



Valentine's Weekend Menu 2025 Friday, February 14th-Sunday, February 16th

Appetizer

Crab Avocado Salad

Mixed Greens, Lump Crab Meat, Pickled Ginger & Lemon Vinaigrette

Seafood Platter Extravaganza

Alaskan King Crab Legs, Oysters & Jumbo Shrimp Cocktail Complemented with Remoulade, Cocktail & Mignonette Sauces

Entrée

Lobster Thermidor

Classically Prepared with Brandy Cream Sauce & Wild Mushrooms
Complemented with Linguini Aglio Olio

Wine Suggestion: Decoy Chardonnay

Chateaubriand

Premium Roasted Tenderloin with Cognac Cream Sauce Complemented with Roasted Fingerling Potatoes & Grilled Asparagus

Wine Suggestion: Daou Cabernet Sauvignon

Porterhouse For Two

Premium 48oz Sliced Porterhouse with Portabella Mushroom & Shallot Confit Complemented with Au Gratin Potatoes & Roasted Brussel Sprouts.

Wine Suggestion: The Walking Fool Red Blend

Dessert

Strawberry Shortcake

Cocktail Spotlight

The Flirt

Tanteo Jalapeno Tequila, Strawberry Basil Syrup, House-Made Sour, Spicy Salted Rim

Please alert your server if you or anyone else in your party has any food allergies. Consuming raw or undercooked meats, seafood, or eggs may increase your risk for foodborne Illness'; Especially if you have certain medical conditions