

VALENTINE'S DAY MENU

\$60 PER PERSON EXCLUDING TAX AND GRATUITY
YOUR CHOICE OF APPETIZER, ENTREE AND DESSERT

FIRST COURSE

LOBSTER AND CRAB BISQUE
mildly spicy, aged sherry

CRISPY SANTA FE SPRING ROLLS
*seasoned chicken, black beans,
roasted corn, cheddar, avocado cream*

KENTUCKY BOURBON GLAZED BEEF TENDERLOIN SKEWERS
*roasted garlic and red onion marmalade,
3 forty steak sauce*

CREAMY LOBSTER MAC 'N' CHEESE
truffle creme fraiche

BACON WRAPPED PAN SEARED DAY BOAT SCALLOPS
chive potato cakes, bacon, caramelized onion cream

SUSHI GRADE TUNA TARTARE
sliced avocado, sriracha aioli, cilantro - lime cream

PAN SEARED JUMBO LUMP CRABCAKE
frizzled leeks, roasted red bell pepper coulis

SECOND COURSE

STEAK FRITES
*char grilled 10 oz filet mignon, crispy russet fries,
buttermilk red onions, red wine - herb butter*

3 FORTY LAND & SEA
*crispy onion crusted filet mignon, sauteed jumbo shrimp,
twice baked cheddar - bacon yukon potato,
asparagus - carrot - corn saute, truffle hollandaise
additional 5*

SEVEN SPICE SIRLOIN AND 3 OZ BRAZILIAN LOBSTER TAIL
*white truffle risotto parmigiano, sauteed garlicky spinach,
honey glazed baby carrots, cabernet reduction, drawn butter
additional 9*

HONEY GLAZED CHILEAN SEA BASS
*taro root puree, sauteed baby vegetables,
lavander scented beurre blanc*

SESAME SEARED SUSHI GRADE TUNA
*fresh lo mein noodles, wasabi dumplings,
ginger stir fried vegetables, sweet and spicy soy glaze*

LOBSTER, SHRIMP AND SCALLOP RISOTTO
asparagus, shiitake mushrooms, tomato concasse

SAUTEED JUMBO LUMP CRAB CAKES
*smoked pancetta - herb risotto, vichy carrots, corn discs,
old bay - lemon aioli*

GARLIC AND ROSEMARY CRUSTED CHICKEN MEDALLIONS
*long grain wild rice, creamed spinach, sauteed baby carrots,
roasted onion demi glaze*

WE VALIDATE PARKING (SEE SERVER)

VALENTINE'S DAY DESSERT

(ALL OUR DESSERTS ARE MADE IN HOUSE)

DEATH BY CHOCOLATE BROWNIE

chocolate explosion ice cream,
chocolate fudge, peanuts, caramel,
white chocolate shavings

HOUSE MADE CHOCOLATE CHIP CANNOLIS & CHOCOLATE COVERED STRAWBERRIES FOR TWO

strawberry gelato, vanilla whipped cream

INDIVIDUAL CREAMY VANILLA CHEESECAKE

crunchy graham cracker crust

CARAMELIZED BANANA BEIGNETS

warm chocolate sauce, candied walnuts

WARM BAKED APPLE CRISP

cinnamon - brown sugar pastry,
caramel gelato

ESPRESSO 4.00

DOUBLE ESPRESSO 5.50

CAPPUCCINO 5.50

ESPRESSO MARTINI 11.00