

♥ VALENTINE'S DAY ♥

\$95 PER PERSON

+ tax and gratuity

STARTERS

choose one

FIELD GREENS

fire roasted beets, pomegranate seeds, goat cheese

LOBSTER BISQUE

lobster hush puppies

CAESAR SALAD

romaine hearts, olive oil croutons, grana padano, eggless dressing

SPINACH SALAD

grilled andouille sausage, neuske's bacon vinaigrette, hard cooked egg, roasted sweet potatoes

INTERMEZZO

tropical passion fruit sorbet, cincoro blanco splash

ENTRÉE

choose one

10oz FILET

yukon gold mashed potatoes, asparagus, bearnaise butter

14oz NY STRIP

tempura onion rings, ponzu, arugula

6oz LOBSTER CRUSTED FILET

grilled asparagus, lobster butter

BLACKENED SALMON

faroe island salmon, sweet potato-andouille sausage hash, brown sugar mustard-vinaigrette

16oz BONE-IN RIBEYE

crispy fingerling potatoes, pickled onions

UPGRADE YOUR STEAK

23oz Ribeye + 10

16oz Delmonico + 20

10oz Westholme Wagyu + 25

DESSERT

choose one

PEANUT BUTTER PIE

BUTTERSCOTCH BREAD PUDDING

CHOCOLATE MOUSSE

grand marnier berries

KEY LIME PIE

23 LAYER CAKE +10

FOR THE TABLE

MAC & CHEESE +12 | MASHED POTATOES +9
GRILLED ASPARAGUS +13 | FRENCH FRIES +8

ADD ONS

LOBSTER TAIL +35 | ROASTED SHRIMP +16
MAPLE GLAZED BACON +6