

VALENTINE'S DAY MENU

\$99/PERSON

APPETIZER

(CHOICE OF)

OYSTERS ON THE HALF SHELL

Chef's daily selection

CHILLED SHELLFISH PLATTER

Jumbo Shrimp, oysters, alaskan king crab, ½ Lobster Horseradish cocktail sauce, mustard aioli

FOR 2: 69.95 FOR 4: 129.95

CRAB CAKE D.F. G.F.

Blue crab, stone ground aioli, grille heart of palm

PRIME FILET TARTARE

prime filet, coturnix quail egg, stone ground capers, shallots, truffle, ciabatta crostini, citrus segment

TOMATO BISQUE

BLT WEDGE

Local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing

ORGANIC GREYSTONE

Encinitas living lettuce, caramelized walnuts, Bosc Pear, Maytag Blue cheese, stone ground lemon vinaigrette, truffle croutons



ENTREES

(CHOICE OF)

HERB CRUSTED LAMB CHOPS

Pear infused cabernet reduction, Gorgonzola, broccolini, shallot orzo

BISON TENDERLOIN FILET

Fiel, poached pear, dry fig port reduction, crispy truffle risotto cake

MISO CHILEAN SEA BASS

Sauteed spinach, shiitake, spring peas, yuzu hanakatsuo glaze

ZESTY HERBED CHICKEN

Pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

LOBSTER RAVIOLI

pink vodka sauce

SURF TURF

Filet Mignon, Lobster Tail

8 OZ FILET MIGNON CENTER CUT G.F. - D.F.

20 OZ BONE-IN RIB EYE G.F. D.F. +\$20

14 OZ NEW YORK CENTER CUT G.F. - D.F.



和牛 WAGYU

ALL WAGYU IS HAND CUT TO ORDER D.F. G.F.

AUSTRALIAN WAGYU A8

Domestic fullblood wagyu 10 per oz, minimum 8 oz

JAPANESE MIYAZAKI PREFECTURE A5

Mild climate, ideal conditions for raising cattle 18 per oz, minimum 6 oz

TREAT YOUR LOVED ONE TO A CHAMPAGNE AND CAVIAR EXPERIENCE



\$199 MOËT CHANDON + DOMESTIC CAVIAR



SIDES OR MORE

LOADED BAKED POTATO 13.95

GARLIC YUKON 13.95

Gold potato puree

SAUTEED WILD MUSHROOMS 13.95

CORN & APPLEWOOD BACON 13.95

Parmesan paprika aioli

LOBSTER MACARONI AND CHEESE 26.95

PARMESAN TRUFFLE FRENCH FRIES 16.95

ESCORTS TO THE STEAKS

MAYTAG AND APPLEWOOD BACON BUTTER 7.95

SAUCES FOR THE STEAKS

BEEF BONE BORDELAISE SAUCE 6.95

SIX PEPPERCORN SAUCE 6.95

BÉARNAISE SAUCE 6.95

DESSERT

HEART SHAPED CHOCOLATE MOUSSE

MIN SPENDING OF \$75, NO SPLITTING, NO SUBSTITUTIONS, PARTY OF 6+ 20% GRATUITY, 3.75% SURCHARGE