



HAPPY VALENTINE'S DAY

\$125 PRIX FIXE*



4 Course Menu Selection

**per person, tax & gratuity not included*



Enjoy a complimentary glass of Rosé Champagne

APPETIZER

(choice of one)

FILET CROSTINI

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

PRIME RIB SPRING ROLLS

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

SMOKED BACON WRAPPED SCALLOPS

baked applewood bacon wrapped scallops with maple horseradish glaze & sweet potato puree.

CHUBBY'S STEAMED MUSSELS

choice of white wine scampi, marinara, or thai curry sauce.

BANG BANG SHRIMP

marinated grilled jumbo shrimp basted with sweet chili sauce.

SICILIAN CALAMARI

breaded, lightly fried fresh squid, onions & hot cherry peppers; served with marinara & white wine scampi sauce.

OYSTERS ON THE HALF SHELL (6)

chef's selection with champagne mignonette, cocktail sauce & lemon wedge.

SOUPS & SALADS

(choice of one)

LOBSTER BISQUE

lobster & baby shrimp cream soup with a hint of brandy.

FRENCH ONION

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

OLD-FASHIONED WEDGE

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

CLASSIC CAESAR

romaine hearts tossed in homemade caesar dressing topped with shaved parmesan & garlic croutons.

MAIN COURSE

(choice of one)

VALENTINE'S SPECIAL

BEEF WELLINGTON

6oz filet baked in a puff pastry with dijon mustard, prosciutto & mushroom pate; served with red wine demi-glaze, roasted garlic mashed potatoes & grilled asparagus.

'1855' PREMIUM BEEF

USDA certified Black Angus Beef. Sourced from cattle raised in the grain rich ranges of America's Great Plains.

Served with roasted garlic mashed potatoes.

Choice: one steak side & one steak sauce. See box below.

8 oz FILET MIGNON

14 oz PRIME RIB

14 oz RIBEYE

14 oz NY STRIP

PAN-ROASTED DUCK BREAST

duck breast with a blood orange & red onion confit, roasted mixed sweet potatoes & brussel sprouts.

GOURMET CRAB CAKES (2)

lump crab meat in a shrimp mousse with "old bay" remoulade; served roasted garlic mashed potatoes.

HERB CRUSTED HALIBUT

fresh halibut with purees of thai basil & red beets; served with a roasted cauliflower mash.

SEAFOOD FRA DIABLO

steamed shrimp, scallops, lobster tail & mussels in a spicy marinara sauce served over linguine pasta.

Steak Sides (choose one): grilled asparagus • roasted wild mushrooms • roasted brussels sprouts • harvest vegetables • baked potato

Steak Sauces (choose one): au poivre • béarnaise • demi-glaze • caramelized onions

Surf add-ons (add'l price charges): jumbo shrimp (3 pcs) .. 15 • lump crab meat .. 20 • 5 oz lobster tail .. 25

DESSERT

(choice of one)

CHOCOLATE & STRAWBERRY

RED VELVET CHEESECAKE

APPLE CRISP A-LA MODE

TIRAMISU

CHOCOLATE MOUSSE CAKE

BAKED ALASKA



Your place. Eat well. Sip Slowly.



Before placing your order, please inform your server if anyone has a food allergy. Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness.