

2025 VALENTINE'S DAY



Dinner for 2: Celebrate Valentine's Day with your selection of 2 soups or salads, 2 entrees, and one dessert. **\$90**

Add a wine pairing: enjoy three 4 ounce wine pours, tailored to perfectly pair with your food selections. **\$20 per person**

A la Carte:

Enjoy our Valentine's Day dinner specials a la carte from the menu. Prices are listed for individual items below.

OR

SOUPS & SALADS

Steakhouse Salad: Iceberg wedge topped with diced tomatoes, blue cheese crumbles, bacon, & a creamy blue cheese dressing. **\$9**

Pairs with: Zaccanini Montepulciano d'Abruzzo **\$11**

Cranberry Garden Salad: mixed greens topped with dried cranberries, spiced pecans, pickled red onion, feta cheese and a honey vinaigrette. **\$9**

Pairs with: Damocles Sancerre, France **\$9**

French Onion Soup: Topped with a French baguette crostini and a blend of cheeses. **\$12**

Pairs with: Il Bruciato, Antinori Guado al Tasso **\$9**

Lobster and Crab Bisque: a classic smooth bisque with lobster and crab. **\$14**

Pairs with: Emmolo Sauvignon Blanc **\$11**

ENTREES

Homemade truffled herb fettuccine: Tossed with wild mushrooms, asparagus tips in a Champagne cream sauce. **\$26**

With shrimp: **\$32**

Pairs with: Louis Jadot Pouilly Fuisse **\$12**

Filet Au Poivre: 8 oz. peppercorn crusted filet seared to temp with fingerling potatoes, asparagus, and a peppercorn and cognac cream sauce. **\$35**

Pairs with: Clos St Vincent Grand Cru Bordeaux **\$9**

Crab Stuffed Flounder: fresh flounder stuffed with crab imperial, broiled. Topped with a champagne beurre blanc, roasted fingerling potatoes, and grilled asparagus. **\$35**

Pairs with: La Crema Chardonnay **\$9**

Pan Roasted Duck: served over a root vegetable puree, broccolini, and a cherry red wine sauce. **\$30**

Pairs with: Laroque Cabernet Franc **\$11**

Oven Roasted Pork Loin: topped with an apple-pecan chutney, served with a root vegetable puree, and malibu carrots. **\$28**

Pairs with: Au Franc Chenas, France **\$11**

Seared Halibut: served over a pea and ricotta puree, Malibu carrots, and an orange Bearnaise sauce. **\$34**

Pairs with: Simi Chardonnay **\$11**

DESSERTS

Triple Berry Tart: macerated blueberries, raspberries and blackberries with an orange curd filling and a rose petal Sorbet **\$12**

Pairs with: Banfi Rosa Regale Sparkling Red **\$9**

Red Velvet Cheesecake: **\$12**

Pairs with: Moet & Chandon Champagne **\$12**

Chocolate Lava Cake: served with raspberry coulis and vanilla ice cream **\$10**

Pairs with: Justin Cabernet Sauvignon **\$10**