



Happy Valentine's Weekend from The Lake Rabun Hotel & Restaurant!

Soup/Appetizer

Cream of Brie Soup \$6

garnished with roasted red pepper coulis

Buttermilk Fried Frog Legs \$10

marinated in buttermilk and breaded in cracker meal,
served with a local country ham-cabbage slaw and an herbed buttermilk dressing

Apalachicola Oysters \$9 half dozen \$18 dozen

served on the half shell, your choice of baked or raw,
served with mignonette sauce, cocktail sauce, fresh lemon, house made crackers,
and fresh horseradish

Entrees

all entrees served with your choice of fresh vegetable

Whole Lobster \$40

1 1/2 pound lobster steamed in a white wine court bouillon,
served with Duchess potatoes and clarified butter

Grilled Bone-In NY Strip Steak \$28

black angus beef, 12 ounce steak grilled with extra flavor from the bone,
rosemary-leek local potato gratin, Maytag Bleu cheese popover, cabernet-sauvignon sauce

Pan Roasted Wild Striped Bass \$30

served with a little neck clam butter broth with tomatoes, garlic, preserved lemon, watercress,
and angel hair pasta with a LRH Thai basil pesto

Red Wine Marinated Venison \$28

roasted loin marinated in Tiger Mountain Vineyards red wine, local goat cheese risotto,
blackberry-sage sauce

Desserts

Red Velvet Cake \$6

served with chocolate sauce and heart shaped tuile cookie

Chocolate Lover's Plate \$10

featuring dark chocolate truffles, petite gooey chocolate cake, milk chocolate mousse,
and port wine ice cream

Tiramisu \$7

layers of local coffee soaked lady fingers with Kahlua, chocolate, and mascarpone

assortment of house made ice creams \$4