

FOUR COURSE MENU
\$150



WINE PAIRING
\$50

Valentine's Day

2025

First

Jumbo Lump Crab Cake mustard aioli

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

Baby Romaine 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

Pistachio Crème Brûlée bitter chocolate, candied pistachios

Saracco Moscato d'Asti, Piedmont, Italy 2023

Tax, Gratuity and Beverages Not Included

COCKTAILS

Second Street 16.50

New Amsterdam vodka, kiwi, elderflower, lemon & Thai basil...served on the rocks

Hummingbird 17.50

Diplomatico 8-yr rum, lime, vanilla & aromatic bitters...served up

Bacca Fresca 19.00

Tito's vodka, limoncello, framboise, lemon & raspberries...served long & charged with prosecco

Whispering Sage 18.50

Del Maguey 'Vida' mezcal, 100% blue agave silver tequila, pineapple, orange curacao, lime, agave & sage...served up

Soul Harmony 17.00

Prairie organic gin, house made matcha syrup, fresh lemon juice & shiso...served up

Margarita Verde 16.50

100% blue agave silver tequila, agave, lime, cucumber, basil, jalapeño & chili salt...on ice

Accidental Crossing 17.00

Prairie organic gin, grapefruit cordial, lemon, orange blossom & aperitivo rosato...served up

Bourbon & Bites 18.50

Whistle Pig PiggyBack Bourbon, brown sugar, Amaro Montenegro, bitters & thick cut bacon
...over a large rock

A Night in Osaka 18.00

Suntory 'Toki' whiskey, Amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters
...served up

Southern Fix 17.00

Straight bourbon whiskey, lemon, basil, pineapple liqueur, apricot jam & absinthe...served up

DRAUGHT 16oz

Coors Light 8.00

Light Lager Golden, CO 4.2% abv

Skyduster Super Dry 9.00

Lager Los Angeles, CA 5.0% abv

Smog City Li'l Bo Pils 8.50

Pilsner Torrance, CA 4.4% abv

Pacifico Mexican 9.00

Mexican Pilsner Mexico 4.5% abv

Stella Artois 9.50

Euro Pale Lager Leuven, Belgium 5.0% abv

Firestone Walker 805 9.00

Blonde Ale 4.7% abv Paso Robles, CA

Stone Delicious 9.50

IPA 7.7% Escondido, CA

Ballast Point Sculpin 10.50

IPA 7.0% San Diego, CA

Allagash White 10.00

'Belgian' Wheat Ale 5.0% Portland, ME

Santa Monica Brew Works 9.00

Witbier 5.3% abv Santa Monica, CA

Bottles

Amstel Light 9.00

Corona Extra 9.00

Heineken 9.00

Stella Liberte 0.0% abv 8.50