



Special Creations For That Special Someone

Appetizer Course

Seafood Platter for Two
6 Oysters, 6 Littlenecks on half shell,
6 Shrimp cocktail \$32.95

Entree Specials

Beef Braised Short Rib
Slow braised short rib, vegetable ravioli, pan vegetable ragu 25.95

Grilled Faroe Island Salmon
Lobster and pea rissoto, lobster and sherry cream sauce
sauteed spinach with blistered cherry tomatoes 26.95

Filet Mignon
Grilled filet mignon served with a mushroom demi sauce,
mashed potatoes and grilled asparagus
Petite (6oz) \$26.95 Large (9oz) \$32.95
add baked stuffed shrimp (2ea) \$6.95

DESSERT

White Chocolate Raspberry Cheesecake \$9
Cappuccino Hazelnut Cake \$9
Light hazelnut sponge cake filled with a coffee-flavored mousse,
covered with praline ganache then topped with a single hazelnut. **Contains nuts**

Please inform your server of any Food Allergies that may require special attention
*Foodborne Illness Advisory: Raw or Partially cooked items may increase your risk of illness.
Consumers who are especially vulnerable to food-borne illness should
only eat seafood and or animal meats that are thoroughly cooked