

Valentine's Day is Wednesday, February 14
Make your reservations today!

Appetizers

TEMPURA GREEN BEANS 12.50
saffron dipping sauce

AHI TARTARE 17.50

#1 Sushi Grade ahi, napa slaw, avocado, wasabi crème,
tobiko oil, house-made wonton chips

MINI CRAB CAKES 18.00

four mini-cakes, daikon, carrots, micro greens,
spicy remoulade, mandarin oranges, harissa emulsion

BLUE POINT OYSTERS 18.00

half-dozen oysters, champagne mignonette,
house-made cocktail sauce, citrus

TEMPURA PRAWNS 17.00

wild gulf prawns, wasabi whipped potatoes,
dressed baby greens, sweet chili sauce

HOUSE-MADE LOBSTER RAVIOLI 18.00

spinach pasta, saffron citrus cream,
micro greens, tarragon vinaigrette

Soup & Salad

CREAMY CURRIED CARROT 8.00 | LOBSTER *and* CRAB BISQUE 9.00

CLASSIC CAESAR SALAD

hearts of romaine, parmesan cheese, garlic croutons, caesar dressing 9.75

BABY SPINACH SALAD *with* WARMED GOAT CHEESE

and CRISPY PROSCIUTTO

cranberries, grapes, almonds, pepper-crusting goat cheese, honey-dijon vinaigrette 11.50

BEET SALAD

fresh red *and* yellow beets, butter lettuce, feta, toasted pine nuts, dijon vinaigrette 15.50

WINTER BABY GREENS

baby red chard, spring mix, granny smith apples, caramelized pecans, goat cheese,
maple vinaigrette 10.00

ASIAN CHICKEN SALAD

grilled chicken, peppers, onions, cilantro, cabbage, almonds, crispy wontons,
sesame-ginger vinaigrette 17.00

GRILLED CHICKEN CAESAR SALAD

grilled chicken, hearts of romaine, gorgonzola cheese, walnuts, garlic croutons,
caesar dressing 17.75

SEAFOOD LOUISE SALAD

butter lettuce, avocado, tomatoes, chilled prawns, chilean king crab, avocado,
house-made 1000 dressing 20.00

Entrées

10 OZ. KOBE BEEF BURGER

lettuce, tomato, onion, viva mayo choice of fries or caesar salad 16.50

add cheese 1.50 add bacon 1.50 add avocado 1.50 substitute sweet potato fries 2.00

CHILEAN SEA BASS

pan-roasted, baby fingerling potatoes, roasted roma tomato, sautéed spinach,
lemon beurre blanc 36.00

PRIME RIB *of* BEEF

au gratin potatoes, pork belly braised brussels sprouts 34.00

ROTISSERIE CHICKEN

mary's organic half chicken, baby fingerling potatoes, artichokes,
sautéed spinach, pan jus 24.75

PRIME FILET MIGNON

mascarpone-garlic mashed potatoes, grilled asparagus, veal-port reduction 42.00

BAKED PENNE *and* CHICKEN

chicken, penne pasta, Italian sausage, mushrooms, arugula,
mozzarella cheese, tomato cream 25.50

BUTTERNUT SQUASH RAVIOLIS

sage butter sauce, white-wine cream, dried cranberries, shallots, mâche 24.50

PROSCIUTTO-WRAPPED DAY BOAT SCALLOPS

mushroom risotto, grilled asparagus, wild berry gastrique 34.00