



Valentine's Day Celebration

February 14, 2019

Three Course Menu

\$89 per Guest

Tax, Gratuity, and Beverages are Additional

APPETIZER SELECTION

Choose one

Clam Chowder

traditional New England style

Half Dozen Freshly Shucked Oysters

on the half shell

Roasted Beet Salad

with Humboldt Fog Goat Cheese

Crunchy Iceberg Wedge

with bacon, tomato, and blue goat cheese

Classic Caesar Salad

with freshly grated Parmesan and croutons

Jumbo Lump Crab Cake

with tartar sauce

Fried Calamari

with cocktail sauce

Wild Jumbo Shrimp Cocktail

¼ pound

ENTRÉE SELECTION

All served with garlic mashed potatoes and asparagus

CHOOSE ONE

Prime Ribeye (16 oz.) Double R Ranch

with creamy horseradish sauce

Prime 30 Day Dry Aged Bone-In New York Strip Steak (18 oz.)

with red wine Bordelaise sauce

Prime Colorado Rack of Lamb

sliced and served with a red wine-cassis sauce

Filet Mignon (8 oz.) "Oscar Style" with Asparagus and Lump Crab

with Bearnaise sauce

Twin Wild South African Lobster Tails

broiled and served with drawn butter and lemon

Wild Ross Sea Chilean Sea Bass (MSC CERTIFIED)

pan roasted with lemon-garlic herb oil

Classic Surf & Turf

Filet Mignon (8 oz.) and a Wild South African Lobster Tail

Prime 30 Day Dry Aged Bone-In Ribeye (30 oz. for Two)

sliced and served with three sauces

American Wagyu Ribeye (12 oz.) Snake River Farms

\$20 supplemental charge

DESSERT SELECTION

Choose one

Vanilla Crème Brûlée

with powdered sugar

Molten Center Chocolate Soufflé

with crème Anglaise
(one per two guests)

Rosen's New York Style Cheesecake

with raspberry sauce

Traditional Butter Cake

With raspberry purée, fresh fruit and berries,
topped with vanilla ice cream
(one per two guests)