

# Valentine's Day Menu

## STARTERS

- Spinach & Artichoke Dip** creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips 11  
**Calamari** sunset tiki sauce 14  
**Crab Cakes** jumbo lump crab, sunset tiki sauce 16  
**Shrimp Cocktail** fresh jumbo shrimp, cocktail sauce 15

## SOUPS AND SALADS

- Clam Chowder** chef's favorite 8  
**Local Harvest Green Salad** organic mixed greens, apples, candied walnuts, raspberry vinaigrette 10  
**Caesar Salad** baby romaine hearts, parmesan cheese, garlic-herb croutons, creamy caesar dressing 10  
**Heirloom Tomato Salad** cantaloupe, wild honey ricotta, concentrated yellow tomato, watercress, zucchini bread croutons 12

## THREE-COURSE PRIX FIXE MENU

*Choice of one from each course | 68*

### 1ST COURSE

Clam Chowder | Caesar Salad | Mixed Greens Salad | Shrimp Cocktail

### 2ND COURSE

- Filet Mignon** fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes  
**Seafood Collage** ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce  
**Pasture Bird Chicken** crisp chicken breast with cheddar anson mills corn grits, heirloom carrots, pickled dried cherries and pulled chicken leg jus  
**Revier Farms Dry Aged Ribeye (12 oz)** garlic mashed potatoes & grilled asparagus

### 3RD COURSE

Grand Marnier Cheesecake | Crème Brûlée

## FRESH SEAFOOD

- Chilean Seabass** smoked sweet plantain mash, grilled anaheim pepper, mango-papaya salsa 39  
**Ginger Glazed Salmon** shiitake mushrooms, bok choy, coconut rice, sweet ginger glaze 35  
**Seafood Collage** ½ lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce 44  
**Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice** hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops 36  
**Lobster Tail** fresh seasonal vegetables, choice of baked potato or garlic mashed potatoes, drawn butter 50

## FROM THE LAND

- Herb Roasted Prime Rib (12 oz)** with garlic mashed potatoes, fresh seasonal vegetables 39  
**Filet Mignon (8 oz)** fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes 44  
**Herb Crusted Tofu Skewers** zucchini, tomatoes, mushrooms, onions, pineapple, with coconut rice 28  
**Pasture Bird Chicken** crisp chicken breast with cheddar anson mills corn grits, heirloom carrots, pickled dried cherries and pulled chicken leg jus 32  
**Revier Farms Dry Aged Ribeye (12 oz)** with garlic mashed potatoes and grilled asparagus 48

## SURF AND TURF

*Served with fresh seasonal vegetables and choice of baked potato or garlic mashed potatoes*

- Filet Mignon & Shrimp Scampi** 55  
**Filet Mignon & Lobster Tail** 72  
**Revier Farms Dry Aged Ribeye 12oz & Shrimp** 58  
**Revier Farms Dry Aged Ribeye 12oz & Lobster Tail** 74  
**Filet Oscar** filet mignon, jumbo lump crab, asparagus, béarnaise sauce 58

## DESSERT

- Grand Marnier Cheesecake 9  
Tiramisu 9  
Crème Brûlée 9  
Lava Cake 9

## WHITE WINE

### SPARKLING

	<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
Chandon Brut 'Classic', California		54

### PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

### SAUVIGNON BLANC

Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma	12	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	15	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	12	46

## RED WINE

### ROSÉ

	<i>glass</i>	<i>btl</i>
Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Cotes de Roses, Languedoc France		46

### PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	14	54
Copain Tous Ensemble, Mendocino		60

### 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
Arrowood, Sonoma	13	50
Justin, Paso Robles, California		58

### OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino	11	42
Yangarra Shiraz, McLaren Vale Australia	12	46
Coppola Claret 'Black Label Diamond Collection', California		42

## SPECIALTY DRINKS

### LOCAL FAVORITES

<b>Pumpkin White Russian</b> Tito's Vodka, Kahlua, Pumpkin Spice 11
<b>Reposado Nuevo Fashioned</b> Ambhar Reposado Tequila, Luxardo Liqueur, Agave 12
<b>Oddfather</b> Elijah Craig Bourbon, Dry Vermouth, Amaretto, Luxardo Liqueur 12
<b>White Peach Punch</b> Tito's Vodka, Elderflower, White Peach, Berries, Sparkling Wine 12

### OLD FLAMES

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

### SANGRIA

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

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