

DESSERTS

YUM

CHOCOLATE FRAMBOISE CAKE FOR TWO **\$12.99**

Alternating layers of moist chocolate cake, raspberries and chocolate marquise filling, brushed with Chambord

VALENTINE'S TOWER OF POWER 5" **\$18.99**

Layers of chocolate cake, chocolate mousse and cheesecake; finished with fresh berries and a chocolate heart

VALENTINE'S RED VELVET CAKE 5" **\$18.99**

Our signature red velvet cake with cream cheese icing dressed for the occasion

HEART SHAPED POT DE CRÈME **\$6.99**

Our creamy chocolate espresso custard, garnished with whipped cream

HEART SHAPED CRÈME BRÛLÉE **\$6.99**

Creamy custard laced with orange zest and vanilla bean, all with a burnt sugar crust

THE PERFECT GIFT

Chocolate Truffles
(6 Pack)

Chocolate Caramel Apple

Chocolate-Covered Strawberries
(4 Pack)

Heart Shaped Chocolate Chip Cookie

Linzer Heart Cookies
(4 Pack)

Heart Shaped Fudge Brownie

Chocolate-Covered Oreo
(3 & 12 Packs)

Valentine's Cupcake Trio



OUR LOCATIONS

OAK LAWN	3403 Oak Lawn Ave. Dallas, TX 75219 ★ 214.526.1515
LOVERS LANE	5600 W. Lovers Ln. Dallas, TX 75209 ★ 214.358.3100
PRESTON ROYAL	6025 Royal Ln. Dallas, TX 75230 ★ 972.499.6379
PLANO	5967 W. Parker Rd. Plano, TX 75093 ★ 972.535.6305
GRAPEVINE	1200 W. State Hwy. 114 Grapevine, TX 76051 ★ 817.527.4007
FORT WORTH	1540 S. University Dr. Fort Worth, TX 76107 ★ 817.945.9095

HAVE A CHEF-CRAFTED VALENTINE'S DAY

ITEMS AVAILABLE IN THE MARKET STARTING FEBRUARY 12

EATZIS.COM

CHEF-CRAFTED
MEALS FOR
THE TAKING

VALENTINE'S

MENU

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INCLUDING

Dinner

FOR TWO



STARTERS

LOBSTER BISQUE Creamy lobster soup, with a touch of brandy and garnished with sweet lobster meat	\$12.99 ONE PINT
PICKLED WILD-CAUGHT GULF SHRIMP Poached and pickled with garden vegetables in a rice wine vinegar and citrus brine	\$15.99
LEMON ROCKET SALAD WITH GOAT CHEESE CROQUETTE Our chef's select blend of baby greens tossed with fresh berries, shaved fennel and goat cheese croquettes in pomegranate vinaigrette	\$12.99
HOUSE-MADE ROASTED GARLIC & HERB CRACKER Crisp, savory flatbread cracker flavored with roasted garlic and Italian herbs	\$3.99



SIDES

LOBSTER MAC & CHEESE Tender chunks of lobster meat nestled in creamy, cheesy pasta and topped with crispy breadcrumbs	\$14.99
BABY VEGETABLES Tender baby vegetables; lightly seasoned and tossed in a sweet champagne and herb dressing	\$13.99
WILD MUSHROOM RISOTTO Sautéed hon-shimeji, maitaki, shiitake and porcini mushrooms folded into creamy risotto and finished with shaved parmesan	\$14.99

ENTREES

44 FARMS ESPRESSO & COCOA RUBBED ANGUS SIRLOIN with Guajillo Demi Glace Hormone-free, grass-fed 20 oz. sirloin roast, 30-day, wet-aged and roasted medium-rare	\$44.99
WILD-CAUGHT TEXAS RED SNAPPER with Olive Citrus Vinaigrette Pan-seared and dusted with fennel pollen	\$39.99
VANILLA PEPPERED SEARED JOYCE FARMS AIRLINE CHICKEN with Raspberry Thyme Gastrique Hormone-free, all-natural, cage-free chicken breast, pan-seared	\$29.99
COQUILLE ST. JACQUES Jumbo sea scallops baked in a lobster-cream sauce with sautéed mushrooms and Swiss cheese; finished with a tarragon-scented crumb topping	\$19.99
CRAB STUFFED LOBSTER TAIL Atlantic cold water lobster tail, filled with sweet crab and cracker stuffing, baked to perfection	\$21.99
8OZ FILET MIGNON with Truffle Butter Tender filet topped with brandy truffle butter	\$21.99
SESAME CRUSTED AHI TUNA with Miso Vinaigrette Sushi-grade Ahi Tuna, crusted with sesame seeds and lightly seasoned	\$39.99 PER POUND

AVAILABLE FOR PRE-ORDER ONLY

DINNER

FOR TWO

Place your pick-up order by February 13.



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YOUR CHOICE OF (SELECT ONE):

44 Farms Espresso & Cocoa Rubbed Angus Sirloin with Guajillo Demi Glace	\$119.99
Wild-Caught Texas Red Snapper with Olive Citrus Vinaigrette	\$115.99
Coquille St. Jacques	\$115.99
Vanilla Peppered Seared Joyce Farms Airline Chicken with Raspberry Thyme Gastrique	\$104.99

YOUR CHOICE OF (SELECT ONE):

02

Lemon Rocket Salad with Goat Cheese Croquette
Lobster Bisque

ALL MEALS SERVED WITH:

- Pickled Wild-Caught Gulf Shrimp
- Baby Vegetables
- Wild Mushroom Risotto
- House-made Roasted Garlic & Herb Cracker
- Chocolate Framboise Cake for Two



MAKE IT SURF & TURF OR SURF & CHIRP

Add stuffed lobster tail **\$21.99** | Add Coquille St. Jacques **\$19.99**