



VALENTINE'S DAY 2020 MENU

STARTERS

CREAMY ROASTED RED PEPPER AND CARROT SOUP

cup 5 bowl 9

SPICY LOBSTER BISQUE

cup 6 bowl 10

OYSTERS ON THE HALF SHELL 18

strawberry pink peppercorn mignonette

SHRIMP COCKTAIL 12

cocktail sauce and lemon

DEVEILED CRAB CAKE 12

arugula and spicy remoulade

ROASTED BEET SALAD 9

chevre, pumpkin seeds and blood orange vinaigrette

DUCK CARNITAS TACOS 8

red cabbage, lime crema, pickled jalapenos and micro cilantro

CHARCUTERIE PLATE 12

assorted salumi, olives and crostini

SALADS

small 5 regular 9.5

VALENTINE'S SALAD

radicchio, strawberries, feta, pickled red onions and red wine vinaigrette

ICEBERG WEDGE

blue cheese dressing, candied pecans and crispy prosciutto

FIELD GREENS

balsamic vinaigrette (add blue cheese +1)

TRADITIONAL CAESAR

aged parmesan and garlic croutons

VALENTINE'S FEATURES

SURF & TURF (BEEF TENDERLOIN, DRY SEA SCALLOP & JUMBO SHRIMP) 39

truffle mashed potatoes, asparagus and bearnaise

NOVA SCOTIAN HALIBUT 38

beet gnocchi, bright lights swiss chard and horseradish sauce

KUROBUTA PORK LOIN CHOP 33

kale, white beans, chorizo and smoky paprika jus

VEGAN ARTICHOKE GNOCCHI 19

artichokes, arugula, roasted pepper and truffle mushroom jus

ENTREES

All entrees served with choice of: MASHED POTATOES, POTATO GRATIN, FINGERLING POTATOES or JASMINE RICE

7 OZ BEEF TENDERLOIN 37

bordelaise sauce

12 OZ CAB NY STRIP STEAK 35

black garlic butter

9 OZ TOP SIRLOIN STEAK 28

RCH steak sauce

24 HOUR BEEF SHORT RIB 24

red wine carrot sauce

BRAISED LAMB SHANK 23

rosemary tomato sauce

FIVE SPICE DUCK BREAST 27

burnt tangerine hoisin sauce

DRY SEA SCALLOPS 32

maple bacon jam

FAROE ISLAND SALMON 26

fuji apple and fennel sauce