

Valentine's Day

CHEF'S FEATURES

APPETIZERS

Shrimp Rockefeller - \$16

Gulf shrimp, bacon, onions, mornay cream sauce, finished with melted mozzarella, served with grilled pita and housemade tortilla chips

Strawberry Bruschetta - \$14 (V)

Housemade crostini with whipped lemon mint goat cheese, topped with sliced strawberries and a fig balsamic reduction

Prosciutto and Asparagus- \$15

Tender asparagus wrapped in prosciutto, beer-batter dipped over a lemon citrus arugula salad with a balsamic drizzle

Soup du jour: Crab Bisque - \$10

A creamy blend of lump crab and sherry with a touch of brandy

DESSERT

Cannoli - \$8

Fresh stuffed cannoli with chocolate chips and sweet ricotta

Bananas Foster Bread Pudding - \$10

Moist maple and brown sugar bread pudding with sweetened bananas. Top with homemade ice cream for \$3

ENTREES

Filet Imperial - \$48

6 oz. charbroiled petite filet topped with creamy crab Imperial over smashed Yukon gold potatoes and grilled asparagus, finished with bearnaise sauce

Lobster Ravioli - \$28

Tender pasta stuffed with mascarpone and ricotta cheese and sweet lobster meat, tossed in a sherry seafood cream sauce with diced tomatoes and scallions

Branzino - \$32

Two pan-seared branzino fillets over farro and broccolini topped with a roasted garlic lemon herb butter

COCKTAILS

Love On Top - \$13

Chocolate covered strawberry cocktail made with Puréed Strawberry, Hidden Still Vodka, White Creme de Cacao, Bourbon Cream

His & Hers Cocktails: \$13 each or \$22 as a Duo

His: Let's Get It On

Northbound Bourbon, Bluebird Single Malt, Five Saints Midnight Orchard Plum and Blackberry Liqueur

Hers: Crazy In Love

Pomegranate Juice, Hidden Still Vodka, Triple Sec, Lime Juice, Pomegranate Syrup

(GF) Gluten-Free (V) Vegetarian (VG) Vegan or can be made Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.