

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

Classic Caesar Parmigiano Reggiano, croutons

New England Clam Chowder applewood smoked bacon

Crunchy Iceberg Wedge bacon, tomato, blue cheese dressing

Roasted Beet Salad Humboldt Fog cheese

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 5 **Lump Crab Oscar** with asparagus & béarnaise 25

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

Capella Style with mushrooms & onions 8

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

Fifth Avenue 16.50

New Amsterdam vodka, lemon, muddled strawberry and basil... on the rocks

One If By Land 17.50

Deep Eddy grapefruit vodka, elderflower, honey, orange blossom & lemon... served up

White Linen 17.00

Prairie organic gin, cucumber, lemon and elderflower... on the rocks

Margarita Verde 16.50

100% blue agave silver tequila, lime, agave, basil, cucumber, jalapeño and chile salt

Moscow Mule 17.50

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

El Diablo 17.50

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

Smoking Gun 19.50

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

Old Fashioned 17.50

Evan Williams bourbon, sugar and bitters... over block ice

Mickey's Mojito 17.00

White rum, sugar, lime and mint with crushed ice and a Gosling's rum float

Horny Monkey 16.50

New Amsterdam vodka, white rum, coconut milk & banana liqueur with crushed ice

Rum Swizzle 17.50

Diplomatico Mantuano rum, lime, pineapple, falernum and absinthe with crushed ice

Temper Tantrum 18.00

Blend of aged rums, OJ, passion fruit and pomegranate with crushed ice

DRAUGHT 16oz

Coors Light 8.00

Golden, CO 4.2% abv

Trumer Pilsner 9.00

Berkeley, CA 4.9% abv

Stone Buenaveza Salt Lime Lager 9.00

Escondido, CA 4.7% abv

Stella Artois 9.50

Belgium 5.0% abv

Thorn Barrio 'Baja' Lager 8.50

San Diego, CA 4.5% abv

Mission Blonde Kolsch 9.00

San Diego, CA 5.0% abv

Blue Moon 9.00

Golden, CO 5.2% abv

Alesmith .394 Pale Ale 9.00

San Diego, CA 6.0% abv

Mother Earth Boo Koo Mosaic IPA 9.00

Vista, CA 6.5% abv

Pizza Port Chronic Amber Ale 8.50

San Diego, CA 4.9% abv

Ballast Point Sculpin IPA 10.50

San Diego, CA 7.0% abv

Stone Delicious American IPA 9.50

Escondido, CA 7.7% abv

Modern Times 'Orderville' Hazy IPA 9.00

San Diego, CA 7.2% abv

Guinness Irish Stout 9.50

Ireland 4.2% abv

Bottles

Budweiser 8.00

Modelo Especial 9.00

Corona 9.00

Heineken 9.00

Amstel Light 9.00

Stella Liberte, Non-Alcoholic 8.50