



Valentine's Day

MENU

STARTERS

Soup of the Day 12.

Gulf Crab Cakes 18.

Over a seafood tomato cream sauce.

Short Rib Jalapeno 15.

Filled with sheered short rib with mushrooms, roasted bell peppers, and red onions with poblano cream sauce.

Lobster Spring Rolls 18.

With spicy lime sauce and tomato salad.

Valentine Strawberry Salad 14.

Baby arugula and radicchio lettuce, toasted almonds, Feta cheese, with balsamic vinaigrette.

Arcadian Green Salad 12.

Strawberries, red onions watermelon radish, carrots, toasted mixed nut clusters and blackberries vinaigrette.

Pecan Salad 12.

Spring mix, candied pecans, fresh sliced apples & pears, tossed in a balsamic vinaigrette served with a crostini topped with goat cheese.

POULTRY

Marry Me Chicken 28.

Orzo pasta and vegetables.

Chicken Cordon Bleu 27.

Served with marble potatoes and sautéed green beans.





SEAFOOD

Lobster Raviolis & Shrimp 44.

Sautéed sweet corn, sundried tomatoes, chives and lobster brandy cream sauce.

Classic French Bouillabaisse 38.

Clams, black mussels, shrimp, calamari, jumbo lump crab meat, Saffron fennel tomato broth with grilled garlic bread.

New Orleans Blackened Red Snapper 34.

Shrimp and crawfish cream sauce over pan seared snapper filet, served with green beans, red onions, heirloom tomatoes and mushrooms.

Panneed Dry Scallops 35.

Cilantro and shiitake mushroom risotto, and brandy herb beurre blanc.

Seared Chilean Sea Bass with Bianco Sauce 42.

With sautéed mussels, clams and crab fingers over shrimp risotto.

MEAT

Herb Crusted Venison with Dried Fig Sauce 49.

Scalloped potatoes and baby carrots.

14oz Blackened Rib Eye 45.

Herbed mashed potatoes and green beans with onions & garlic.

Bacon Wrapped Beef Tenderloin Filet with Bordelaise Sauce 47.

Mac and cheese, roasted cherry tomatoes And asparagus.

Braised Lamb Shank au Jus 40.

Mashed potatoes, sautéed carrots, snow peas, and sesame seeds honey glazed prunes.

DESSERTS

Valentine Profiteroles 14.

Filled with berries and cream Anglaise.

Red Velvet Valentine Cheese Cake 14.

Graham cracker crust, cheese cake topped with chocolate ganache.

Raspberry Mouse Chocolate Cup 13.

Raspberry chocolate mousse in a dark chocolate cup.

Gluten free Valentine Chocolate Cake 12.

3 layer chocolate cake with chocolate ganache and strawberry.

Valentine's Day Dessert Parfaits 12.

Crème and strawberry pudding.

