

Valentine's Specials

Chef's Soups

New England Clam Chowder cup \$8 / bowl \$10 *GF*

Italian Wedding cup \$7 / bowl \$9

Appetizers

Oysters on the Half Shell & Argentinian Shrimp Cocktail *GF*

Pink peppercorn mignonette, cocktail sauce, lemon
6 oysters and 6 shrimp \$28

Sautéed Sea Scallops with Red Tobiko *GF*

Thai sweet chili sauce, seaweed salad \$22

Entrées

Broiled Halibut

Parmesan risotto, sweet corn, red bell peppers, basil aioli \$40 *GF*

*Surf & Turf**

8oz grilled filet mignon*, two shrimp with crabmeat stuffing,
bearnaise sauce, truffle mashed potato & asparagus \$50

Heart Shaped Lobster Raviolis

Sweet peas, saffron cream sauce, shaved parmesan \$38

Desserts

Chocolate Dipped Strawberries (for two) *GF*

Chocolate mousse cup with berries & fresh whipped cream \$20

Passion Mango Cheesecake

Layers of cream, smooth passion fruit & mango infused,
topped with tart passion fruit curd \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies.

*These items contain or may contain raw or undercooked product