

**Valentine's Day Weekend Friday February 12<sup>th</sup> - Sunday February 14<sup>th</sup>**  
**Open for INDOOR dining at 50% Capacity-**  
**Outdoor on the enclosed front porch (with heaters)**  
**Curbside and To Go**  
**(there is no bar service in PA, but we are serving drinks at the table with dinner)**

**• For the Table**

<b>House Made 3-Cheese Flatbread</b>	<b>13</b>
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
<b>Gulf Shrimp Spring Rolls-</b> spicy chipotle sauce	<b>12</b>
<b>Chef's Market Selection of Cheeses</b>	<b>22</b>
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>Crispy House Made Mozzarella</b>	<b>12</b>
Fire roasted tomato sauce, basil pesto	
<b>Kennett Square Mushroom Tart</b>	<b>12</b>
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
<b>East Coast Blue Crab Dip</b>	<b>15</b>
Grilled pita	
<b>Raw Bar Sampler* For 2</b>	<b>55</b>
4 oysters, 4 jumbo shrimp cocktail, tuna tartare, crab cocktail	

**• Soup & Salads**

<b>Cool Breeze Farms Mixed Greens-</b>	<b>10</b>
Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette	
<b>Chopped Iceberg-</b> Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	<b>9</b>
<b>Grilled Romaine</b>	<b>12</b>
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons	
<b>Local Salad Special of the Day</b>	<b>MP</b>
<b>Kennett Square Mushroom Soup</b>	<b>MP</b>
Reggiano cheese, truffle oil	
<b>Lobster Bisque</b>	

**• Raw Bar**

<b>Tuna Tartare*</b> -Avocado, soy marinated onions, tortillas, wasabi	<b>15</b>
<b>Jumbo Lump Crab Cocktail</b> -Red sea salt, artisan olive oil; wakame seaweed	<b>15</b>
<b>Blue Point Oysters</b> -NY-mild-high salt-\$3 per	<b>Beau Soleil-New Brunswick</b> -light, refined-\$3.25
<b>Fresh Texas U12 Shrimp Cocktail-per piece*</b> -3.50	
<b>Raw Bar Sampler* For 2</b>	<b>55</b>
4 oysters, 4 jumbo shrimp cocktail, tuna tartare, crab cocktail	

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

<b>12 oz. Certified Angus Beef NY Strip</b>	<b>42</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>60</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>42.5</b>	<b>10. oz. USDA Prime Filet Mignon</b>	<b>54.5</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>55</b>	<b>16 oz. USDA Prime Short Bone Ribeye</b>	<b>60</b>

Creamy potato puree-6	House cut crispy fries-6	Cast iron creamed spinach	9
Crispy brussels sprouts with pancetta-8	Truffle parmesan fries-8	Bearnaise aioli	2
Bacon fat local mushrooms-8.5	Salt crusted baked potato-6	Lobster creamed corn	15

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

**TURF**

<b>Texas Beef Short Ribs</b>	<b>35</b>
haricot vert, cabernet reduction	
<b>Pumpkin+Potato Gnocchi</b>	<b>22</b>
Roasted squash and parsnips, arugula-pistachio pesto (Vegan and GF)	
<b>Free Bird Farm Chicken Breast</b>	<b>24</b>
Wilted kale and warm farro and delicata squash with a maple cider cream	

**SURF**

<b>Grilled Gulf Shrimp</b>	<b>30</b>
Jumbo lump crab, house made spaetzle, hazelnut-chile romesco	
<b>Grilled Faroe Island Wild Salmon</b>	<b>30</b>
Toasted farro-bacon streusel, cauliflower puree	
<b>Lobster Ravioli</b>	<b>29</b>
Tomato and fennel nage studded with lump crab and lobster	
<b>Fish of the Day</b>	