



Valentine's Day 2024

• 3 COURSES \$149 PER PERSON •

FIRST COURSE

OYSTERS & SHRIMP

4 Local Oysters | 4 Jumbo Shrimp | Mignonette | Cocktail Sauce

CAESAR SALAD

Romaine | Crispy Kale | Parmesan Tuile

CRAB RAVIOLI

Brown Butter Sauce

WAGYU DUMPLINGS

Ginger Lemongrass Broth | Micro Cilantro | Sesame Oil

ENTREE

SELECT YOUR CUT

18 oz Food & Wine Prime Bone-In Ribeye

14 oz New York Strip

10 oz Filet Mignon

20 oz Chateaubriand (for two | additional \$50 charge if ordered for one)

4 oz Japanese A5 Wagyu, Black Garlic Glaze, Tamarind Jus

Seared Duck Breast, Blood Orange Coriander, Glazed Heirloom Carrots

Skate Wing, Prosecco Caper Sauce

SELECT YOUR SIDE

Grilled Asparagus

Brussels Sprouts with Bacon Lardons

Sauteed Mushrooms

Pork Belly Mac & Cheese

Spicy Broccoli

Mashed Potato

SELECT YOUR SAUCE

Bearnaise | Peppercorn | Boston Chops House

DESSERT

CHOCOLATE ESPRESSO TORTE

Creme Anglaise

RED VELVET BUTTERCAKE

Sweet Cream Ice Cream

EXTRA TREAT

CHOCOLATE COVERED STRAWBERRIES | \$4 EACH

Chocolate Covered Long Stem Strawberries | Whipped Cream

Substitutions may be made based on Availability