



Valentine's Day Menu

STARTERS

Maine Lobster Bisque 9 / 14
with Osetra Caviar Foam and Cupid Crouton

Shrimp Cocktail ^{GF} 15
with Cocktail Sauce

Charcuterie Board 18
Assorted Meats and Cheeses with Hummus, Crackers and Berries

Hummus Crudites ^{GF VG} 16
Hummus, Cucumbers, Radishes, Carrot Sticks, Celery, Cherry Tomatoes, Apples, Grapes, Pepperoncini and House Made Pita Chips

Fried Calamari 15
Wasabi Aioli and Sweet Chili Sauce

Baked Oyster Au Gratin (6) ^{GF} 18
with Prosciutto, Sundried Tomatoes and Marsala Cream

SALADS

Tri-Colored Caesar Salad 15 / 18
with Radicchio, Arugula and Baby Romaine with Parmesan Crisp, Anchovies and Colatura Dressing

House Salad ^{GF VG} 9 / 14
Mixed Greens, Tomatoes, Cucumbers, Carrots and Red Onions

Chophouse Iceberg Wedge ^{GF} 14 / 17
Egg, Bacon, Red Onions, Mixed Olives, Cucumbers, Diced Tomato, Bleu Cheese Crumbles with Chunky Bleu Cheese Dressing

The Heart of Hearts Salad ^{GF} 18
Hearts of Palm, Artichoke Hearts, Red Romaine, Beets, Red Peppers, Heirloom Tomato, Pearl Mozzarella with Tomato Basil Vinaigrette

Please let your server know if you have any food allergies. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.

ENTRÉES

Seafood Paella Valenciana ^{GF} 28

Shrimp, Calamari, Scallops, Mussels, Chicken, Chorizo with Spanish Rice

Sauteed Pasta Carbonara 25

Pancetta, Prosciutto, Applewood Smoked Bacon and Speck, Angel Hair Pasta, Peas, Creamy Parmesan Sauce with Broccolini and Garlic Bread

Mediterranean King Salmon Tartlet 30

Heirloom Tomato, Oregano, Feta, Mediterranean Salsa, Saffron Confetti Orzo and Ribbon Vegetables

Grilled Pumpkin Swordfish Mirabeau ^{GF} 29

Roasted Tomatoes, Olives, Capers, Herbs, White Wine Sauce, Citrus Arugula Salad and Saffron Orzo

Grilled Tournedos Rossini ^{GF} 36

6 oz Filet, Foie Gras, Truffle Demiglace with Boursin Bliss Potatoes and Asparagus

24 oz Chargrilled Porterhouse for Two ^{GF} 60

with Baby Vegetables, Wild Mushroom Medley, Chive Red Pepper Duchess Potatoes

Braised Veal Osso Bucco Milanese ^{GF} 35

Tomato Pan Jus, Cheesy Risotto, Broccoli and Gremolata

Baked Zucchini and Squash Rollatini 25

Ricotta, Spinach, Mozzarella, Basil, Roasted Tomato Marinara and Angel Hair Pasta with Garlic Bread

DESSERTS

Red Velvet Torte 8

Molten Lava Cake 8

Raspberry Lemon Drop Tart 8

Chocolate Mousse Marquise ^{GF} 8

Creme Brulee ^{GF} 9

Imported Gelatos ^{GF} 8

Madagascar Vanilla

Sicilian Pistachio

Dark Chocolate

Caramel Sea Salt