
VALENTINE'S MENU

For the week of February 9th-19th, and in addition to our regular menu

» appetizers →

Baked Oysters Gratin

Sautéed spinach, double smoked bacon, parmesan cheese and topped with herb breadcrumbs 14
Suggested wine: J, Pinot Gris, California 10

Pork Ribs

Open flame grilled, Adobo honey glazed 10
Suggested wine: Torres, Tempranillo, Spain 7.5

Chile Relleno

Fontina and cheddar cheese stuffed poblano, batter fried, with house guacamole and spiced crème 9
Suggested wine: Duck Pond, Pinot Noir, Washington 14

» salads →

Beetroot Carpaccio

Roasted golden beets, arugula, candied walnuts, blood orange, feta cheese, blood-orange-ginger vinaigrette 8

» entrees →

Crab Tortellini

Blue crab, sweet corn, cherry tomatoes, bacon cream sauce, shaved parmesan 23
Suggested wine: Duck Pond, Pinot Gris, Oregon 12

Field and Stream

6oz all natural buffalo, 6oz lobster tail, brown butter gnocchi, roasted Brussel sprouts 45
Suggested wine: Watermill, Merlot, Oregon 14

Steak Diane

Two, four ounce medallions, house croutons, garlic mashed potatoes, roasted asparagus, red wine demi-glace 38
Suggested wine: MacMurray, Pinot Noir, California 10

Snapper

flour dusted, pan fried, house mashers, broccolini, shrimp beurre blanc 27
Suggested wine: Tangent, Sauvignon Blanc, California 7

» desserts →

Crème Brulee 8

Chocolate Layer Cake with Strawberries 8

Blueberry Lemon Cake 8

Chocolate Mousse 7

Tiramisu 8

Bread Pudding with Caramel Sauce 8

Black Cherry Cheesecake 8

» *reservations* ♥ *recommended* →

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