

Valentines Day

\$44 PER PERSON - DINE IN ONLY

Starters choice of:

FRIED GREEN TOMATOES

cracked pepper chèvre | balsamic reduction | basil

EDAMAME

furikake | soy caramel

BOURBON DEVILED EGGS

bacon jam | pecan | chive

BACON WRAPPED DATES

chèvre | pistachio | spicy honey

CRISPY GREEN BEANS

lightly breaded | lemon dill

AHI POKE

avocado | spicy mayo | furikake | wonton

Entree choice of:

TAGLIATELLE PASTA

italian sausage | kale | sun dried tomato | lemon cream | parmesan

BLACKENED FISH TACOS

cilantro lime slaw | pickled onion | jalapeño | avocado | chipotle aioli | corn tortilla

SHRIMP & GRITS

aged cheddar | portobello mushrooms | sage butter | applewood bacon

GRILLED SCOTTISH SALMON

maple glazed sweet potato | kale | cranberry pecan gremolata | apple cider reduction

CAJUN CHICKEN ALFREDO

blackened chicken | alfredo | parmesan | pappardelle

ANGUS SHORT RIB

braised short rib | cheddar grits | watermelon radish | rainbow carrot | fried leek

BLACKENED SHRIMP BOWL

jasmine rice | avocado | cilantro lime slaw | pickled onion | jalapeno | chipotle aioli

NY STEAK FRITES*

10 oz ny strip | rosemary-parmesan Frites Street Fries | chimichurri

Dessert choice of:

FRENCH MARKET BEIGNETS

doughnut | powdered sugar

CAMPFIRE BROWNIE

cast iron brownie | marshmallow graham cracker | vanilla ice cream

COPPER & SAGE

Valentine's Day Cocktail Spotlight



CHOCOLATE RASPBERRY MARTINI

tito's | chambord | kahlua
raspberry | mint \$12



FREY RANCH NEW YORK SOUR

frey ranch bourbon | lemon
peychauds | house elixir
liquid alchemist pomegranate
cabernet \$15



Wine Bottle Special

while supplies last...

Cloudy Bay Sauvignon Blanc

Dry, Marlborough, New Zealand

Belle Glos Clark & Telephone

Pinot Noir, Santa Barbara, California

8 Years In The Desert

Red Blend, California

Marques de Murrieta Reserva

Red Blend, Rioja, Spain

Goldschmidt Katherine's

Cabernet, Alexander Alley, California

Postmark

Cabernet, Paso Robles, California

*Thank you for spending
your night with us*