

FOUR COURSE MENU  
\$120



WINE PAIRING  
\$40

February 13–14, 2021  
**HAPPY VALENTINE'S DAY WEEKEND!**

**FIRST COURSE**

**Crisp Calamari** *with cocktail sauce*  
**Jumbo Lump Crab Cake** *with tartar sauce*  
**Wild Jumbo Shrimp Cocktail** *with cocktail sauce*  
**½ Dozen Oyster Sampler** *freshly grated horseradish and mignonette*  
**A5 Japanese Satsuma Wagyu** *3 oz New York Strip (+\$20)*

Wine Pairing:

*Taittinger 'La Francaise' Brut, Reims, Champagne NV*

**SECOND COURSE**

**Crab Bisque** *with dungeness crab*  
**New England Clam Chowder** *with applewood smoked bacon*  
**Crunchy Iceberg Wedge** *with bacon, tomato, and blue cheese dressing*  
**Classic Caesar Salad** *with freshly grated parmesan and croutons*

Wine Pairing:

*Cave d'Esclans 'Whispering Angel,' Côtes de Provence, France 2019*

**ENTRÉE**

**Double R Ranch Filet Mignon 12 oz** *with béarnaise sauce*  
**Farmed New Zealand King Salmon** *with pork belly and confit potatoes*  
**Wild Ross Sea Chilean Sea Bass MSC CERTIFIED** *with roasted fingerlings*  
**Classic Surf & Turf** *Double R Ranch filet mignon 8 oz & wild South African lobster tail*  
**"Steak Oscar" Filet Mignon 8 oz** *with asparagus, jumbo lump crab, and béarnaise sauce*  
**30-Day Dry Aged Prime Bone-In New York 18 oz** *with red wine bordelaise sauce*  
**Prime Double R Ranch Ribeye 16 oz** *with horseradish cream*  
**Snake River Farms American Wagyu Ribeye 12 oz** *(+\$20)*

**ADD TO YOUR STEAK**

- **Blackened** *seared with Cajun spices* **3**
- **Pepper Steak** *topped with brandy peppercorn sauce* **3**
- **Lump Crab Oscar** *with asparagus & béarnaise* **16**
- **Capella Style** *with mushrooms & onions* **6**
- **Melted Danish Blue Cheese** **4**

Wine Pairing:

*Duckhorn Vineyards Chardonnay, Napa Valley, California 2018*  
*or*  
*Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017*

**DESSERTS**

**Rosen's New York Cheesecake** *with strawberry sauce*  
**Traditional Butter Cake** *with fresh berries and vanilla bean ice cream, (for two)*  
**Molten Center Chocolate Souffle** *with crème anglaise (for two)*  
**Crème Brûlée** *with fresh berries*

Wine Pairing:

*Saracco Moscato d'Asti, Piedmont, Italy 2019*

*tax, gratuity, and other beverages not included*

## COCKTAILS

15.50

### **Ocean Boulevard**

Vodka, fresh lemon juice, strawberry, and basil... Over ice

### **One If By Land**

Grapefruit infused vodka, elderflower, honey & lemon... Served up with orange flower essence

### **Moscow Mule**

Vodka, fresh lime, and ginger beer... In a copper mug

### **Essex Street**

Prairie organic gin, cucumber, dill, lime & elderflower, with a pinch of sea salt... Served up

### **Smoking Gun**

Straight rye whiskey, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice

### **Commonwealth**

Straight bourbon whiskey, Aperol, honey, fresh mint, raspberries & lemon... Over ice

### **Old Sicilian**

Straight bourbon whiskey, amaro, and bitters... Served over block ice

### **Wildflower & Rye**

Straight rye whiskey, fresh lemon, wildflower honey, and lavender essence... Served up

### **Margarita Verde**

Silver tequila, fresh lime, agave, basil, cucumber, and jalapeño... On the rocks

### **El Diablo**

Silver tequila, blackberry liqueur, fresh lime, and ginger beer... Served long

### **Old Cuban**

White rum, sugar, mint, and bitters... Charged with prosecco

## DRAUGHT BEER

**Stella Artois** Leuven, Belgium

**Timeless Pints Wit** Lakewood, CA

**Firestone Walker 805 Blonde** Paso Robles, CA

**Stone Delicious IPA** Escondido, CA

## BOTTLED BEER

**Amstel Light**

**Buckler (NA)**

**Bud Light**

**Budweiser**

**Coors Light**

**Corona**

**Guinness**

**Heineken**

**Newcastle**

## BEVERAGES

**Cappuccino**

**Café Latte**

**Café Mocha**

**Lemonade**

**Iced Tea**

**Arnold Palmer**

**Ginger Beer**

**Acqua Panna**

**San Pellegrino**