



HAPPY VALENTINE'S DAY

Forget-Me-Not Menu





Specialty Cocktail Cupid's Arrow .. 12

champagne, vodka, raspberry liqueur, simple syrup with a splash of lemon juice.

APPETIZERS

FILET CROSTINI .. 16

toasted italian bread with a garlic herb butter spread; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS .. 16

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

BURRATA BRUCHETTA .. 15

burrata cheese with olive oil over diced cherry tomatoes, basil & red onion; served on toasted crostini with balsamic drizzle.

CRAB STUFFED BACON WRAPPED SHRIMP .. 18

lump crab meat stuffed jumbo shrimp wrapped in bacon; served with a red pepper remoulade.

SICILIAN CALAMARI.. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

OYSTERS ROCKEFELLER .. 16

baked blue point oysters with a creamy pernod, bacon, spinach & watercress sauce; topped with hollandaise.

SOUPS & SALADS -

LOBSTER BISQUE .. 15

lump lobster meat in a cream soup with a hint of brandy.

FRENCH ONION .. 12

beef & chicken broth, caramelized onions; topped with sourdough croutons & covered in melted gruyere, provolone & jarlsberg cheeses.

STEAKHOUSE WEDGE .. 14

iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble.

CLASSIC CAESAR .. 14

romaine hearts tossed in house-made caesar dressing; topped with parmigiano-reggiano & garlic croutons.

OUR SIGNATURE HOUSE SALAD .. 14

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

MAINS

LAND AND SEA .. 72

8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

DUCK CONFIT .. 40

slow roasted whole duck legs served with roasted sweet potatoes & seasoned wilted arugula.

SURF & TURF PASTA .. 44

filet tips & lump lobster meat with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

10 oz LOLLIPOP LAMB CHOPS .. 39

five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.

RED SNAPPER BOUILLABAISSE .. 42

saffron tomato broth with bay scallops, baby shrimp, clams & pan seared red snapper served with french bread garlic toast.

CEDAR PLANK SALMON .. 38

 $norwegian\ salmon\ grilled\ on\ a\ cedar\ plank\ with\ a\ mizo\\ glaze;\ topped\ with\ mango\ salsa\ \&\ served\ with\ jasmine\ rice.$

STEAKS & CHOPS

served with roasted garlic mashed potatoes

(limited availability)

PRIME RIB

VALENTINE'S SPECIALS

16 oz .. 59 / 12 oz .. 49

served with aus ju sauce & baked potato

8 oz FILET MIGNON .. 56 16 oz RIBEYE .. 54 14 oz NY STRIP .. 52

• 30 DAY DRY-AGED • 14 oz KANSAS CITY STRIP.. 69 16 oz COWBOY RIBEYE .. 79

 $\boldsymbol{surf\ options:\ }$ jumbo $shrimp\ (3)\ ..\ 15\ \boldsymbol{\cdot}\ lump\ crab\ meat}\ ..\ 18\ \boldsymbol{\cdot}\ oscar\ ..\ 18$

• lobster tail (5 oz) .. 20 • gourmet crab cake .. 23

steak sauces: (add .. 5) • au poivre • béarnaise • demi-glace • caramelized onions

- SIDES • 12 (serves two)

- \bullet harvest vegetables \bullet grilled as paragus \bullet creamed or sautéed spinach
- \bullet baked potato \bullet steak fries \bullet orange honey glazed carrots \bullet roasted mushrooms \bullet fried brussels sprouts \bullet apple chutney

BUTTERS • 5

- bacon & scallion gorgonzola
- \bullet shallot herb \bullet black garlic

Chef Jeremy Borton ~Try our after-dinner drink & dessert menu~



Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)
*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.