



Valentine's Weekend Long Celebration

Starters

LOBSTER BISQUE with handpicked lobster meat and chives / 13

STRAWBERRY AND GOAT CHEESE SALAD baby spinach, red onion, sliced strawberries, toasted almonds, goat cheese crumble, white balsamic dressing / 13

BABY KALE CAESAR baby kale, traditional Caesar dressing, brioche crouton, shaved pecorino / 15

HALF DOZEN LOCAL OYSTERS on half shell, cucumber serrano mignonette, cocktail sauce / 18

BEEF CARPACCIO truffle aioli, crispy capers, dressed arugula, potato cakes / 18

CALAMARI FRIES seasoned tempura, sweet chili, Peppadew peppers, dressed cabbage / 14

LOBSTER SCARGOT - handpicked Maine lobster, bourguignonne butter, lemon crumb, crostini / 22

Entrées

FILET COLORADO bacon wrapped beef tenderloin, lobster tail, béarnaise sauce, whipped Yukon gold potato, asparagus / 55

GRILLED SALMON with basil risotto, asparagus tomato beurre blanc / 34

LOBSTER MAC N CHEESE house made gnocchi, herbed cream sauce, handpicked lobster, topped with "ritz" crumb / 32

MUSHROOM RAVIOLI wild mushroom ravioli in a truffle cream sauce topped with chives and parmesan crisp / 28

SEARED DUCK pan seared duck breast, blueberry honey, panache of smoked potato and beets / 32

STUFFED HADDOCK local haddock filet stuffed with local crab stuffing, lobster sauce, rice and asparagus / 32

Happy Endings

HOUSE MADE ICE CREAM 3 flavors: tart cherry & dark chocolate, espresso, blueberry / 10

TRIPLE LAYER CHOCOLATE CAKE strawberry, dark chocolate, milk chocolate / 12

BANANA CHOCOLATE CHIP BREAD PUDDING with vanilla ice cream / 12

RASPBERRY PANNA COTTA with white chocolate sauce / 12

