

*Valentine's Day Three Course Dinner Menu*

**Appetizers**

**Maine Lobster Bisque**

*Herbed Brioche Croutons, Sherry Reduction & Fresh Chives*

**Spicy Ahi Tuna Tartar**

*Sliced Avocado, Lemon Zest, Tortillas, Sambal Mayo, Soy Reduction & Mache*

**Porcini Mushroom Mac 'n' Cheese**

*Seven Cheese Blend, Shaved Black Truffles & Truffle Oil, Herb Panko Crust*

**Slow Roasted Beets & Montrachet Cheese**

*Candied Pecans, Goat Cheese Panna Cotta, Truffle Vinaigrette, Red Beet Reduction & Mache*

**Organic Baby Kale Caesar Salad**

*Herbed Brioche Croutons, Shaved Parmesan & Classic Caesar Dressing*

**Chardonnay Poached Pear Salad**

*Baby Arugula, Candied Pecans, Shaved Red Onion, Crumbled Blue Cheese & a Black Truffle Vinaigrette*

**Thai Tuna Maki Roll**

*Ahi Tuna, Macadamia Nuts, Jalapeno, Sesame Seeds*

**Coconut Shrimp Maki Roll**

*Chilled Sweet Shrimp, Toasted Coconut Flakes & Avocado*

**ADDITIONS FROM THE RAWBAR**

**Shrimp Cocktail 15                      Colossal Crabmeat Cocktail 18**

**BeauSoleil Oyster \$3.5 Each              Kumamoto Oyster \$4 Each**

**Rawbar Sampler 52**

*Shrimp, Colossal Crabmeat, 3 Beausoleil & 3 Kumamoto Oysters  
Served with Dijonaise Sauce & House Cocktail Sauce topped with Fresh Shaved Horseradish*

**Entrées**

**Lobster Ravioli**

*Asparagus, Shitake Mushrooms, Lump Crab & Lobster Saffron Cream Sauce 63*

**Chicken "Cordon Bleu"**

*Stuffed with Prosciutto & Fontina Cheese, Truffle Whipped Yukon Potatoes, Sautéed French String Beans, Au Jus 58*

**Cajun Spiced North Atlantic Swordfish**

*Sweet Potato, Crab & Poblano Pepper Hash, "Voodoo" Sauce & Pico de Gallo 68*

**Japanese Seven Spice Seared Tuna Mignon**

*Over a Shitake Mushroom & Buckwheat Soba Noodle Stri-Fry & Wasabi Aioli Topped with Crispy Vidalia Onions 69*

**Pan Seared Jumbo Lump Crab Cakes**

*Over a Cajun Remoulade with Herbed French Fries & Horseradish Coleslaw 64*

**Seafood Risotto**

*Seared Jumbo Maine Scallops, Rock Shrimp & Calamari, English Peas, Roasted Lobster Herb Broth 66*

**Cabernet Braised Short Rib of Beef**

*Blue Cheese Potato Croquette, Sautéed Baby Spinach, Cabernet Au Jus & Crispy Vidalia Onions 69*

**Grilled 24oz "Cowboy" Rib Eye**

*Roasted Garlic Whipped Potatoes, Sautéed Asparagus & Port Wine Demi Glace 75*

**Filet Mignon Surf & Turf**

*Aged Blue Cheese Encrusted Center Cut Filet Mignon & Sautéed Jumbo Gulf Shrimp,  
Truffle Whipped Yukon Gold Potatoes, Sautéed Asparagus & Mushroom Cabernet Demi Glace 79*

**Dessert**

**Chocolate Molten Cake**

*Raspberry Coulis, Fresh Whipped Cream & Vanilla Ice Cream*

**Vanilla Cheesecake**

*Oreo Cookie Crust, Fresh Whipped Cream & Strawberry Compote*

**Red Velvet Layer Cake**

*Fresh Whipped Cream, Raspberry Coulis & Vanilla Ice Cream*

***Price of Entrée is for a 3 Course Dinner***

*Choice of Appetizer, Entrée & Dessert*