



# ♡ HAPPY VALENTINE'S DAY! ♡

## APPETIZERS

CHOICE OF

### THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

### SIMPLE GREENS

SHAVED BABY CARROTS, CUCUMBER, WHITE BALSAMIC VINAIGRETTE

### CLASSIC CAESAR

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

### AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL

### MARKET OYSTERS

TRADITIONAL GARNISH

### TUNA SASHIMI

CRUNCHY ONIONS, SERRANO CHILI, ROASTED GARLIC PONZU

### SPICY BEEF LETTUCE CUPS

THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE  
M

### HAND-CUT PRIME STEAK TARTARE

TRADITIONAL GARNISH, GRILLED PITA BREAD

### JUMBO SHRIMP COCKTAIL

SPICE-POACHED, COCKTAIL SAUCE

### SHELLFISH PLATTER

MAINE LOBSTER, KING CRAB  
SHRIMP, OYSTERS

FOR TWO/ 50 SUPPLEMENT

### HUDSON VALLEY FOIE GRAS

SEASONAL ACCOMPANIMENTS

10 SUPPLEMENT

### PETROSSIAN CAVIAR

TSAR IMPERIAL OR ALVERTA  
PRESIDENTE 1oz

165 OR 265 SUPPLEMENT

## ENTREES

CHOICE OF

### FILET MIGNON 8 OZ

### NEW YORK STRIP 14 OZ

### DELMONICO RIB EYE 16 OZ

### SKIRT STEAK 12 OZ

### CERTIFIED ANGUS RIB CAP 8 OZ

### VEAL CHOP 14 OZ

### 'RUBEN STYLE' SHORT RIB

HORSERADISH, POTATO PURÉE '1000 ISLAND' HOLLANDAISE

### HERB-ROASTED CHICKEN BREAST

### PAN-SEARED SCALLOPS

### AHI TUNA

### SCOTTISH SALMON

### PAN-SEARED LOCAL SNAPPER

### MISO-GLAZED SEA BASS

MAITAKE MUSHROOM DASHI, RADISH, SCALLION

### "A5" NEW YORK STRIP 8 OZ

95 SUPPLEMENT

### PORTERHOUSE 32 OZ

25 SUPPLEMENT

### TOMAHAWK CHOP 40 OZ

50 SUPPLEMENT

### SUPPLEMENTAL ACCOMPANIMENTS

BUTTER-POACHED HALF MAINE LOBSTER 29

HUDSON VALLEY FOIE GRAS 32

## ENTREES ACCOMPANIED BY A TRIO OF FARM FRESH SIDE DISHES

### TRUFFLE MAC & CHEESE

### GARLIC MASHED POTATOES

### CLASSIC CREAMED SPINACH

## DESSERT DUO FOR THE TABLE

### CHOCOLATE POT DE CREAM

PEANUT BUTTER MOUSSE, CANDIED PEANUTS, CHOCOLATE CLUSTERS

### STRAWBERRIES & CREAM

SMOKED GREEK YOGURT CUSTARD, PICKLED STRAWBERRIES, MALT FUILLENTINE CRUMBS

150 PER GUEST

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.