



Valentine's Weekend

SHAREABLES

- Shrimp Cameron** \$16
4 butterflied jumbo shrimp, white wine, garlic cream, topped with asiago breadcrumbs & baked in cast iron. served with grilled crostini
- Asian Ahi Tuna** \$16
sesame crusted seared ahi tuna, soy-ginger drizzle, polynesian salad, sriracha aioli, fried wonton crisp
- New Zealand Mussels** \$12
1 lb of classic new zealand mussels sauteed in garlic, shallots, white wine and fresh parsley. served with grilled crostini
- Whipped Feta** \$12
whipped light & airy feta cheese, beets, arugula, walnuts, hot honey drizzle, grilled crostini

ENTREES

- Lamb Chops** \$28
grilled marinated lamb chops, roasted yukon gold potatoes, flash fried brussels sprouts, pommegranite demi glace
- Lobster Ravioli** \$27
savory lobster ravioli folded into a champagne-saffron cream sauce. tomato, parsely, lemon zest
- Petite Filet of Beef** \$31
5oz cold smoked, bacon wrapped, grilled beef tenderloin, topped with bridal suite au poivre sauce. served with mashed potatoes & green beans.
- Pale Ale Battered Whitefish** \$26
beer battered and fried, tartar mashed potatoes, broccoli, white wine-caper madiera wine sauce
- Prime Rib of Beef** \$34 / \$42
12 oz or 16 oz cut. slow roasted, hand cut, mashed potatoes, green beans, au jus lie
- Pan Seared Crab Cakes** \$29
pair of maryland style crab cakes, served with coastal remoulade & topped with diced red pepper and chives. served with rice pilaf & green beans