



Join us for



*Valentine's
Day*

Soup & Salads

CRAB BISQUE ♥ 15

SOUP DU JOUR ♥ 12

MIXED GREENS SALAD ♥ 12
miso vinaigrette GF

BURRATA ♥ 16
fresh strawberries, red onion, baby
arugula, almonds, olive oil,
balsamic glaze GF

CAESAR SALAD ♥ 15
focaccia croutons

ROASTED BEET SALAD ♥ 15
arugula, goat cheese, pickled onions, almonds,
honey, red wine, olive oil GF

Starters

6 OYSTERS ON THE HALF SHELL ♥ 18
passion fruit mignonette GF

BACON WRAPPED SCALLOPS ♥ 18
grain mustard sauce GF

TUNA TARTARE ♥ 22
ginger soy, wasabi aioli,
avocado, fried wonton

LOLLIPOP LAMB CHOPS ♥ 22
balsamic glaze, arugula GF

WILD SHRIMP COCKTAIL ♥ 20
traditional cocktail sauce GF

CHEESE BOARD ♥ 22
fig jam, prosciutto, fruit

Entrees

ROASTED MUSHROOM
RISOTTO ♥ 29
black truffle, mascarpone, grana padano GF

GRILLED VEAL CHOP ♥ 45
baked potato, broccolini,
roasted garlic demi

CRAB CAKES ♥ 42
roasted fingerling potatoes, lemon
garlic asparagus, tartar sauce

8 oz GRASS-FED
FILET MIGNON ♥ 45
au gratin potatoes, creamed spinach,
chianti demi GF

MISO CHILEAN SEA BASS ♥ 45
purple sticky rice, baby bok choy GF

LOBSTER RAVIOLI ♥ 38
spinach, cherry tomatoes,
sherry cream sauce

ROASTED GRIGGSTOWN
CHICKEN ♥ 34
artichokes, potatoes, carrots,
black truffle GF

CHATEAUBRIAND ALA OSCAR
FOR TWO ♥ 95
beef tenderloin, lump crabmeat, mashed
potatoes, grilled asparagus, bernaise sauce GF