



Est. 1933



HAPPY VALENTINE'S DAY

Special Menu February 13th - 14th



Specialty Cocktail

Strawberry Passion Spritzer .. 10

prosecco, strawberry ice cubes, simple syrup

APPETIZERS

FILET CROSTINI .. 16

toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS .. 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with spicy cherry pepper ketchup.

CLASSIC FRENCH ESCARGOT ..15

served in a fine herb white wine cream sauce with puff pastry.

BANG BANG SHRIMP .. 18

marinated grilled jumbo shrimp basted with sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

OYSTERS ON THE HALF SHELL (6) .. 18

chef's selection of fresh oysters with mignonette, cocktail sauce & lemon wedge

SOUPS & SALADS

LOBSTER BISQUE .. 15

lobster chunks in a cream soup with a hint of brandy.

FRENCH ONION .. 12

sourdough croutons, topped with gruyere, provolone & jarlsberg cheese.

STEAKHOUSE WEDGE .. 12

iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble.

CLASSIC CAESAR .. 12

romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan & garlic croutons.

OUR SIGNATURE HOUSE SALAD .. 11

field greens, shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette.

MAINS

PAN ROASTED HALF CHICKEN .. 29

partially-boned & brined; served with herb butter, roasted garlic mashed potatoes & grilled asparagus.

SURF & TURF PASTA .. 44

filet tips & chunks of lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.

BRANZINO FRANCAISE .. 38

egg battered mediterranean white fish served with crabmeat & white wine sauce with asparagus over angel hair pasta.

CEDAR PLANK SALMON .. 36

scottish salmon grilled on a cedar plank with a maple & lemon glaze; served with black bean & corn succotash, roasted sweet potatoes.

GOURMET CRAB CAKE (2) .. 44

lump crab meat binded in a shrimp mousse with cornichons & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.

STEAKS & CHOPS

served with roasted garlic mashed potatoes

VALENTINE'S SPECIALS

(limited availability)

12 oz PRIME RIB .. 48

served with au jus sauce & baked potato

WAGYU 14 oz NY STRIP.. 88

served with garlic mashed potatoes

9 oz FILET MIGNON .. 54

16 oz RIBEYE .. 52

14 oz NY STRIP .. 50

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • oscar .. 18

• lobster tail (5 oz) .. 20 • gourmet crab cake .. 22

steak sauces: (add .. 4) • au poivre • béarnaise • demi-glace • caramelized onions

22 oz PORTERHOUSE .. 69

10 oz LOLLIPOP LAMB CHOPS .. 39

five 2 oz new zealand lamb chops with a port wine drizzle.

SIDES • 9 (serves two)

fall harvest vegetables • grilled asparagus • creamed or sautéed spinach
• baked potato • steak fries • orange honey glazed baby carrots • snow peas
• roasted mushrooms • fried brussels sprouts

BUTTERS • 4

bacon & scallion • gorgonzola
• shallot herb

Try Our After Dinner Drink & Dessert Menu

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.

