



Valentine's Day

To Start

Chilled Lobster Cocktail

Whole One Pound Lobster Split, Cocktail Sauce, Charred Lemon, Citrus Greens

19

Prosciutto de Parma & Maple Brook Farm Burrata

Dried Fig, Pomegranate Balsamic Reduction, Bulls Blood Micro Greens

15

Heart Beet Salad

Roasted Beets, Butter Lettuce, Red Endive, Candied Walnuts, Raspberry Vinegar Glaze

12

Lobster Bisque

House Made Crème Fraiche

10

Second Course

Asparagus & Local Mushroom Risotto

Pecorino Cheese

20

Lobster Mac & Cheese

Crowley Cheddar Cheese, Maine Lobster, Smoked Bacon, Brown Butter Bread Crumbs

22

Stuffed Filet of Sole

Crab & Spinach Filling, Rice Pilaf, Sauce Mornay

28

Baked Chicken Cordon Bleu

Breast of Chicken with Local Ham & Cheese Baked in Light Mushroom Vermouth Cream Sauce, Rice Medley,

Asparagus

26

Filet Oscar

Petite Filet, Lobster Chunks, Asparagus Spears, Hollandaise, Roast Fingerling Potatoes

34

Dessert

Aztec Flourless Chocolate Cake

Cherries Jubilee

9

New York Style Cheese Cake

Balsamic Glazed Strawberries

9

Executive Chef Neal Myers