

HAPPY VALENTINE'S DAY

• APPETIZERS •

**SEAFOOD
BISQUE**
- 10 -

**TUSCAN WHITE
BEAN KALE SOUP**
- 9 -

ROASTED BEET SALAD
BABY GREENS, GOAT CHEESE, WALNUTS, HONEY BALSAMIC
- 12 -

WEDGE SALAD
TOMATO, ONION, BLEU CRUMBLES, CARAMELIZED BACON, BLEU CHEESE DRESSING
- 12 -

BURRATA & HEIRLOOM TOMATO SALAD
OLIVE OIL, WHITE BALSAMIC VINEGAR
- 14 -

SHRIMP COCKTAIL
COCKTAIL SAUCE, LEMON
- 16 -

OYSTERS
½ DOZEN OYSTERS, RASPBERRY MIGNONETTE, COCKTAIL SAUCE
- 16 -

CALAMARI
TRADITIONAL CRISPY FRIED -OR- WHITE WINE POACHED
- 15 -

CHARCUTERIE FOR TWO
PROSCIUTTO DI PARMA, ASIAGO, SUN-DRIED TOMATO HUMMUS, SHISHITOS, PITA
- 20 -

• ENTREES •

FRENCH CHICKEN BREAST
MADEIRA DEMI-GLACE, HARICOT VERT, GARLIC WHIPPED POTATOES
- 29 -

HERB SEARED HALIBUT
ROASTED RED PEPPER RISOTTO, ASPARAGUS
- 39 -

MISO GLAZED SALMON
WILD RICE, SHAVED ALMONDS, BROCCOLINI
- 33 -

FRUTTI DI MARE
BABY CLAMS, MUSSELS, SQUID, SHRIMP, ARRABIATA SAUCE, LINGUINI
- 38 -

NEW ZEALAND ROASTED RACK OF LAMB
COGNAC ROSEMARY SAUCE, FINGERLING POTATOES, HARICOT VERT
- 41 -

FILET MIGNON
9OZ FILET, HOUSE STEAK SAUCE, HARICOT VERT, FINGERLING POTATOES
- 45 -

NY STRIP STEAK
16OZ STRIP, HOUSE STEAK SAUCE, HARICOT VERT, FINGERLING POTATOES
- 45 -