OLD TRAIL TAVERN + STEAK

Perry County's Steakhouse

Valentine's Prix Fixe

$69 Per Person

First Course

House Salad

French Onion Soup

Romaine Wedge Salad GF

Broccoli Cheddar Soup GF

Caesar Salad

Lobster Bisque GF
Add $3

Second Course

Truffled Tallow Fries
Tallow Fried Hand-Cut Russets, White Truffle Oil, Parmesan Peppercorn Sauce

Shrimp Cocktail GF
Poached & Chilled Jumbo Shrimp with Cocktail Sauce

Yum Yum Ahi Tuna*
Char Crust Rare Yellowfin, Yum Yum + Eel Sauces

Wild Boar Bacon GF
Flame-Grilled, Bourbon Glazed Slab over Pepper Slaw
Add $3

Steakhouse Onion Rings
Hand-Cut + Battered Spanish Onions, Zesty Petal Sauce

Firecracker Shrimp
Hand-Breaded Wild Louisiana Gulf Shrimp tossed with Firecracker Sauce

Third Course

Swordfish Steak GF
"Steak of the Sea"
Fresh, Line-Caught 10 oz Center-Cut Steak Lightly Marinated + Flame-Grilled

Wagyu Flat Iron GF
Melt-In-Your-Mouth, BMS 9+, 8 oz Australian Wagyu

Surf + Turf* GF
8 oz Wagyu Top Sirloin Filet, Broiled Lump Crab Cake

Canadian Lobster Tail GF
Seasoned Butter Poached 8-10 oz Cold Water Lobster Tail with Warm Drawn Butter
Add 8 oz Wagyu Sirloin Filet $18

Yum Yum Ahi Tuna
Ultra Premium, Fresh #1 Yellowfin Seared Rare, Ginger Teryaki Char Crust, topped with Yum Yum and Eel Sauces

Dry Aged Delmonico GF
Heavily marbled, 10-12 oz Certified Black Angus Ribeye

Entree Enhancements

Broiled Lump Crab Cake $11
8-10 oz Canadian Lobster Tail $22
Yum Yum Ahi Tuna $14
Garlic + Herb Butter $2
Balsamic Mushrooms $3
Caramelized Onions $2

Fourth Course

Crème Brûlée Cheesecake

REESE'S® Peanut Butter Pie GF

Valentine Brownie Sundae GF

Strawberry Cake

Consumption of Raw or Undercooked Meats, Egg, and/or Fish May Increase Your Risk of Foodborne Illnesses. Prix Fixe includes one selection from each course. 6% PA Sales Tax Not Included