



Valentine's Day 2023

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP

6 Local Oysters | 6 Jumbo Shrimp | Mignonette | Cocktail Sauce

BLACK TRUFFLED STEAK TARTARE

Grilled Bread | Cornichon | Pickled Pearl Onion & Herb Salad

CEVICHE

Cucumber | Jalapeño | Red Bell Pepper | Leche de Tigre

CAESAR SALAD

Romaine | Crispy Kale | Parmesan Tuile

MIXED GREENS SALAD

Pear, Candied Walnuts, Cherries, Balsamic Vinaigrette

ENTREE

SELECT YOUR PROTEIN

8oz Filet Mignon, Potato Goat Cheese Croquettes, Asparagus, Mushrooms, Bearnaise

8oz Peppered Tuna Loin

14oz Bone-In Veal Chop

14oz Prime New York Strip

14oz Prime Ribeye

20oz Chateaubriand for 2

SELECT YOUR SIDE

Grilled Asparagus

Pork Belly Mac & Cheese

Sauteed Spinach

Spicy Broccoli

Sauteed Mushrooms

Mashed Potato

GENEROUS HOT TABLE-SIDE FRIES FOR EVERYONE

SELECT YOUR SAUCE

Bearnaise | Peppercorn | Bordelaise | Horseradish Cream | Boston Chops House

Truffle Butter | Port Wine Butter

DESSERT

PASSION STRAWBERRY SHORT BREAD

Passion Mousse | Strawberry Sorbet | Vanilla

Star Anise Whipped Cream

or

MILK CHOCOLATE CARAMEL TART

Salted Caramel | Milk Chocolate Ganache

Coffee Ice Cream