

# Valentine's DAY

**ONLY MENU**  
February 14, 15 & 16

## Starters

OYSTERS lemon, cocktail sauce, mignonette	\$3.75/oyster
FLATBREAD prosciutto, manchego, balsamic, caramelized onions, arugula	\$14
SPICY LAMB MEATBALLS piquillo pepper pesto, greek yogurt	\$12
CRISPY BRUSSEL SPROUTS candied pistachios, pomegranate, shaved parmesan, balsamic reduction	\$11
MARINATED OLIVES fresh herbs, lemon zest, grilled ciabatta	\$7

## Soup & Salad

LOBSTER & CLAM CHOWDER	\$8
EIGHTY ACRE SALAD mixed field greens, bleu cheese, pepitas, golden raisins, tomato, cucumber, cabernet vinaigrette	\$7
CAESAR SALAD romain, sourdough croutons, shaved parmesan, white anchovies	\$8
BURRATA roasted butternut squash romenescos, baby arugula, pumpkin seeds, balsamic reduction, ciabatta	\$14

## Entree's

SURF & TURF braised short ribs & butter poached shrimp, smashed yukon potatoes, almond citrus gremolata	\$42
PAN SEARED CHILEAN SEA BASS roasted fingerling potatoes, spaghetti squash, lobster bisque, crispy fried leeks	\$43
PAN SEARED SCALLOPS lobster risotto, leeks, roasted grape tomatoes,	\$43
PAN ROASTED AMISH CHICKEN BREAST smashed yukon gold potatoes, baby carrots, green beans, natural jus	\$25
GRILLED RIBEYE STEAK smashed yukon gold potatoes, onion rings, house made steak sauce	\$43
APPLE CIDER BRAISED PORK TENDERLOIN warm farro and mushroom salad, baby carrots, whole grain mustard sauce	\$31
WILD BOAR braised with dried chilies, yellow raisins & spices, homemade ricotta gnocchi	\$32
PENNE roasted mushrooms, spinach dijon, goat cheese, dried cranberries, cream	\$22

Love,



3% Credit Card Fee 20% gratuity & 7% sales Tax