



Valentine's Day



DINE-IN MENU

FEATURED COCKTAILS

CHOCOLATE COVERED STRAWBERRY MARTINI

Vodka | Chocolate Liquor | Cream | Strawberry Puree 16-

SPARKLING CRANBERRY MARGARITA

Codigo 1530 Blanco Tequila | Triple Sec | Cranberry Juice | Lime Juice | Korbel Champagne | Salted Rim 17-

STARTERS

HOUSE MADE BREAD PLATE

Assorted Artisan Bread | Garlic-herb Butter | Apple Cinnamon Butter 13-

BABY BACK RIB APPETIZER

Sweet Soy-Ginger Glaze 18- GF

WHIPPED BURRATA

Toasted Pinsa Crust | Honey | Roasted Pistachios | Red Peppers 15-

GENERAL TSO CAULIFLOWER APPETIZER

Sweet Soy Ginger Glaze | Sesame Seeds | Green Onion Oil | Cilantro Micro Greens 16- VG

MUSSELS

One Pound P.E.I. Mussels | Garlic Butter | White Wine | Roasted Red Peppers | Grilled Bread 17-

COLD SHRIMP COCKTAIL

Six House-prepped Jumbo Shrimp | Cocktail Sauce | Lemon 19- GF

SAMPLER FOR TWO*

(2) Baby Back Ribs | (2) Cold Shrimp Cocktail | (2) General Tso Cauliflower 19-

SOUPS

LOBSTER BISQUE Cup 11- Bowl 13-

SALADS

HOUSE SALAD

Buttercrunch Bibb lettuce | Pickled Red Onions | Tomatoes | Cucumbers | Garlic Croutons 9-

Choice of Dressing: Creamy Garlic or White Balsamic Vinaigrette.



DINE-IN MENU CONTINUED



PASTA

PESTO TORTELINNI

Tri Color Cheese Tortellini | Basil Pesto Cream Sauce | Parmesan Reggiano Cheese | Roasted Pistachios-19
Add Grilled Chicken (5oz) 9- Five Grilled Shrimp 16- Grilled Cutler Cove Salmon (8oz) 16-

PASTA ALLA VODKA

Penne Pasta | Tomato Sauce | Vodka | Cream | Whipped Burrata Cheese-17
Add Grilled Chicken (5oz) 9- Five Grilled Shrimp 16- Grilled Cutler Cove Salmon (8oz) 16-

A LA CARTE MAIN

BABY BACK RIBS *

Signature item since opening day, in 1975. Char-Grilled Pork Ribs | Brown Sugar | Soy | Ginger 29-

PRIME RIB GF

Slow Roasted | Side of Horseradish Sauce | Side of Au Jus
8oz Cut 39- | 12oz Cut 52-

SNOW CRAB LEGS GF

16oz Steamed Crab Legs | Brown Butter | Garlic-Old Bay Aioli | Lemon 44-

CLASSIC ROASTED CHICKEN*

Sous Vide & Roasted Half Chicken | Garlic & Herbs | Baby Baked Potatoes | Parisian Carrots |
Pan Gravy | Scallion Oil 30-

SALMON & CRAB HEMMINGWAY

8oz Farm Raised Salmon | Grilled Medium | Jumbo Lump Crab Meat | Pernod Liqueur |
Spiced Cream Sauce 42-

FILET MIGNON PORTABELLA* GF

30 Day Aged 8oz Center Cut | Grilled Medium Rare | Grilled Portabella |
Rosemary-Red Wine Demi-Glace 68-

TWIN CRAB CAKES GF

4oz. Crab Cakes | Remoulade Sauce | Lemon 42-

JUMBO SCALLOPS & RISOTTO * GF

(3) Jumbo Sea Scallops | Wild Mushroom Risotto | Scallions 49-

GENERAL TSO CAULIFLOWER

Battered Cauliflower Florets | Jasmine White Rice | Sweet Ginger-Soy Glaze | Green Onion Oil |
Sesame Seeds | Cilantro Micro Greens 20-
Add Grilled Chicken (5oz) 9- Five Grilled Shrimp 16- Grilled Cutler Cove Salmon (6oz) 16-



DINE-IN MENU CONTINUED



SIDES

JASMINE RICE with Green Onions & Sesame Seeds 7- GF | VG

SAUTEED BRUSSEL SPROUTS 7- GF

MASHED POTATOES with Roasted Garlic & Chives 9- GF

TRUFFLE FRIES with Parmesan 11-

PARISIAN CARROTS cooked in Sweet Butter 6- GF

MUSHROOM RISOTTO with Parmesan Reggiano & Scallions. 15- GF

REGULAR FRIES 7-

FEATURED DESSERTS

NEW YORK CHEESECAKE

Topped with strawberry sauce. 15-

CHOCOLATE DIPPED STRAWBERRIES 8-

TO MAKE RESERVATIONS

This special dine-in menu will be available on

Friday, February 13, and Saturday, February 14.

To make Valentine's Day reservations, please call 724-483-4500.

Reservation Policy

A valid credit card is required at the time of booking to hold your reservation.

A \$50 fee will be charged for no-call/no-shows and for cancellations made within 24 hours of your reservation.

