add grilled chicken \$8, garlic shrimp \$10, grilled steak \$12

HOUSE SALAD SIDE \$5 | FULL \$10

mixed greens, tomatoes, cucumbers, carrots, cheddar cheese, and choice of dressing

CRISP APPLE SALAD SIDE \$6 | FULL \$12

chopped romaine, sliced green apple, dried cranberries, walnuts, feta cheese, served with a Fuji apple vinaigrette

Entrées

LOBSTER RAVIOLI | \$50

six lobster-filled ravioli topped with diced lobster meat and finished with a rich lobster cream sauce, tarragon-infused mascarpone cheese

TUSCAN GRILLED VEAL CHOP | \$50

12 oz veal chopped marinated in olive oil, lemon juice, herbs, and black pepper, served medium with roasted fingerlings, baby carrots, and asparagus

12oz PRIME RIB | \$30

served with your choice of one side: Boursin mashed potatoes, green beans, asparagus (+\$2), truffle fries (+\$2)

Desserts

GLAZED DONUT BREAD PUDDING | \$12

brioche and honey donut bread pudding in sauce anglaise, topped with caramel sauce, bacon jam, candied pecans, and whipped cream

VANILLA CHEESECAKE | \$12

creamy vanilla cheesecake with a sweet rose sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician.

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