



MEAT
ON OCEAN

**FOUR
COURSE MENU**
\$135

WINE PAIRING
\$50

Valentine's Day 2023

FIRST COURSE

- Jumbo Lump Crab Cake** with tartar sauce
Charcuterie Board two meats and one cheese
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

- Baby Romaine Caesar** Grana Padano and house croutons
Clam Chowder New England style, with bacon
Crunchy Iceberg Wedge with bacon, tomato, and blue cheese dressing
Roasted Beet Salad with Humboldt Fog Cheese

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 Ribeye 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
Justin Vineyards 'Isosceles', Paso Robles, California 2019

DESSERT

- Rosen's New York Cheesecake** with strawberry sauce
Old Fashioned Chocolate Cake with raspberry sauce and whipped cream
Caramel Bread Pudding with vanilla bean ice cream and red sea salt

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

tax, gratuity, and other beverages not included