



Valentine's Day FEATURES

Whole Roasted Dover Sole

Purple Potatoes, Rock Shrimp and Lemon Butter

75

Surf-n-Turf

*6oz Chairman's Reserve Filet of Beef & 8oz Cold Water Australian Rock Lobster Tail
Black Pepper Grits, Espelette Pepper Jam and Sautéed Broccolini*

68

Pre-Fixe \$50 per person

STARTER

Oysters on the ½ shell,

Champagne Mignonette, Shaved Apples & Fresh Ginger

OR

Warm Salad of Buttered Green Asparagus,

Soft Boiled Egg, Arugula, Sourdough Croutons & Smoked Bacon

ENTRÉE

Chocolate & Espresso Rubbed Beef Filet & Seared Foie Gras,

Smoked Mashed Potatoes, Glazed Carrots, Grain Mustard & Peppercorn Sauce

OR

Licorice Smoked Scottish Salmon,

Parsnip Puree, Braised Fennel, Watercress & Vanilla Butter Sauce

INTERMEZZO

Mandarin - Lychee Sorbet

DESSERT

Raspberry Caramel Dome,

White Chocolate Raspberry Sauce Anglaise, Raspberry Macaroon Sticks

OR

White Chocolate Mousse,

Milk Chocolate Frangelico Center, Chocolate Hazelnut Crust, White Chocolate Lemon Powder

Introducing Cullen's Chocolatier

Treat yourself to a box of gourmet handmade truffles and candies. Our Swiss trained Pastry Chef John Weatherly has created the extraordinary Cullen's Collection featuring the most exotic chocolates and ingredients from around the globe. Created right here in Cullen's kitchen and made fresh, enjoy a box tonight or take one home for later.

5 piece \$9

10 piece \$15

STARTERS

Fried Quail

*chicken fried texas quail, creamed corn, tabasco mash
laced mustard greens, steen's cane syrup*
14.95

Gulf Coast Crab Cake

pan seared jumbo lump, herbs, tartar sauce
15.95

Sweet Batter Calamari

with a tangy sambal aioli
8.95

Frito Pie

*berkshire pork & chairman's reserve chili, fritos, texas
goat cheese, oregon cheddar, crème fraîche*
11.95

Crispy Florida Rock Shrimp

sweet & sour soy glaze
13.95

Charcuterie Plate

*house cured salami, texas farmhouse cheese, pickled
vegetables, toasted bread*
9.95

Hawaiian Tuna Tartar

marinated ahi tuna, macadamia nuts
15.95

SOUPS

Black Bean Soup

black beans, sour cream, bacon, scallions

5.95

Lobster Bisque

maine lobster, sherry, brandy, fennel, leeks

11.95

SALADS

Field Greens

*mesclun greens, crisp vegetables, marinated tomatoes
choice of dressing: bleu cheese, ranch, lemon vinaigrette, poppy seed, papaya*
4.95

Bibb Wedge

wedges of bibb lettuce, boiled eggs, roasted bacon, pine nuts, maytag blue cheese, lemon vinaigrette
5.95

Brie & Mixed Greens

warm brie crostini, tender greens, oranges, red onion, crushed hazelnuts, poppy seed dressing
7.95

Caesar

crisp hearts of romaine, house made croutons, shaved parmesan, creamy dressing
5.95

Chop Chop

belgian endive, arugula, blue cheese, crisp bacon pecan brittle, pineapple, papaya seed dressing
5.95

20% gratuity on parties of 7 or more

ENTRÉES

Beef Tip Stroganoff

hand cut pasta, mushrooms, red wine, sour cream, fresh herb salad
14.95

Broiled "Boneless" Pork Chop

shaved brussel sprouts, bacon, golden raisins, pine nuts & truffle laced granny smith apple puree
22.95

Chicken Fried Ribeye Steak

mashed potatoes, glazed cipollini onions, fresh sautéed spinach, truffled scented country gravy
18.95

Lamb Tenderloins

mexican black truffle laced potato puree, roast root vegetables, guajillo chile jus
26.95

Pan Roasted Chicken Breast

prosciutto wrapped, filled with goat cheese, soft anson mills grits, braised mustard greens, lemon thyme infused jus
18.95

Crispy Skinned Texas Redfish

asian chile spiced fennel puree, sautéed bok choy, local pea shoots, sesame vinaigrette
29.95

Seared Gulf Red Snapper

braised giant butter beans, smoked tomato-pork broth
29.95

Butternut Squash Risotto and Crunchy Gulf Shrimp

pancetta, melted leeks, aged balsamico
23.95

STEAKS

Slow Roasted Prime Rib	12 oz.	29.95
<i>buttered french green beans, skillet potatoes, horseradish, au jus</i>	20 oz.	39.95
Filet	6 oz.	31.95
<i>black pepper carolina grits, espelette pepper jam, sautéed broccolini</i>	10 oz.	39.95
New York Strip	14 oz.	38.95
<i>chairman's reserve strip, potato roasties, sautéed brussel sprouts, house cured bacon, classic béarnaise</i>		
Bone-in Rib Eye	20 oz.	39.95
<i>bone-in for flavor, grilled sweet potato fries, mushrooms, charred sweet onions</i>		

À la Carte Sides

*Garlic-Spinach * Skillet Potatoes * Black Pepper Grits*
*Broccolini * Mashed Potatoes * Tabasco Laced Mustard Greens*
*Brussels Sprouts * Sautéed Mushrooms * Grilled Sweet Potato Wedges*
 6.95

Thank you for giving us the opportunity at Cullen's to make this a truly memorable Valentine's Day celebration for you. We are committed to exceed every expectation you have for this evening. This day only comes once a year, so if for any reason you are not completely satisfied with the food or service, please ask for a manager immediately. We will do everything possible to make certain that your evening is perfect.

If you have not had the chance, come back and join us in The Grille. We offer fabulous burgers, pizza, sandwiches and more in a relaxed sports bar atmosphere. Just like the main dining room, it's open for both lunch and dinner. Also, you have to try our weekend brunch from 11:00am to 3pm, it's everyone's favorite. Don't forget Cullen's Live Thursday thru Saturday, the best spot in town for live music. We also have 8 banquet rooms designed to meet the needs of large corporate events or intimate social gatherings. Just ask us, we will be glad to schedule an appointment with our event Coordinators.

Thank you for your support,
Kevin, Sandra, Cullen & Macy