



Valentine's Dinner

First Course

Choose One

* Oysters (3)

Shallot Mignonette or Cocktail

Charcuterie Duetto

Salami, Manchego, Olives, Crackers

King Crab Cake

Tartar Sauce, Lemon

Fritto

*Calamari, Zucchini,
Spicy Marinara Sauce and Lemon*

Meatballs

*Pomodoro, Pecorino Romano, Ricotta,
Golden Raisins, Grilled Bread*

Second Course

Choose One

Classic Wedge Salad

*Iceberg, Blue Cheese, Bacon,
Red Onions, Tomato*

Tomato & Mozzarella

Basil, Balsamic and Olive Oil Drizzle

Caesar

*Chopped Romaine, Brioche Croutons,
Parmigiano Reggiano, Boquerones*

Asparagus & Leek Soup

Entree

Choose One

6oz Aurora Farm Angus Petit Filet

House Herb Butter, Broccolini or Mash

10oz Aurora Farm Angus Filet (add \$10)

House Herb Butter, Broccolini or Mash

14oz Aurora Farm Porcini Rib Eye (add \$12)

*Balsamic Porcini Rub, House Herb Butter,
Broccolini or Mash*

Add Lobster to any steak \$45

Add Two Crab Legs to any steak \$40

Lobster Ravioli

Heart Shaped Ravioli, Ricotta, Pink Sauce

Pan Seared Scottish Salmon

Raspberry Champagne, Sauteed Broccolini

Shrimp Penne Pesto

Pesto w/Pistachio Crumble, Colossal Shrimp

Short Ribs

*Honey Wine Reduction, Swiss Chard,
Crispy Pancetta, and Mashed Potatoes*

Dolci

Choose One

Warm Chocolate Torte

Vanilla Gelato

Tiramisu

Espresso Lady Fingers, Mascarpone Cream

Godiva Dipped Strawberries

Butter Cake

Hand Whipped Cream

Cheesecake

Fresh Berries, Raspberry Coulis

Raspberry Sorbet



\$78 per guest

Tax & Gratuity not included



Please alert your server to any allergies or dietary restrictions

** The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.*