

VALENTINES DAY MENU

APPETIZERS

PARMESAN TRUFFLE FRIES 14

WHITE TRUFFLE OIL | SHAVED PARMESAN
FRESH PARSLEY | ROSEMARY DEMI-GLACE

COCONUT SHRIMP* 18

COCONUT FLAKES | SWEET THAI CHILI
SAUCE | SCALLIONS

SPINACH & ARTICHOKE DIP 16

CREAMED SPINACH | ARTICHOKE |
CHEESE BLEND | GLUTEN FREE CORN CHIPS

BUFFALO CRAB RANGOON DIP* 16

GINGER | CHEESE BLEND | BUFFALO SAUCE |
SPICES | CAJUN WONTON CHIPS

MEATBALLS & WHIPPED RICOTTA 19

HOUSE MADE MEATBALLS | SWEET
MASCARPONE WHIPPED RICOTTA | SAN
MARZANO MARINARA | GARLIC BUTTER
CIABATTA

SALADS

HARVEST SALAD 17

SPRING MIX | RED BEETS | SWEET WHIPPED
RICOTTA | MANDARIN ORANGES | AMARETTO
CRANBERRIES | SLIVERED ALMONDS | BALSAMIC
VINAIGRETTE

BERRY & GOAT CHEESE 15

SPRING MIX | BERRIES | GOAT CHEESE |
CANDIED WALNUTS | RASPBERRY VINAIGRETTE

STIR SALAD 14

SPRING MIX | CHERRY TOMATOES | RED ONION
CUCUMBER | PEPPERS | SHAVED PARMESAN |
APPLE CIDER VINAIGRETTE

BURRATA CAPRESE 18

BEEFSTEAK TOMATO | BURRATA | OLIVE OIL
BASIL | BALSAMIC GLAZE

CAESAR SALAD 14

ROMAINE | CROSTINI | CREAMY CAESAR

ARANCINI BITES* 15

BRAISED SHORT RIB | ARBORIO RICE | THYME
PARMESAN | ROSEMARY DEMI-GLACE

SEARED PROSCIUTTO WRAPPED SCALLOPS* 23

APPLE FENNEL SLAW | MANGO SALSA
GOJUCHANG | GREEN ONIONS

SEARED TUNA* 19

SWEET SOY | MUSTARD VINAIGRETTE SLAW
EEL SAUCE | GINGER AIOLI | GOJUCHANG
BLACK SESAME | SCALLIONS

STREET CORN DIP 16

ROASTED CORN | CHEESE BLEND | SPICES
CILANTRO | GLUTEN FREE CORN CHIPS

STIR DIP TRIO 22

SPINACH DIP | BUFFALO RANGOON DIP | STREET
CORN DIP

ADD CHICKEN +\$7 SHRIMP* +\$9, SALMON* +\$13,
SEARED SCALLOPS* +\$19, 4OZ FILET* +\$16



VALENTINES DAY MENU

ENTREES

PETIT FILET* 46

TWIN 4OZ USDA FILET | HERB COMPOUND BUTTER
| GARLIC MASHED | ASPARAGUS | BROCCOLINI

**ACCOMPANIMENTS: THREE GRILLED SHRIMP +\$11,
THREE SEARED SCALLOPS +\$14**

SHORT RIB RAVIOLI* 28

BRAISED SHORT RIB FILLED RAVIOLIS |
MUSHROOMS | ROSEMARY DEMI-GLACE | SHAVED
PARMESAN | FRESH PARSLEY

SHRIMP AND SCALLOP ALLA VODKA* 36

SEA SCALLOPS | SHRIMP | SPINACH
CHERRY TOMATOES | CREAMY VODKA SAUCE
FRESH LINGUINE

GRILLED SWORDFISH* 32

FRESH SWORDFISH STEAK | SMOKEY CITRUS
MARINADE | SAFFRON RICE | MANGO SALSA |
ASPARAGUS | CRISPY SHALLOTS

GRILLED CRANBERRY CHICKEN* 26

GRILLED HERB CHICKEN | AMARETTO DRIED
CRANBERRIES | ROASTED BUTTERNUT SQUASH
APPLE COMPOTE | MASHED POTATOES
PAN GRAVY

SOUTHWEST STEAK BOWL* 27

CHIPOTLE- DEMI SEASONED HANGER STEAK |
ONIONS | PEPPERS | CORN | BLACK BEANS | JASMINE
RICE | CORN TORTILLA STRIPS | MOJO CREMA

12 OZ BRANDY PEPPERCORN SIRLOIN* 36

AU POIVRE SAUCE | MUSHROOMS
GARLIC MASHED POTATO | ASPARAGUS
ADD: THREE GRILLED SHRIMP +\$11, THREE SEARED
SCALLOPS +\$14

PARMESAN CRUSTED CHICKEN* 26

HOUSE CRUSTED CHICKEN | SAN MARZANO
MARINARA | FRESH MOZZARELLA | PESTO
LINGUINE

SCALLOP RISOTTO* 36

PAN SEARED SEA SCALLOPS | MUSHROOMS
HOUSE LEMON & THYME RISOTTO | HERB
GREMOLATA

PAN SEARED SALMON* 36

FAROE ISLAND SALMON | LEMON CREMA SAUCE
CREMINI MUSHROOMS | WILTED SPINACH

SHORT RIB SKILLET* 43

SOUS VIDE SHORT RIB | POTATO AU GRATIN |
HONEY GLAZED CARROTS | ROSEMARY PAN
SAUCE

LEMON CREMA BAKED HADDOCK \$29

ICELANDIC HADDOCK | CRISPY ONION AND
RITZ CRACKER TOPPING | LEMON CREMA SAUCE
ASPARAGUS | SAFFRON RICE

LINGUINI WITH MEATBALLS 24

FRESH LINGUINI | SAN MARZANO MARINARA
PARMIGIANO REGGIANO | 3 HOUSE MEATBALLS
GARLIC BUTTER CIABATTA

GOURMET BURGER* 19

ANGUS BURGER | SPICED AIOLI | LETTUCE
TOMATO | ONION | CHEDDAR | BRIOCHE ROLL

SIDES

SAUTEED BROCCOLINI
ASPARAGUS
HONEY GLAZED CARROTS
GARLIC MASHED POTATOES
GARLIC & OLIVE OIL SAUTEED SPINACH
JASMINE RICE

TO ENSURE A FAIR EXPERIENCE FOR EVERYONE, WE KINDLY ASK THAT YOU
LIMIT YOUR VISIT TO 2 HOURS. THANK YOU FOR YOUR COOPERATION.

*CONSUMING RAW AND UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, AND
EGGS MAY RESULT IN FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS**

**PLEASE INFORM US IF SOMEONE IN YOUR PARTY HAS AN
ALLERGY**