FIRST COURSE

Crisp Calamari with cocktail sauce
Jumbo Lump Crab Cake with tartar sauce
½ Dozen Oyster Sampler freshly grated horseradish and mignonette
Wild Jumbo Shrimp Cocktail with traditional cocktail sauce
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

Fresh Berries with chantilly cream
Rosen’s New York Cheesecake with strawberry sauce
Old Fashioned Chocolate Cake with raspberry sauce and whipped cream
Crème Brûlée with fresh berries

Wine Pairing:
Saracco Moscato d’Asti, Piedmont, Italy 2019

tax, gratuity, and other beverages not included

February 13-14, 2021
HAPPY VALENTINE’S DAY!

FOUR COURSE MENU $120       WINE PAIRING $40
FROM OUR BAR

All Signature Cocktails $15.50

Stirred

Moscow Mule – Vodka, fresh lime juice, and Bermuda ginger beer… On the rocks in a classic copper mug
El Diablo – Silver tequila, blackberry liqueur, fresh lime juice and Bermuda ginger beer… Served long
Smoking Gun – Straight rye, brown sugar, allspice & whiskey barrel bitters… Smoked over block ice
Old Fashioned – Straight bourbon, sugar, and Angostura bitters… Served over block ice

Fifth Avenue – Vodka, fresh lemon juice, muddled strawberry, and basil… Served on the rocks
One If By Land – Grapefruit infused vodka, elderflower, honey and lemon… Served up with orange flower essence
Essex Street – London dry gin, cucumber, dill, lime, and elderflower, with a pinch of sea salt… Served up
Cadillac Margarita – Silver tequila, fresh lime juice, agave, and OJ… On the rocks with a Grand Marnier float
Margarita Verde – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño… Served on the rocks
El Mariachi – Silver tequila, ‘Vida’ mezcal, lemon, strawberry & mint with a touch of Campari… Over crushed ice
Whiskey Sour – Straight bourbon, fresh lemon juice, sugar, and egg whites… Shaken with vigor

Exotic Drinks

Mickey’s Mojito – White rum, sugar, fresh lime juice, and muddled mint… Served with a Gosling’s rum float
Horny Monkey – Vodka, white rum, coconut milk, and banana liqueur… Swizzled with crushed ice
Rum Swizzle – 8 year rum, fresh lime juice, pineapple, ginger, and clove… Swizzled with crushed ice and absinthe
Temper Tantrum – A blend of rums, fresh oj, passion fruit, and pomegranate syrup… Swizzled with crushed ice

Beer

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Draftr</th>
<th>10oz</th>
<th>16oz</th>
<th>Pitcher</th>
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<tbody>
<tr>
<td>Coors Light, Golden, CO</td>
<td>4.2% abv</td>
<td>6</td>
<td>7.5</td>
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<tr>
<td>Trumer Pilsner, Berkeley, CA</td>
<td>4.9% abv</td>
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<tr>
<td>Ballast Point Light Lager, San Diego, CA</td>
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<tr>
<td>Stella Artois, Belgium</td>
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<td>Mission Blonde Kolsch, San Diego, CA</td>
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<td>Blue Moon, Golden, CO</td>
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<td>Societe The Harlot Belgian Blonde Ale, San Diego, CA</td>
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<td>Sierra Nevada American Pale Ale, Chico, CA</td>
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<td>Alesmith .394 Pale Ale, San Diego, CA</td>
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<td>Mother Earth Boo Koo Mosaic IPA, Vista, CA</td>
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<td>Ballast Point Sculpin IPA, San Diego, CA</td>
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<tr>
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<td>Stone Delicious American IPA, Escondido, CA</td>
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<td>Mike Hess Brewing Habitus Double IPA, San Diego, CA</td>
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<tr>
<td>Guinness Irish Stout, Ireland</td>
<td>4.2% abv</td>
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<td>.25</td>
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Bottles

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<tr>
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<th>Country</th>
<th>Size</th>
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<td>Budweiser, St. Louis, MO</td>
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<td>Corona, Mexico</td>
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<td>Heineken, Holland</td>
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<tr>
<td>Amstel Light, Holland</td>
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<tr>
<td>St. Pauli Girl, Non-Alcoholic, Germany</td>
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PLEASE ASK YOUR SERVER FOR A FULL DESCRIPTION OF ALL OF OUR DELICIOUS DESSERTS