

Valentine's Day 2016

Featured Cocktail

Champagne Kiss \$12

rose champagne, fresh strawberry puree, fresh strawberries

First Course

Selection of One:

Baby Spinach Salad

*montrachet cheese spread, tomatoes, roasted red onions,
extra virgin olive oil, hazelnut vinaigrette*

Roasted Beet Salad

*candied walnuts, beet reduction, truffle vinaigrette,
warm goat cheese*

Caesar Salad

creamy garlic dressing, parmesan cheese & croutons

Greek Island Salad

*beefsteak tomatoes, cucumber, red onion, olives, oregano,
premium feta cheese, extra virgin olive oil, aged balsamic*

Burrata Salad

*beefsteak tomatoes, creamy Burrata, extra virgin olive oil,
balsamic reduction*

Maine Lobster Bisque

sherry wine, fresh chives

Jumbo Lump Crab Cake

classic remoulade

Sushi Plate

spicy tuna & california rolls, wasabi & pickled ginger

Ahi Tuna Tartar Napoleon

*fresh avocado, crispy corn tortillas,
soy reduction, spicy Japanese mayo*

Hummus Plate

*roasted pepper, eggplant & chickpea hummus
served with grilled pita*

U-8 Shrimp Cocktail (\$8.00 Supp)

Colossal Crab Cocktail (\$6.00 Supp)

Main Course

Jumbo Lump Crab Cakes

crispy fries, coleslaw & classic remoulade 54

Pan Seared American Red Snapper

*sautéed baby spinach & charred cherry tomatoes,
roasted new potatoes, roasted garlic white wine sauce 58*

Scottish Salmon & Shrimp Provencal

*white wine, fresh tomato, baby string beans,
creamy whipped potatoes 54*

Blackened Striped Bass

*sautéed jumbo shrimp risotto, grilled asparagus,
lobster cream sauce 56*

7 Spice Seared Ahi Tuna

*soba noodle & asian vegetable stir-fry,
red pepper & scallion aioli 58*

Organic Chicken Breast

*shitake mushrooms, peppers, spinach, monteray jack cheese,
smashed red bliss potatoes, sautéed French beans 54*

Truffle Mediterranean Orzo

*medley of wild mushrooms, asparagus
white truffle parmesan cream sauce 49*

Filet Mignon Surf & Turf

*grilled 10oz. filet mignon & grilled U-8 shrimp,
lobster whipped potatoes, grilled asparagus 75*

Bone-in "Cowboy" Rib-Eye

*crispy herb potato, sautéed french beans,
red wine demi 70*

16 oz. N.Y. Sirloin & Jumbo Crabmeat Scampi

10 layer scalloped potatoes, sautéed spinach 67

Braised Beef Short Ribs & Jumbo Diver Scallops

*fork tender short ribs, with diver scallops, creamy truffle
polenta, wild mushrooms, cabernet demi 68*

Lobster, Shrimp & Crabmeat Pasta

*linguini pasta crabmeat, shrimp & lobster, hazelnuts,
crispy bacon, lobster cream sauce 59*

To Share

Raw Bar Sampler (+30)

*2 blue point, 2 kumamoto, 2 beausoliel,
U-8 shrimp cocktail, colossal crab meat*

Lobster Mac & Cheese (+12)

Parmesan Truffle Fries (+8)

Crispy Fried Calamari(+9)

Dessert

Selection of One:

Warm Chocolate Cake

vanilla bean ice cream

Cheese cake

strawberry coulis

Tiramisu

crème anglaise

Price for all 3 courses is based on entrée chosen