

VALENTINE'S DAY 2017

← APPEZIZERS →

Hazelnut Encrusted Sea Scallops
atop a bed of fresh sautéed flowering purple kale & house-smoked Applewood bacon
~20

Dungeness Crab Cocktail
with house-made cocktail sauce
~20

Lollipop Lamb Chops
accompanied with a red wine poached egg
~18

Baked Blue Lipped Mussels
with parmesan and breadcrumbs finished with a roasted red pepper Rouille
~16

Breads & Spreads
House-made classic style hummus, olive tapenade, fresh cut vegetables, lavash, and warm grilled pita points
~14

SOUP & SALADS →

Lobster Bisque
~8

Fresh Flowering Purple Kale Caesar Salad
~8

Butter Leaf Wedge Salad
with candied walnuts & a passion fruit vinaigrette
~8

← ENTREES →

Steak & Lobster for Two
12 oz. Filet Mignon grilled to perfection accompanied with 2 cold water lobster tails.
Served with drawn butter, lemons, fresh sautéed garden vegetables, and garlic herbed mashed potatoes.
~77

Grilled Bison Ribeye
10 oz. cut of melt in your mouth bison ribeye topped with sautéed wild mushrooms and a Shedhorn Cabernet demi-glace.
Served with fresh sautéed garden vegetables and garlic & herbed mashed potatoes.
~42

Lobster Cavatappi
Fresh lobster meat in a creamy Cheddar & Smoked Gouda sauce.
Tossed with Cavatappi and served with fresh sautéed garden vegetables.
~32

Stuffed Chicken
Tender chicken breast stuffed with spinach & Chevre cheese, baked and finished with a roasted red pepper cream sauce.
Served with rice and fresh sautéed garden vegetables.
~26

Hawaiian Catch of the Day
Flown in Fresh from the Big Island. We'll share with you the best the Pacific has to offer.
Served with rice and fresh sautéed garden vegetables.
~ Market Price

Stuffed Shells
Spinach and ricotta stuffed jumbo pasta shells baked and finished with a creamy house-made pesto sauce.
Served with fresh sautéed garden vegetables.
~25

← DESSERTS →

Chocolate Bread Pudding
with an Espresso Crème Anglaise

Crème Brulee

Tuxedo Strawberries

Lemon Tart
with a Pine Nut Crust