



Valentine's Day

4 COURSE PACKAGE FOR TWO \$60.00

SHARED APPETIZER, TWO SALADS, 2 ENTRÉES, 2 DESSERTS
AND A COMPLIMENTARY BOTTLE OF CHAMPAGNE

Appetizer

CRAFTHOUSE BALLS

Bacon wrapped burger balls stuffed with gruyere cheese and roasted jalapeno.

CHICKY FLAT BREAD

6" flatbread with grilled chicken, chimichurri, tomatoes, avocado, jack cheese, and avocados.

SHRIMP COCKTAIL

Four large boiled shrimp served with House made cocktail sauce.

Salads

HOUSE SALAD

Smaller version of our Cypress Salad A bed of Spring mix greens topped with grape tomatoes, cucumber, red onion, and cheddar cheese

WEDGE SALAD

Smaller version of our traditional wedge of iceberg lettuce covered with bleu cheese crumbles, diced red onions, bacon, and your choice of dressing.

Entrees

CHICKEN POBLANO SUPREME

6" flatbread with grilled chicken, chimichurri, tomatoes, avocado, jack cheese, and avocados.

U. S. RIBEYE

12oz. Ribeye charbroiled to temperature, served with garlic mashed potatoes and grilled asparagus.

GULF COAST SALMON

Blacken Norwegian Salmon served with grilled asparagus, cilantro lime rice and chipotle cream sauce.

SHRIMP N PEPPERS

Eight large shrimp sautéed with Cajun seasoning, onions, red and green peppers, and jalapenos.

Desserts

TRES LECHE CHEESECAKE

CHOCOLATE ERUPTION CAKE

SOUTHERN STYLE PECAN PIE

