# VALENTINE'S DAY 2017

## APPETIZERS

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

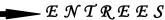
Fresh Flowering Purple Kale Caesar Salad

~8

Butter Leaf Wedge Salad

with candied walnuts & a passion fruit vinaigrette

~8



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.

 $\sim 42$ 

## 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 Brule

Tuxedo Strawberries

Lemon Tart with a Pine Nut Crust