

# Valentine's Day Menu 2018

## Featured Wines

Hugo Sparkling Rose – Nothing Says Romance Like A Sexy Glass Of Bubbly! ~ Btl 40 Gls 10  
"The Barossan" Shiraz – Yet Another Australian Masterpiece From Peter Lehmann ~ Btl 44 Gls 11

## Starter Course

Saganaki...OPA! – Flash-Fried Greek Kasseri Cheese, Brandy-Flamed Tableside, House Bread 12  
Burrata Bruschetta – Fresh Mozzarella, Roma Tomatoes, Basil, Garlic, EVOO, Grilled Crostini 14  
Mu-Shu Duck Rolls – Duck Confit, Wok-Seared Asian Vegetables, Crispy Wonton, Soy Reduction 14  
Hot Crab & Artichoke Dip – Bubbling Five Cheese Artichoke Dip, Fried Pita Points, Fresh Lemon 14  
St. Elmo's Style Shrimp Cocktail – Six Jumbo Shrimp, SPICY Horseradish Cocktail, Fresh Lemon 14  
Kung Pao Calamari – Crispy Flash-Fried, General Tso's Glaze, Cashews, Scallion, Toasted Sesame 16  
Fried Morel Mushrooms – Dusted In Seasoned Flour & Flash-Fried, Garlic-Herb Remoulade Dip 18  
\*Fresh Oysters On The ½ Shell – East Coast Selection, Cucumber Mignonette, Cocktail, Lemon 18

## Soup & Salad Course

Wild Mushroom Bisque – A Longtime Favorite and BNI House Specialty - Bowl 9 ~ Cup 7  
French Onion Au Gratin – Hearty Homemade Soup, Garlic Croutons, Bubbling Swiss Cheese 8  
Garden Salad – Red Onion, Tomato, Cucumber, Carrots, Garlic Croutons, Dressing Choice 7  
\*Caesar Salad – Crisp Romaine, Parmesan, Red Onion, Homemade Dressing, Garlic Croutons 7  
The Bleu Wedge Salad – Homemade Bleu Dressing, Crispy Bacon, Grape Tomatoes, Red Onion 8  
BNI Chop House Salad – Red Onion, Gorgonzola, Crispy Bacon, House Vinaigrette, Sesame Sticks 8

## Entrée Course

Served With Market Vegetable, House Potato (Or Designated Starch) & Homemade BNI Bread

\*BNI Prime Rib – Garlic-Herb Encrusted, Slow-Roasted To Perfection – 16oz Cut 46 ~ 10oz Cut 34  
Chicken Marsala – Sautéed All-Natural Chicken, Wild Mushrooms, Creamy Marsala Wine Sauce 26  
Bourbon Street Baby Back Ribs – 2/3 Slab, Tender & Meaty, House-Made **Spicy** Bourbon BBQ 26  
Northern Inn Perch – Dusted In Secret Seasoning & Flash Fried, Fresh Lemon, Tartar Sauce 29  
\*Grilled Salmon Tower – Scottish Salmon, House Potato, Garlic Spinach, Béarnaise, Fried Leeks 32  
Lobster & Shrimp Fettuccini – 6oz Lobster Tail, Gulf Shrimp, White Wine, Garlic Cream Sauce 39  
\*Singapore Sea Scallops – Pan-Seared Scallops, General Tso's Glaze, Garlic Spinach, Jasmine Rice 34  
\*Filet Mignon – Seasoned & Char-Grilled, Garlic Gorgonzola Compound Butter - 9oz 48 ~ 6oz 38  
\*16oz Rib Eye Steak – Signature Seasoned & Char-Grilled, Jumbo Hand-Battered Onion Rings 48  
Twin Lobster Tails – Two 6oz Cold Water Tails, Seasoned & Baked, Drawn Butter, Lemon 54  
\*Classic Surf & Turf – 6oz Char-Grilled Filet Mignon, 6oz Cold Water Lobster Tail, Drawn Butter 56  
\*12oz Dry-Aged Prime NY Strip – Rustic Fried Crimini Mushrooms, Woodward Ave Zip Sauce 65

*\*Consuming Raw Or Undercooked Meats, Eggs, Poultry Or Seafood May Increase Your Risk Of Foodborne Illness*