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♥ *Valentines Day* ♥

FIRST COURSE

Please Select One

Oysters on the Half

CILANTRO LIME PICO DE GALLO



Shrimp Cocktail

SPICED COCKTAIL SAUCE, FRESH LEMON



Black Truffle Burrata

MIXED GREENS, CHERRY TOMATOES, BALSAMIC DRIZZLE



Tuna Tartare

AVOCADO, SLICED ENGLISH CUCUMBER, FRIZZLED LEEKS

SECOND COURSE

Please Select One

Cauliflower Gformato



Sautéed Prince Edward Island Mussels

PESTO WINE BROTH, GARLIC TOAST



Crispy Calamari Salad

HONEY CHIPOTLE DRESSING



Cream of Beet Soup

WHITE TRUFFLE OIL, FRESH CRACKED PEPPER

MAIN COURSE

Please Select One

Black Truffle Risotto

SHAVED PARMESAN, TRUFFLE OIL DRIZZLE



Half Roasted Free Range Semi-Boneless Chicken

ROAST FINGERLINGS, SAUTÉED VEGETABLES, PAN GRAVY



Seafood Cioppino

MUSSELS, JUMBO SHRIMP, HOUSE MADE FETTUCCINI, SPICY TOMATO SAUCE, FRESH BASIL



Rice Crusted Seared Ahi Tuna

SAUTÉED BABY BOK CHOY, ROAST FINGERLINGS, RED & YELLOW PEPPER COULIS



Pan Seared Chilean Sea Bas

MASHED POTATOES, SNAP PEA PUREE, SAUTÉED BABY CARROTS, TERIYAKI DRIZZLE



Braised Lamb Shank

MASHED POTATOES, FRIZZLED LEEKS



Prime Cut Sirloin Steak

BAKED POTATO, SAUTEED BABY CARROTS, HERB BROWN BUTTER
ADD COLD WATER LOBSTER TAIL WITH DRAWN BUTTER +\$15

Dessert to Share

\$75 per person (Excludes Beverages, Tax, and Gratuity)

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY. NO SUBSTITUTIONS