



Valentine's Day

MENU

appetizers

LOBSTER BISQUE 7 / 8

SEARED RARA AHI TUNA

CRISPY WONTONS, SEAWEED SALAD, SOY SYRUP, WASABI CREAM 14

COLD POACHED SHRIMP COCKTAIL

ZESTY COCKTAIL SAUCE, HORSERADISH 13

entrees

SURF & TURF

MAINE LOBSTER TAIL (5-OZ), LEMON & DRAWN BUTTER
FILET MIGNON (5-OZ), BEARNAISE, RED WINE SAUCE,
ROASTED POTATOES & SEASONAL VEGETABLE 38

ROASTED NEW ZEALAND RACK OF LAMB

MARINATED WHITE BEANS, ROSEMARY JUS, GARLIC FLAN, ASPARAGUS 28

CAJUN JUMBO SHRIMP

BASMATI RICE & GUMBO YA-YA, BABY GREEN BEANS 22

PAN-ROASTED YELLOW TAIL SNAPPER

SAFFRON COUSCOUS, CRABMEAT, BRAISED
ARTICHOKES, SEASONAL VEGETABLE 25

desserts

CHOCOLATE MERINGUE CAKE

RASPBERRIES, RASPBERRY SAUCE 8

PASSION FRUIT MOUSSE

STAWBERRY COULIS, COCONUT WAFER 8

cocktails

HEARTS ON FIRE

TITO'S VODKA, ROSEMARY SIMPLE SYRUP

BOURBON'S BLOOD

WOODFORD RESERVE BOURBON &
BROWN SUGAR-GRAPEFRUIT SIMPLE SYRUP

CHOCOLATE MARTINI

GODIVA, VANILLA VODKA, BAILEYS

