



# VALENTINE'S DAY

February 14, 2023

- available after 430pm -  
- available for in house dining only -  
- not available for delivery or curbside -

## APPETIZERS

### POTSTICKERS 14

chicken & mushroom filled, pan seared, sherry citrus ponzu, sweet chili mayo, chili crisp and scallion (n)

### CARPACCIO\* 14

eye of round beef, arugula, watermelon radish, cider mustard vinaigrette, capers, parmesan reggiano cheese and chipotle aioli

### BURRATA 16

warm fig & shallot jam, marcona almonds, micro greens, extra virgin olive oil and grilled sourdough (n)

### CALAMARI & SHRIMP 17

fried lemon & peppadew peppers with remoulade and cocktail sauces (n)

### OYSTER ROCKEFELLER 18

crispy parmesan crusted, fennel creamed spinach, bearnaise and creole bacon jam

### TARTARE\* 20

ahi tuna, ginger ponzu, avocado, garlic, chive and rice chips

## SOUPS & SALADS

### FRENCH ONION SOUP 10

### LOBSTER BISQUE 10

sherry crème fraiche, chives and shrimp

### HOUSE 11

field greens, hearts of palm, grape tomatoes, point Reyes blue cheese and champagne vinaigrette

### CAESAR 11

roma crunch lettuce, brown butter focaccia croutons, miso caesar dressing and pecorino romano cheese

### CHOPPED 13

arugula, baby kale, napa & red cabbage, apples, red onion, duroc bacon, candied pecans, goat cheese and pear thyme vinaigrette (n)

## DIRECTOR OF CULINARY brett fife

## ENTREES

### ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

### BACI 22

reggiano cream, guanciale, tomato, chile flake and fresh basil

### RISOTTO 32

shrimp, lobster, garlic, asparagus, lobster butter, parmesan reggiano cheese and thyme

### CRAB CAKES 44

jumbo lump blue crab, pan seared, haricot vert, marcona almonds, butter, lemon, micro greens and roasted garlic aioli

### SALMON 36

pan seared norwegian salmon, roasted brussels sprouts, thyme scented mushrooms, pine nut crumble, pine nut puree and truffle balsamic vinaigrette (n)

### SEABASS 48

pan seared chilean seabass, black lentils, vegetables, wilted spinach and caviar beurre blanc

### DUROC PORK 32

brined 12 oz bone-in chop, crispy polenta cakes, wilted spinach, roasted fennel, lemon zest and sauce charcuterie

### LAMB\* 40

rosemary & garlic marinated australian lamb chops, crispy potato pave, wilted spinach and rosemary lamb jus

### TOURNEDOES OF BEEF\* 42

two 4 oz. filets on top of a baguette with bearnaise, buttermilk chive mashed potatoes, asparagus and onion straws (n)

### FILET\* 52

8 oz. filet, porcini dusted, buttermilk chive whipped potatoes, roasted tricolor carrots & asparagus tips and port wine demi glace

### STRIP\* 90

14 oz. USDA prime, dry aged allen brothers, haricots verts, smoked mushrooms and black garlic butter

## DESSERTS

### KEY LIME PIE 10

pecan and graham cracker crust, crème anglaise and whipped cream (n)

### CRÈME BRÛLÉE 10

vanilla bean custard, caramelized sugar, whipped cream and mixed berries

### BREAD PUDDING 10

crème anglaise soaked croissant, apples, cinnamon and vanilla whipped cream

### LINDEY'S POST MORTEM 10

chocolate brownie, coffee ice cream and kahlúa hot fudge

### BAKED ALASKA 14

chocolate cake, vanilla ice cream, raspberry sorbet, torched meringue, berry coulis and chocolate streusel

\* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen