

SOUPS

SOUP DU JOUR	4
POTATO LEEK SOUP	5
FRENCH ONION SOUP.	9
LOBSTER BISQUE.	9

FOR THE TABLE

BRUSCHETTA	6	CRISPY CALAMARI.	14
BRUSSELS SPROUTS.	9	PATÉ DU JOUR.	15
GARLIC GREEN BEANS.	8	EDAMAME crispy garlic. . . .	7
SHRIMP COCKTAIL	4. . .17	5. . .21	
DOUBLE TRUFFLE POMMES FRITES. . .	12		

aged white cheddar, white truffle oil, shaved black truffles & fleur de sel

CRISPY ICEBERG LETTUCE WEDGE 12	GRILLED JUMBO ARTICHOKE 15
Blue cheese & bacon crumble	Basil vinaigrette marinade
Ranch dressing	Garlic aioli dipping sauce

SALADS

CAESAR SALAD.	5
baby romaine leaves, shaved parmesan, croutons	
GREEN SALAD.	6
with candied walnuts, blue cheese, tomatoes in a honey mustard dressing	
SALAD MARCHÈ.	6
baby green with goat cheese and tomatoes in a balsamic vinaigrette	
FRESH BERRY, FIG, GOAT CHEESE.	7
baby green & arugula, fresh seasonal berries, dried figs, almonds	

APPETIZERS

BAKED MUSHROOMS	12
stuffed with chicken and spinach mousse in a balsamic sauce	
CAPRICE SALAD.	14
with buffalo mozzarella, tomatoes, basil in a balsamic vinaigrette	
ESCARGOTS PERSILLADE.	16
half a dozen burgundy snails, garlic butter, parsley	
TUNA TARTARE.	4. . .19 3. . .16
shallots, capers, chives, avocado, smoked salmon, toasted rounds	

PASTA

SPICY CHICKEN FETTUCCHINE	
mushrooms and tomato in a Cajun wine sauce.	27
BEEF STROGANOFF	
fettuccine, sliced filet mignon, burgundy wine sauce.	28
RIGATONI PASTA with chicken or shrimp	
marinara sauce, shaved parmesan cheese.	28
LOBSTER, SEA SCALLOPS & SHRIMP	
black tagallini, mushrooms, tomato in a lobster sauce	32
VEGETABLE PENNE PASTA	
olive oil, garlic, fresh vegetable.	26
FETTUCCHINE CARBONARA	
bacon, shredded parmesan cheese, cream sauce	27

FISH & SEAFOOD

PARMESAN ALASKAN SANDABS	sauteed with caper butter sauce, mashed potatoes and steamed vegetables	28
SESAME COATED SALMON	served on a bed of potato pancakes and mushrooms in a red wine sauce	28
BLACKENED SALMON	in a citrus sauce with mashed potatoes and vegetables	29
MACADAMIA WILD PACIFIC HALIBUT	mashed potatoes, asparagus, grilled tomato.	32
WILD PACIFIC WHITE SEA BASS	saffron shrimp risotto, vegetables, lobster sauce	32
HERB CRUSTED WILD AHI TUNA	grilled medium rare with grilled vegetables, soy vinaigrette	36
BLACK COD	miso-marinated, mashed potatoes, garlic green beans	32

FROM THE GRILL

CHICKEN BALSAMIC	chicken breast, mashed potatoes, green beans, pearl onions in a balsamic sauce	28
BEEF BOURGUIGNON	pearl onions, mushrooms, potatoes, carrots, mashed potatoes.	28
NEW YORK STEAK	brandy peppercorn sauce, french fries and asparagus	10 oz 38. 6 oz . . 29
STEAK AU POIVRE	filet mignon thinly sliced, mashed potatoes, vegetables, brandy peppercorn sauce	32
ROASTED LAMB CHOPS	with mashed potatoes and vegetables in a rosemary lamb sauce	32
RACK OF LAMB	with gratin potatoes and green beans in a minted lamb sauce	32
STEAK FRITES	filet mignon, grilled tomatoes, french fries in a burgundy wine sauce	8 oz 42. 6 oz . . 34
SURF & TURF	6 oz filet mignon, grilled jumbo shrimp, baked potato, grilled tomato.	38

VALENTINE’S MENU

Friday February 13
Saturday February 14



PRIX FIXED MENU

Three Courses
\$45

First Course Choices

SOUP OF THE DAY	BERRY FIG SALAD
HOUSE SALAD	BAKED MUSHROOMS
CAESAR SALAD	LOBSTER & SALMON RAVIOLI
LOBSTER BISQUE Add \$5	FRENCH ONION SOUP Add \$5

Second Course Choices

BEEF BOURGUIGNON
Pearl onions, mushrooms, potatoes, carrots
SHRIMP & LOBSTER RISOTTO
Saffron shrimp risotto, fricasee of Maine lobster on top
CEDAR PLANKED NORTH ATLANTIC SALMON
Spiced rubbed, mashed potatoes, vegetables, grilled tomato
GRILLED SEA SCALLOPS & JUMBO SHRIMP Add \$5
Angel hair pasta, olive oil garlic
PORK TENDERLOIN
Mashed potatoes, vegetables, garlic cream sauce
SEAFOOD RISOTTO Add \$5
Lobster, shrimp, scallops, mussel, shrimp risotto
WILD ALASKAN HALIBUT Add \$5
Blackened with mushroom risotto, asparagus, red wine sauce

UPGRADE DISH Add \$10

STEAK FRITES 8oz
filet mignon, grilled tomatoes, french fries in a burgundy wine sauce
WILD CHILEAN SEA BASS Add \$5
julienne of vegetables, lemon vinaigrette
TRIO OF MEAT
lamb chop, filet mignon, braised short ribs, vegetable, potato gratin
DUO SURF & TURF Add \$8
6 oz Maine lobster, grilled jumbo shrimp, 6 oz filet mignon, baked potato

DESSERT

FLOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING
CLASSIC PROFITEROLES Add \$7
Vanilla ice cream, housemade hot fudge



ENTREES