

# Valentine's Weekend Features

Friday & Saturday 3-9pm

**Shrimp & Lobster Bisque 7/9**

**\*Roasted Garlic Oysters 12**  
garlic, lemon, parmesan roasted oysters

**\*East Coast Oysters on 1/2 Shell mkt.**

**\*Stuffed Veal Tenderloin 34**  
spinach provolone & almond stuffed, foraged mushroom brandy veal jus,  
pecorino scalloped potato

**\*14oz CAB N.Y. Strip 36**  
truffled mashed potato, sauce au poivre, asparagus

**\*Lobster, Crab, & Asparagus Risotto 32**  
maine lobster, lump crab, creamy asparagus risotto

**\*Pan Seared Scallops 30**  
beet carpaccio, fregola, brussels, butternut vegetable salad, burre blanc, pomegranate

**\*Strawberries 8**  
white and milk chocolate fondue

**Executive Chef: Chris Peters**

**\*=Gluten Free**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

