



Wednesday

Valentine's Day Menu

February 14, 2024

Four Course Menu 135.

Wine Pairing 50.

First Course

Charcuterie Board *with two meats and one cheese*

Jumbo Lump Crab Cake *with Mustard Aioli Sauce*

½ Dozen Oyster Sampler *with Fresh Horseradish, Cocktail & Mignonette Sauce*

Wild Jumbo Shrimp Cocktail *with Traditional Cocktail Sauce*

A5 Japanese Satsuma Wagyu 3oz New York Strip +25

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

Second Course

Baby Romaine Caesar *with Grana Padano and House Croutons*

New England Clam Chowder *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 2022

Entrée

Double R Ranch, 12oz Filet Mignon *with Béarnaise Sauce*

Classic Surf & Turf, 8oz Filet Mignon & Wild South African Lobster Tail

Wild Ross Sea, MSC Certified, Chilean Sea Bass *with Roasted Fingerling Potatoes*

"Steak Oscar" 8oz Filet Mignon *with Asparagus, Jumbo Lump Crab, and Béarnaise Sauce*

60-Day Dry Aged, 18oz Prime Bone-In Ribeye *with Red Wine Bordelaise Sauce*

Prime Double R Ranch, 16oz Ribeye *with Horseradish Cream*

Snake River Farms, 12oz American Wagyu Eye of Ribeye +\$25

Add to your steak:

Pepper Steak topped with Brandy Peppercorn Sauce 4

Blackened Seared with Cajun Spices 4 • Melted Danish Blue Cheese 5

Capella Style with Mushrooms & Onions 7

Lump Crab Oscar with Asparagus & Béarnaise 25

Wine Pairing Justin Vineyards "Isosceles", Paso Robles, CA 2019 or Rombauer Chardonnay, Carneros, CA 2022

Dessert

Rosen's New York Cheesecake *with Strawberry Sauce*

Old Fashioned Chocolate Cake *with Raspberry Sauce and Whipped Cream*

Pistachio Crème Brûlée *with Bitter Chocolate and Candied Pistachios*

Wine Pairing Saracco Moscato d'Asti, Piedmont, Italy 2022

Tax, Gratuity and Beverages Not Included