

---

# VALENTINE'S WEEK SPECIALS

FEBRUARY 12TH - 18TH | MONDAY - SUNDAY 11AM - 12AM

---

## STARTERS:

### LOCAL OYSTERS ON THE ½ SHELL

Half dozen fresh shucked oysters with lemon & cocktail sauce \$18

### LAMB CHOP LOLLIPOPS

Two seared lamb chops served on a bed of frisée & drizzled with pomegranate molasses \$16

### LOVER'S CAPRESE

Heart shaped fresh mozzarella & tomato drizzled with balsamic reduction \$15

---

## ENTREES:

*Served with house made mashed potatoes & vegetable of the day*

### SURF & TURF

8oz seared filet mignon paired with a 4oz cold water lobster tail \$40

### GRILLED RIBEYE

14oz hand cut grass fed beef ribeye \$35

### FRENCHED CHICKEN

Bone-in ¼ chicken served with a natural jus \$22

### SEARED FILET MIGNON

Pan seared 8oz certified angus beef filet mignon \$35

### TWIN TAILS

Two 4oz cold water lobster tails \$35

---

## DESSERTS:

CHOCOLATE COVERED STRAWBERRIES \$12

RED VELVET CAKE \$10

FRENCH MACARON SAMPLER \$12

## DRINKS:

### PINK PANTHER

True Vodka, grenadine, crème de cacao, pineapple juice & cream \$10

### BELLINI #9

Peach schnapps, white zinfandel & champagne \$8

### SWEET & SOUR PASSION

Alize Midnight Passion, True Vodka, lemonade & club soda \$12

### WHITE SANGRIA

Lychee infused white peach sangria \$10

### CHOCOLATE CHERRY MARTINI

Van Gogh chocolate vodka, crème de cacao, grenadine & chocolate syrup \$10

