

## Menu for Valentines 2019

**Wednesday, February 13<sup>th</sup>-Saturday, February 17<sup>th</sup>**

Dinner Wednesday 2.13 5pm-9:30pm-last seating

Dinner Thursday 2.14 4pm- 10pm-last seating

Dinner Friday 2.15 5pm-10pm-last seating

Dinner Saturday 2.16 4pm-10pm-last seating

Brunch Sunday 2.17 10am-1:30-last seating

Dinner Sunday 2.17 4pm-8:30-last seating

### • Raw Bar

<b>Tuna Tartare*</b>	<b>15</b>
Avocado, soy marinated onions, tortillas, wasabi aioli	
<b>Jumbo Lump Crab Cocktail*</b>	<b>15</b>
Red sea salt, artisan olive oil; wakame seaweed salad	
<b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail-per piece*</b>	<b>3.25</b>
<b>Raw Bar Sampler*</b>	<b>45</b>
6 oysters, 4 shrimp, tuna tartare, crab cocktail	
<b>Local Buffalo Carpaccio</b>	<b>14</b>
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	

### • Soup & Salads

<b>Mixed Greens-</b>	<b>8.5</b>
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	
<b>Chopped Iceberg-Tomato, cucumber, bacon,</b>	<b>9</b>
Smokey buttermilk Rogue Valley blue cheese dressing	
<b>Baby Spinach Salad</b>	<b>9</b>
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
<b>Grilled Romaine</b>	<b>9.5</b>
Creamy garlic dressing, Parmigiano-Reggiano cheese, croutons	
<b>Creamy Local Mushroom Soup</b>	<b>9</b>

### • Appetizers

<b>Kennett Square Mushroom Tart</b>	<b>12</b>	<b>House Made 3-Cheese Flatbread</b>	<b>13</b>
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie		Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
<b>Hand-rolled Shrimp Spring Rolls</b>	<b>12</b>	<b>Chef's Market Selection of Cheeses</b>	<b>22</b>
Apricot, ginger BBQ		Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
<b>Grilled Pacific Octopus</b>	<b>15</b>	<b>Crispy House Made Mozzarella</b>	<b>10.5</b>
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette		Fire roasted tomato sauce, basil pesto	

• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>15 oz. Prime Pork Chop</b>	<b>32</b>	<b>12 oz. Creekstone Farms Black Angus NY Strip</b>	<b>39.5</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>42</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>45</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>49</b>	<b>6 oz. Center Cut Choice Filet Mignon</b>	<b>36</b>
<b>14 oz. Milk Fed Veal Chop</b>	<b>45</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>54</b>
		Sauce	Classic Béarnaise
			\$2

### Sides

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	16
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5	Duck Fat Roasted Mushrooms	8.5
Melted Dunbarton Blue Cheese	2	Butter Poached Lobster Tail	MP	Roasted Brussels+pancetta+mustard	8

### • Entrées

<b>U10 Diver Scallops</b>	<b>32</b>	<b>Pumpkin-Butternut Squash Ravioli</b>	<b>22</b>
Jumbo sea scallops, fennel confit, mushrooms, celery root, sweet Potato, smoked ham cream		Parmesan-sage cream; pumpkin seed oil	
<b>7 Fishes Entrée Salad</b>	<b>MP</b>	<b>Grilled Faroe Island Wild Salmon</b>	<b>26</b>
Butter lettuce, poached shrimp, jumbo lump crab, bay scallops, butter poached lobster tail, octopus, smoked mussels, poached calamari, herb vinaigrette		French beans, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
		<b>Skillet Roasted 10 oz. "Free Bird" Chicken Breast</b>	<b>24</b>
		Organic, free range, Lancaster county chicken Lentils, cippolini onions, port wine reduction	

\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness