



# VALENTINE'S MENU

Serving February 11th - 15th

## COCKTAILS

### Sparkling Rose Sangria **\$10**

red berry & blood orange sangria

### Crystal Chocolate Martini **\$14**

house infused vanilla vodka, clear crème de cacao, chocolate bitters, cocoa sugar rim, chocolate pearls

## APPETIZERS

### Oven Baked Oysters (6) **\$20**

wrapped with prosciutto, spinach, and oven-dried tomatoes, topped with hollandaise sauce

### Fried Lobster Mac & Cheese **\$24**

panko crusted cubes of four-cheese cavatappi, topped with butter poached lobster in a sherry, white cheddar & brie cream

## ENTRÉES

### The Ultimate Surf & Turf for Two **\$200**

the ultimate dinner combination for two featuring our colossal, cold-water lobster tail, paired with our 48 oz. tomahawk ribeye

### K.C. Sirloin & Scallops Au Poivre **\$78**

charbroiled 14oz bone-in sirloin strip steak and pepper seared scallops, with our mushroom & brandy peppercorn sauce, all served with a Parmesan-Hasselback potato, and honey-herb roasted carrots

### The Captain's Filet Oscar **\$68**

petite 6oz filet mignon, butter poached lobster tail, and tempura asparagus with pave potato, and choron sauce

## DESSERTS

### Truffles & Cookies **\$14**

layered walnut - coconut truffle, dark chocolate truffles, bourbon-cherry cordial cookies, and chocolate dipped strawberries

### Flourless Chocolate Torte **\$12**

a rich and decadent slice of flourless chocolate cake with our raspberry-grand marnier compote, vanilla bean chantilly, and candied orange