



Est. 1990

VALENTINE'S DAY FEATURES

Valentines Day, February 14th

Soup

Curried Tomato with Blue Crab 6.95 cup 9.95 bowl

Chilled Oysters

half dozen 24.95 dozen 42.95

Roast Tenderloin*

Cherry Demiglace 58.95

Twin Tails

Two 6oz Lobster Tails with Drawn Butter and Lemon 65.95

14oz Delmonico*

Eye of the Ribeye served with Seared local King Oyster Mushrooms and Bordelaise Sauce 79.95

Chilean Seabass

Pan Seared with Sauteed Shitake Mushrooms, Peppers and Green Beans topped with Shaved Black Truffles and a Truffle Oil Pan Sauce 72.95

6 oz Japanese A5 Wagyu Beef Striploin*

160.00

DESSERT

Chocolate Flourless Cake

With Red Wine Cherry Compote 12.95

White Chocolate and Raspberry Cheesecake

With a chocolate cookie crust with a raspberry coulis and Chantilly Cream 12.95

BEVERAGES

WINE & SPARKLING

La Contesse, Prosecco, NV, Veneto, Italy 14.00

Alexander Valley Vineyards, Sangiovese, Rose 15.00

Pierre Prieur & Fills, Sancerre, 2021 15.00

Schramsberg, Blanc De Blanc, 2019, California 25.00

Taittinger, Brut La Francaise, NV, Champagne 125.00

COCKTAILS

Dancing in the Moonlight

Buffalo Trace Bourbon, Espresso, Café Frieda Coffee Liquor, Simple Syrup 14.00

Very Sexy Martini

Crop Meyer Lemon Vodka, Simple Syrup, Lime Juice, muddled with Fresh Mint and Raspberries, topped with Rose Bubbles 14.00

SPIRIT FREE COCKTAILS

Mai Untied

Lime Juice, Orange Juice, Pineapple Juice, Cinnamon Simple Syrup 12.00

Phony Negroni

Non-alcoholic with nuanced juniper, citrus, and floral notes, the St. Agrestis Phony Negroni drinks with the same bitterness drinkers of the classic cocktail 12.00

** Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

No substitutions please. A Morrissey Hospitality Property | morrisseyhospitality.com 122722