



**FOUR  
COURSE MENU**  
\$135

**WINE PAIRING**  
\$50

## **Valentine's Day 2023**

### **FIRST COURSE**

- Crisp Calamari** with dipping sauces
- Jumbo Lump Crab Cake** with tartar sauce
- ½ Dozen Oyster Sampler** with fresh horseradish, cocktail and mignonette sauce
- Wild Jumbo Shrimp Cocktail** with traditional cocktail sauce
- A5 Japanese Satsuma Wagyu** 3 oz New York Strip (+\$25)

Wine Pairing:

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

### **SECOND COURSE**

- Crab Bisque** with dungeness crab
- Clam Chowder** New England style, with 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' Rosé, Côtes de Provence, France 2021

### **ENTRÉE**

- Double R Ranch Filet Mignon 12 oz** with béarnaise sauce
- Classic Surf & Turf** 8oz filet mignon & wild South African lobster tail
- Wild Ross Sea Chilean Sea Bass MSC CERTIFIED** with roasted fingerlings
- "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 Rib Eye 12 oz** (+\$25)

### **ADD TO YOUR STEAK**

- **Blackened** seared with Cajun spices 4
- **Pepper Steak** topped with brandy peppercorn sauce 4
- **Lump Crab Oscar** with asparagus & hollandaise 24
- **Capella Style** with mushrooms & onions 7
- **Melted Danish Blue Cheese** 5

Wine Pairing

Rombauer Chardonnay, Carneros, California 2021  
or  
Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

### **DESSERT**

- 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 2021

*tax, gratuity, and other beverages not included*