

Valentines Day

INTROS

Whipped Goat	13
<i>Goat Cheese - Roasted Garlic EVOO - Pumpkin Seed - Roasted Red Peppers Shishito - Texas Gremolata - House Made Naan</i>	
Szechuan Short Ribs	15
<i>Crispy Wagyu Short Ribs - Szechuan Reduction</i>	
Charcuterie	24
<i>Selection of Cured Meats - Cheeses - Grain Mustard - Pickled Farm Vegetables - Local Preserves - Seasonal Texas Fruit - Grilled Sourdough</i>	
Tzatziki Chicken Meatballs	12
<i>House Marinara - Crumbled Feta - Dill - Calabrian Garlic Oil - Grilled Sourdough</i>	
Fritto Misto	17
<i>Crispy Calamari - Bay Scallop - Sea Bass - Feta - Shishitos - Roasted Peppadew Peppers - Spicy Marinara</i>	
P.E.I. Mussels	16
<i>White Wine - Garlic - Shallot - Butter - Herbs - Grilled Baguette</i>	
Roasted Cauliflower	9
<i>Lemon Pepper - Texas Gremolata - Black Pepper Ranch</i>	

FEATURES

Cold Water Oysters	18
<i>1/2 Dozen</i>	
Maine Lobster Bucatini	32
<i>Sautéed Maine Lobster Tail and Meat - Bucatini Pasta - Oven Roasted Tomatoes - Tarragon + Parmesan Cream</i>	
Filet & Lobster	56
<i>5 oz Filet - 4 oz Lobster Tail - Truffle Whipped Potatoes</i>	

MAIN ENTREES

Wedgeless Steak Salad	19
<i>Wagyu Flat Iron - Chef's Mixed Greens - Bleu Cheese - Shaved Carrots Purple Onions - Marinated Cherry Tomatoes - Grilled Shishitos - Lardon Bleu Cheese Vin</i>	
Jumbo Lump Crab Cakes	38
<i>Remoulade - Roasted Asparagus - Slaw - Lemon Zest</i>	
Bay of Fundy Salmon	30
<i>Yukon Golden Potatoes - Garlic Broccolini</i>	
Macadamia Nut Crusted Sea Bass	36
<i>Okinawa Sweet Potato Mash - Sweet Chili - Mango Pico - Beurre Blanc</i>	
Double Chop	38
<i>Nashville Dusted - Brussels Sprouts Hot Honey Pancetta</i>	
Skinny Tuscan	22
<i>Angel Hair - Roasted Garlic - Peppadew Peppers - Capers - Artichokes Lemon Zest - Ricotta Salata</i>	
Wagyu Tenderloin	49 67
<i>7oz or 10oz - Maitre D Butter - Butter Braised Carrots - Smashed Fingerling Potatoes - Manchego</i>	
2x Burger	18
<i>Smash Patties - American Cheese - Bacon - Tomato Jam - Caramelized Onions - Pickles - Worcestershire Aioli - Brioche Bun</i>	
Bison Bolognese	28
<i>Linguini - Ground Bison Marinara - Wild Mushrooms - Parmesan</i>	
Duck Breast	33
<i>Seared Maple Leaf Duck - Cauliflower Puree - Butter Braised Carrots Sweet Chile - Fig Marmalade</i>	

DESSERTS

Triple Layered Strawberry Cake	10
Flourless Chocolate Torte	10
Limoncello Bread Pudding	12
Creme Brulee	10

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SIGNATURE COCKTAILS

The Luxe Old Fashioned	14
<i>Redemption Bourbon - Luxardo Cherry Syrup - Luxardo Liqueur - Crème de Cacao - Chocolate Bitters</i>	
Be Mine	16
<i>Muddled Mixed Berries - Blackland Gin - Liqueur de Violettes - Cocchi Americano - Lemon - Simple</i>	
Cupid's Elixir	28
<i>Aperol - St Germain - Lillet Blanc - Lemon - Simple - Splash Soda Full Mini Moet Imperial Brut 187ml</i>	

WINES BY THE BOTTLE

White:

Penner Ash Chardonnay Oregon	55
Jean-Marc White Burgundy FR	78

Red:

Cakebread Cellars Pinot Noir Napa, CA	80
Faust Cabernet Napa, CA	90
The Prisoner Cabernet CA	100
Cakebread Cellars Cabernet Napa, CA	130

Bubbly:

Whimsical Sparkling Rose WA	38
Veuve Clicquot Champagne, FR	110

WINES BY THE GLASS

Stags Leap Napa Chardonnay	14
Belle Glos "Clark & Telephone" Pinot Noir	15
Faust Cabernet	15
Mini Moet Imperial Brut 187ml	24
Whimsical Sparkling Rose	9