

FOUR COURSE MENU
\$150



WINE PAIRING
\$50

Valentine's Day

2025

First

Jumbo Lump Crab Cake tartar sauce

½ Dozen Oyster Sampler habanero-lime relish, fresh horseradish

Wild Jumbo Shrimp Cocktail traditional cocktail sauce

Charcuterie *for two*

Chorizo Soria • Prosciutto di Parma • Brillat Savarin Triple Cream • Beemster Gouda

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

Second

Dungeness Crab Bisque brandy, tomato cream

New England Clam Chowder applewood smoked bacon

Crunchy Iceberg Wedge bacon, tomato, blue cheese dressing

Classic Caesar Salad freshly grated parmesan, croutons

Cave d'Esclans "Whispering Angel" Rosé, Côtes de Provence, France 2023

Entrée

Steak Oscar filet mignon 8oz, asparagus, jumbo lump crab, béarnaise

Classic Surf & Turf wild South African lobster tail, filet mignon 8oz

Double R Ranch Filet Mignon 12oz béarnaise

Prime Double R Ranch Ribeye 16oz horseradish cream

60-Day Dry Aged Prime Bone-In Ribeye 18oz red wine bordelaise

Wild Ross Sea Chilean Sea Bass MSC CERTIFIED roasted fingerling potatoes

Enhancements

Blackened seared with Cajun spices 4 **Lump Crab Oscar** with asparagus & béarnaise 25

Pepper Steak topped with brandy peppercorn sauce 4 **Melted Danish Blue Cheese** 5

Capella Style with mushrooms & onions 7

Rombauer Chardonnay, Carneros, CA 2023

or

Duckhorn Vineyards Cabernet Sauvignon, Napa Valley, CA 2021

Dessert

Rosen's New York Cheesecake strawberry sauce

Old Fashioned Chocolate Cake raspberry sauce, whipped cream

Crème Brûlée fresh berries

Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

COCKTAILS

Ocean Boulevard 16.50

New Amsterdam vodka, lemon, muddled strawberry and basil... over ice

One If By Land 17.50

Deep Eddy grapefruit-infused vodka, elderflower, honey and lemon... served up with orange flower essence

Moscow Mule 17.50

Tito's Vodka, lime juice and Regatta ginger beer... on the rocks in a copper mug

Essex Street 16.50

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

Smoking Gun 19.50

Michter's US1 rye whiskey, brown sugar, allspice and whiskey barrel bitters... smoked over block ice

Commonwealth 17.50

Evan Williams bourbon, Aperol, honey, mint, raspberries and lemon... served with crushed ice

Old Sicilian 18.50

Four Roses Small Batch bourbon, Amaro Montenegro and aromatic bitters... served over block ice

Margarita Verde 16.50

100% blue agave silver tequila, lime, agave, basil, cucumber and jalapeño... on the rocks with a chile salt rim

El Diablo 17.50

100% blue agave silver tequila, crème de mure, lime and Regatta ginger beer... served long

Old Cuban 17.00

White rum, sugar, lime, mint and aromatic bitters... charged with prosecco

DRAUGHT BEER

Stella Artois Leuven, Belgium... **9.50**

Firestone Walker 805 Blonde Paso Robles, CA... **9.00**

Sierra Nevada Pale Ale Chico, CA... **9.00**

Stone Delicious IPA Escondido, CA... **9.50**

BOTTLED BEER

Amstel Light 9.00

Buckler (NA) 8.50

Bud Light 8.00

Budweiser 8.00

Coors Light 8.00

Corona 9.00

Guinness 9.00

Heineken 9.00

Newcastle 9.00

BEVERAGES

Cappuccino

Café Latte

Café Mocha

Lemonade

Iced Tea

Arnold Palmer

Regatta Ginger Beer

Acqua Panna

San Pellegrino