

Valentine's Day Menu

STARTERS

- Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 17
Jumbo Shrimp Cocktail Zesty cocktail sauce 17
Crab Cake Served with remoulade sauce 17
Combo Platter Crab cake, spinach and artichoke dip and crispy calamari 29

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 10

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

Filet Mignon Oscar Crab meat topped with béarnaise sauce, fresh asparagus, baked potato 72

Roasted Rack of Lamb With spinach mashed potatoes and mint marsala reduction 74

FOURTH COURSE

Chef's Signature Valentine's Dessert

ENTRÉES

Herb Crusted Prime Rib Au jus, creamy horseradish, baked potato, seasonal vegetables 38

Filet Mignon Oscar Crab meat topped with béarnaise sauce, fresh asparagus, baked potato 49

Roasted rack of Rack of Lamb Spinach, mashed potatoes and mint marsala reduction 56

Classic Shrimp Scampi White wine garlic butter sauce, capers, rice pilaf, seasonal vegetables 37

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 baby 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 tomatoes,
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 10

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

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
Sazerac Bulleit Rye Bourbon, Absinthe, Simple Syrup, Peychaud's Bitters, Lemon	12
Milk Punch Captain Morgan Rum, E&J Brandy, Milk, Nutmeg	10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel	12
Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled	12
Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil	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

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

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