



Happy Valentine's Day



Starters

Crisp Honey Garlic Lobster \$19

Maine Lobster, Local Honey
Roasted Black Garlic, Fresh Lemon & Butter

Maryland Style Crab Cakes \$16

Sweet Corn Succotash
Compressed Apple & Arugula, Lime Remoulade

Diver Scallops (GF) \$17

Lemon Risotto, Poached Pear, Vanilla Riesling Sauce

Grilled Artichoke (GF) \$15

Remoulade Sauce

Beef Carpaccio & Tartar Duo \$14

Parmesan Custard, Black Truffle
Pickled Shallot, Crisp Capers

Soup & Salad

Sherry Lobster Bisque \$15

Butter Poached Lobster Vol au Vent, Chervil

Cauliflower & Corn Chowder (GF) \$7

Caesar Salad \$7

Crisp Romaine, Parmesan Cheese, Garlic Croutons

Heirloom Tomatoes (GF) \$8

House Made Mozzarella Cheese
Cold Press Extra Virgin Olive Oil, Cherry Balsamic Sea Salt
Cracked Peppers, Micro Basil

Baby Kale & Fuji Apple Salad (GF) \$7

Marcona Almond, Shaved Parmesan
Lemon Olive Oil Vinaigrette, Sweet Drop Peppers

Raw Bar

Daily Fresh Oysters on the Half Shell \$3.50 pp

Oysters Rockefeller \$3.50 pp

Colossal Crab Meat (GF) \$9 per oz

Louis & Cocktail Dressing (GF)

Jumbo White Ecuadorian Shrimp Cocktail (GF)

Half of 1.5 lb Maine Lobster (GF) \$22

Sauces

Cocktail, Brandy, Mignonette, Tabasco

Entrées

Served with Your Choice of Soup or Salad and
Choice of Two Sides

Oceans & Streams

Simply Seared Dayboat Fish (GF) \$Mkt

Marinated Heirloom Cherry Tomatoes
Blood Orange Avocado Oil

Scottish Salmon (GF) \$29

St. Andrews Cedar Plank or Simply Seared

Sweet Potato Crusted Halibut (GF) \$34

Sweet Pea Risotto, Beurre Rouge Sauce
Shaved Fennel & Micro Basil Salad

Lobster Thermidor \$49

Brandy, Wine, Lobster & Crab Stuffing
Saffron Poached Yukon Potato, Broccolini

Chef's Composed Creations

All Natural Chicken Chop \$19

Foraged Mushrooms, Gnocchi, Pancetta
Baby Kale, Sage White Wine Sauce

Veal Chop Milanese \$42

Panko Herb Crust, Arugula, Piquillo Peppers
Marinated Cherry Tomato, Fresh Lemon, Rosti Potato

Morel Mushroom & Sweet Pea Capellini \$28

Confit Heirloom Cherry Tomato
Micro Watercress, 30 Year Balsamic

Cauliflower Stuffed Piquillo Peppers (GF) \$18

Cauliflower & Garbanzo Stuffing, Spaghetti Squash
Heirloom Cherry Tomatoes, Basil & Garlic Olive Oil
Spinach, Spiced Yogurt Crema

Steaks & Chops

Served with Your Choice of Soup or Salad and
Choice of Two Sides

Colorado Lamb Chops (GF) \$49

8 oz 1855 Center Cut Filet Mignon (GF) \$45

14 oz Prime New York Strip (GF) \$47

14 oz Prime Veal Chop with Morel Sauce (GF) \$42

16 oz Chop Steak (GF) \$29

Wagyu Tomahawk Ribeye for 2 \$127

Sides

SIMPLY STEAMED

Jumbo Asparagus
Broccoli
Leaf Spinach

ROASTED

Oversized Idaho Potato
Brussels Sprouts
Forest Mushrooms
Hash Browns

CRISPY

Thick-Cut Onion Rings
Skinny Fries
Sweet Potato Fries
Onion Strings

LIGHTLY CREAMED

Spinach
Yukon Gold Smashed Potatoes

CONSUMER ADVISORY

In Case of Any Food Allergy Concerns, Please Ask for a Manager or Chef to Assist You.
Consuming Raw or Undercooked Meat, Eggs, Poultry or Seafood Increases Your Risk of Contracting a Foodborne Illnesses