



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