

Felice San Valentino!

20% service charge added to every check presented

Spinach Artichoke Dip

creamy baked spinach artichoke dip topped with parmesan & served with crostini 20

Sesame Seared Ahi

Sesame crusted ahi tuna with a ponzu glaze, served over a fresh seaweed salad 24

Fresh Burrata Salad

mixed greens, grape tomato and fresh burrata with basil pesto, olive oil, balsamic glaze & basil 19

Beet Salad 12

mixed greens, marinated red beets, Vermont blueberry goat cheese & almonds tossed in a fresh raspberry vinaigrette

Caprese Salad 12

mozzarella and grape tomatoes tossed with olive oil & basil, finished with balsamic glace

Scratch Caesar Salad 11

Bleu Cheese Wedge 13

Lobster Bisque 11

Entrees

House Dry Aged Ribeye

14oz hand cut ribeye, dry aged in house for 30 days, grilled & finished with beef tallow & rosemary and served with garlic mashed potatoes and vegetables 70
add mushroom brandy cream sauce 10 / add 10oz lobster thermidor 45

Filet Mignon

6 oz hand cut grilled filet mignon finished with roasted garlic butter served with garlic mashed potatoes and vegetables 72
add mushroom brandy cream sauce 10 / add 10oz lobster thermidor 45

Steak Spaghetti Tuscano

beef tenderloin tossed with fresh arugula, blistered tomatoes & spaghetti with a caramelized onion bacon jam butter sauce, finished with shaved parmesan and balsamic glaze 48

Tortellini Alla Brasato

cheese stuffed tortellini tossed in a rich mushroom cream sauce with slow-braised beef & crispy fried prosciutto, finished with grape tomato 45

Lobster Seafood Risotto

creamy arborio rice with garlic & parmesan tossed with sauteed clams, calamari and prawns, topped with a lightly breaded 10oz Maine lobster Thermador 85

Crab Stuffed Salmon

8oz salmon filet stuffed with a creamy crab filling finished with fresh dill and browned butter served with garlic parmesan mashed potatoes and vegetables 65

Tuxedo Lobster Ravioli

squid ink striped ravioli stuffed with lobster, parmesan & mozzarella cheese with Patagonia Pink prawns and blistered tomato in a garlic white wine butter sauce 48

Chicken Portofino

boneless chicken breast topped with mozzarella, prosciutto & sage finished with a sherry cream sauce, garlic mashed potatoes & vegetables 42

Wild Mushroom Ravioli

ravioli stuffed with cremini, porcini & champignon mushrooms tossed in a white truffle parmesan butter sauce and served with grilled sliced portobello 39

There will be a 20% service charge added to every guest check, 65% of which will go directly to the person who served you. The remaining 35% of service fees will be allocated to support staff.