

VALENTINE'S DAY FEATURES

SOUP

Roasted Yellow Pepper Bisque

With Crab and Chive Oil Cup 6.95 12.95 Bowl

Pairs well with Alexander Valley Vineyards Rose of Sangiovese 15/55

STARTER

Beef Tartar*

With House Pickled Vegetables Dijon Mustard Aioli and Crispy Flat Bread 18.95

Pairs well with Alexander Valley Vineyards Rose of Sangiovese 15/55

SEAFOOD

Imperial Lobster Tail

With fresh Fettucini Pasta Cherry Tomatoes, Scallion and Creole Sauce 82.95

Pairs well with Migration, 2021, Pinot Noir Sonoma Coast 20/76

SEA BASS

With Romanesco Puree, Salsify Root Purple Potato Gaufrette and Truffle Cream Foam 62.95

Pairs well with Migration, 2021, Pinot Noir Sonoma Coast 20/76

STEAK ——

Prime Porterhouse For Two* 149.95

Table Side

Pairs well with Duckhorn Vineyards, 2020, Merlot, Napa Valley 28/108

Tournedo Rossini*

4oz 58.95 Or 6oz Filet **68.95**

Foi Grass, Oyster Mushrooms, Cocotte Potatoes Heirloom Carrots and Red Wine Demi Glaze

Pairs well with Duckhorn Vineyards, 2020, Merlot, Napa Valley 28/108

DESSERT

Chocolate Tart

With Raspberry Pastry Cream 12.95

Tiramisu Cheesecake

With Expresso Chocolate 12.95

A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

* 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. @ Selected items can be prepared Gluten Friendly with minor modifications

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