



Valentine's Night at the BGC

Tuesday February 14th, 2017

Dinner Served from 6PM to 8:30PM

RESERVATIONS ARE MANDATORY.

You must call the office by noon, Monday, Feb. 13th to RSVP.

(Those that make reservations and fail to attend are subject to be billed fully for the dinner.)

FIRST COURSE

“Maine Lobster Louisiana Sweet Corn Bisque”

Sweet Buttery Maine Lobster and Fresh Louisiana Sweet Corn
With Applewood Bacon, Chives and Sweet Cream Sherry

Entrée

(Choose One Per Person)

“Surf & Turf”

Flame Grilled Center Cut Buckhead Beef Prime Filet
Mignon Teamed with a Flame Grilled Maine Lobster Tail
-OR-

Marinated Oven Roasted Chilean Sea Bass
Topped with Jumbo Lump Crabmeat

(Above Entrees will be Served with a Loaded Baked Potato and
Grilled Asparagus)



Sweet Ending

“Chocolate Lava Cake”



Fresh Moist Chocolate Cake Exploded with Chocolate Sauce
Garnished with Chantilly Cream and Fresh Mint

Don't Miss Out on this Great Event!

Above Menu will be \$39.95 per person plus tax and gratuity...