



VALENTINE'S FOUR COURSE TASTING MENU

Welcome Bubbles

FIRST COURSE

Choice of one

Shrimp Cocktail creole cocktail sauce

Fresh Tomato Basil Bruschetta

SECOND COURSE

Choice of one

Beet of a Heart Salad organic local greens, roasted beets, candied walnuts,
granny smith apples homemade raspberry vinaigrette

Lobster Bisque

THIRD COURSE

Choice of one

SEAFOOD SPECIALTIES

Seafood Symphony shrimp, scallops, salmon, and mussels sautéed with garlic,
cajun spices, and white wine. served over penne pasta 59.95

Lobster Tail broiled and served with drawn butter and mashed potatoes 62.95

Grilled Salmon served with rice, spring onions, cherry tomato and herb butter 52.95

Classic Shrimp Scampi shrimp, lemon garlic butter, capers, tomato, mashed potatoes 52.95

Grilled Swordfish caper butter served with mashed potatoes 55.95

HOUSE SPECIALTIES

3/4lb Prime Rib of Beef roast with au jus and creamy horseradish, served with herb roasted potatoes 56.95

Filet Mignon crimini mushrooms with truffle demi-glace, served with herb roasted potatoes 61.95

Ribeye USDA choice 10 oz served with herb roasted potatoes 58.95

Pan Roasted Organic Chicken truffle demi-glace, mushrooms, olives, artichoke hearts and rice 48.95

Mushroom Ravioli pesto cream or alfredo sauce 44.95

DUOS OF LOVE

Prime Rib and Shrimp Scampi served with mashed potato 68.95

Filet Mignon and Lobster Tail served with drawn butter and a mashed potato 78.95

FOURTH COURSE

Choice of one

Passion Fruit Panna Cotta topped with fresh berries

Midnight Sin Chocolate Mousse Cake infused with kahlua

Executive Chef *Eddie Garcia* | Regional Manager *Kris Krishnan*

WHITE WINE

	<i>glass</i>	<i>btl</i>
SPARKLING		
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
Chandon Brut 'Classic', California		54

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46

SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46

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

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

RED WINE

	<i>glass</i>	<i>btl</i>
ROSÉ		
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		54

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California		58

OTHER RED VARIETALS

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

SPECIALTY DRINKS

LOCAL FAVORITES

Appletini Vodka, Apple Sucker, Sprite, Sweet & Sour, chilled 12
HS Lordships Rum Punch Rum, Pineapple & Orange Juice, Sprite, Grenadine 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12
Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13
South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10
Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**