

Valentine's Day CHEF'S TASTING MENU

FRIDAY, FEBRUARY 12 - SUNDAY, FEBRUARY 14

\$90 per person

exclusive of tax + service gratuity

First Course

choice of

1/2 DOZEN OYSTERS

lemon ginger mignonette, official cocktail sauce

or

HOUSE FLARED THICK CUT BACON

black pepper, michigan maple syrup, dark chocolate

Second Course

choice of

WEDGE SALAD

blue cheese, thick cut bacon, tomato, cucumber

or

NEW ENGLAND CLAM CHOWDER

Third Course

choice of

16oz PRIME RIB

au jus, creamy horseradish

or

BROILED SALMON

rainbow swiss chard, butternut squash, mustard maple glaze

Enhance Your Experience

substitute

BONE-IN RIBEYE 35.

KANSAS CITY STRIP 25.

BONE-IN FILET 35.

add

THREE CRAB STUFFED SHRIMP 25.

1/2 LB. ALASKAN KING CRAB OSCAR 49.

6oz COLD WATER LOBSTER TAIL 35.

Dessert

choice of

CHOCOLATE CAKE

caramel sauce, coffee whipped cream

or

CHAMPAGNE RASPBERRY CHEESECAKE

fresh raspberries, raspberry sauce