

Happy Valentine's Day 2016

Starters

Soup of the day 11

Filet Mignon Skewers 19

chargrilled filet mignon, baby spinach, crispy onions, spicy mustard

Tuna Carpaccio 18

sushi grade tuna, wasabi aioli, spicy aioli, soy glaze, asian slaw, won ton chips

Crab Cakes 19

jumbo lump blue crab, old bay remoulade, marinated tomatoes, micro celery

Salads

Classic Caesar* 15

crisp romaine lettuce, shaved parmesan, anchovy tomato bruschetta

Strawberry Salad 15

fresh strawberries, mixed greens, romaine hearts, goat cheese, candied walnuts, raspberry vinaigrette

Spinach Salad 15

baby spinach, blue cheese, boiled eggs, tomatoes, red onion, bacon bits, champagne vinaigrette

Entrees

'Catch of the day' 38

herb crusted halibut in a champagne beurre blanc sauce, quinoa, asparagus, cherry tomatoes

Citrus Roasted Duck Breast 38

Marquise potato cake, asparagus, cherry tomatoes, pomegranate au jus

Free Range Chicken 36

truffle potato puree, asparagus, cherry tomato, pomegranate relish, cream sauce

Surf & Turf m/p

8 oz filet mignon with a port wine reduction, lobster tail with melted butter, potato au gratin, brocolinni

Seafood Pasta 41

pan seared scallops, shrimp, Alaskan king crab, clams served over linguine with spinach

tomatoes, garlic, shallots, white wine, lemon, butter

Tofu Tower 30

crispy tofu, roasted vegetable quinoa

16 oz Prime Ribeye 57

loaded smashed potatoes, sautéed haricot vert, peppercorn sauce

*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish or eggs, may increase risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in preparation of our cooking. Our food is seasoned well if you would like it lightly seasoned please let us know.

20 percent gratuity will be added to parties of seven or more.

**No split checks
Executive Chef: MC Serna**



thank you for not taking photos without management consent