

Valentine's MENU

STARTERS

Jumbo Shrimp Cocktail Zesty cocktail sauce 17

Crab Stuffed Mushrooms Hollandaise sauce 17

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 30

SOUPS & SALADS

Lump Crab and Lobster Bisque 11

Belgium Endive Salad Radicchio & baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette 11

The Original Caesar Salad Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons 11

VALENTINE'S SIGNATURE FOUR-COURSE MENU

FIRST COURSE

Appetizer Duo Mini Beef Wellington & jumbo shrimp cocktail remoulade sauce

SECOND COURSE

Choice of one

Lump Crab and Lobster Bisque

Belgium Endive Salad Radicchio & baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette

THIRD COURSE

Choice of one

Pan Seared Scallops Blood orange beurre blanc sauce with basmati rice, seasonal vegetables 66

Charbroiled Filet Mignon 8oz Béarnaise sauce 72

Roasted Rack of Lamb 18oz mashed potatoes mint jelly 74

FOURTH COURSE

Chef's Signature Valentine's Dessert

ENTRÉES

Herb Crusted Prime Rib 12oz Au jus, creamy horseradish, baked potato, seasonal vegetables 39

Charbroiled Filet Mignon 8oz with béarnaise sauce baked potato 49

Roasted rack of Lamb 18oz mashed potatoes and mint jelly 58

Classic Shrimp Scampi White wine garlic butter sauce, Capers, basmati, Rice, seasonal vegetables 38

Crab Stuffed Salmon Atlantic salmon stuffed with jumbo crab, topped with dill butter sauce, seasonal vegetables basmati rice 39

Pan Seared Scallops Blood orange beurre blanc sauce With basmati rice, seasonal, vegetables 43

Lobster Tail Broiled and served with drawn butter, Seasonal vegetables, mashed potatoes 60

Pasta Primavera Fettuccine, zucchini, asparagus, sundried tomatoes, fresh basil, garlic, crushed red pepper and Parmesan cheese tossed in a white wine sauce (Gluten-friendly pasta available upon request) 34

Mediterranean Chicken Mushrooms artichoke sundried tomato fresh basil in a white wine sauce, seasonal vegetables mashed potatoes 36

Add Lobster Tail to any Entrée for 30

DESSERT

Chef's Signature Valentine's Dessert 11

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



WHITE WINE

SPARKLING / CHAMPAGNE

	<i>glass</i>	<i>btl</i>
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Piper-Heidsieck Cuvee 1785 Brut, Champagne France		70

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
Notes, Buelton, California	9	34
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	8	30
Gainey, Santa Ynez, California	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste, Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		46
Schloss Vollrads Riesling, Germany		68

RED WINE

ROSÉ

	<i>glass</i>	<i>btl</i>
Sophia Coppola Rosé, Monterey	10	38

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Exitus Bourbon Barrel, Red Blend	12	46
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

SPECIALTY DRINKS

LOCAL FAVORITES

Aviation Cocktail	Hendricks Gin, Luxardo Maraschino, Crème De Violette and Lemon	10
French 75	Hennessy Cognac, Lemon and Champagne, Agave Nectar	12
Mint Julep	Woodford Reserve Whiskey, Mint, Soda, Simple Syrup	10
94th Sangria	Hennessy, Merlot, Cranberry Juice, Agave	10
Strawberry Cooler	Rum, Agave, fresh Lime Juice, Strawberries	11
Pomegranate Margarita	Milagro Tequila, Pama, Sweet and Sour, Lime, Arils	10

Valentine's Cocktail

Cupid Cazadores Silver,
Fresh Lime Juice and
Desert Pear 10

TRIED & TRUE

Ginny Hendricks	Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage	12
PLC "Pretty Little Cocktail"	(not ordering this will give you FOMO) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath	13
Monkey Business	Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary	13

SANGRIA

Sangria Roja or Blanca	Red or White Wine, E&J Brandy, Fresh Fruit and Juices	10
Pink Sparkling Sangria	La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice	11