



# VALENTINE'S DAY SPECIALS MENU

FEBRUARY 13 THROUGH FEBRUARY 16

AVAILABLE IN ADDITION TO OUR REGULAR DINNER MENU

## APPETIZERS

### GRILLED HEART OF ROMAINE

Grilled romaine topped with blistered grape tomatoes, sweet potato croutons, fresh shaved Parmesan, Caesar vinaigrette & a balsamic reduction. 9

*Pairs well with Simonet Blanc de Blanc (French) Glass \$7 Bottle \$25*

### FRIED BURRATA CAPRESE

Panko-encrusted fresh milk mozzarella on a bed of micro greens. Accompanied by marinated grape tomatoes, red onion, basil chiffonade & strawberries. Drizzled with white balsamic & red wine reductions. 10

*Pairs well with 2016 Lagaria Pinot Grigio (Italian) Glass \$8 Bottle \$30*

## ENTRÉES

### FILET OSCAR\*

A six ounce filet mignon topped with smoked crab meat and a tarragon hollandaise.

Served with grilled asparagus and new potato medley. 35

*Pairs well with 2015 "1448" Red Blend (California) Glass \$12 Bottle \$46*

### LOBSTER RAVIOLI

Handmade raviolis stuffed with ricotta cheese & lobster meat simmered in sherry wine.

Served in a light white wine cream sauce topped with tomatoes and accompanied by a garlic crostini. 25

*Pairs well with 2016 La Playa Unoaked Chardonnay (Chile) Glass \$8 Bottle \$26*

### BLACKENED CHICKEN & GRITS

Blackened chicken and our 9 cheese blend stoneground grits topped with a sun-dried tomato cream sauce.

Served with sautéed kale, red onion and bell peppers. 19

*Pairs well with 2017 Harken Chardonnay (California) Glass \$10 Bottle \$38*

## FEATURED DESSERT

### RED VELVET MOLTEN LAVA CAKE

Red velvet cake oozing with warm chocolate and drizzled with a raspberry coulis & white chocolate sauce.

Served a la mode. 11

\*Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses.



