



VALENTINES MENU

THREE COURSE PRIX-FIXE DINNER ONLY 149 PER COUPLE

Enhance the Experience with an optional expertly curated pairing 30 per person. (Plus tax & gratuity)

COURSE ONE

Select Two

Riesling or Prosecco

Kung Pao Point Judith Calamari

Crispy Point Judith calamari tossed Kung Pao-style with roasted cashews, and a bold chili-ginger soy glaze.

Lobster Bisque

sambuca cream, garnish with lobster

COURSE TWO

YEALANDS SAUVIGNON BLANC OR PINOT NOIR

Select Two

Whole Fried Red Snapper

Whole deboned snapper bathed in a seafood creole sauce. Bay Scallops, mussels, clams. Served with a side of delicious white rice

Lobster Tail Terminator

8 oz Lobster Tail, Diced lobster meat topped with sautéed mushrooms and Parmesan. Served with creamy mashed potatoes gratin

Valentine's Surf & Turf

A tender grilled carne asada, paired with a succulent lobster tail drizzled with rich garlic butter. Served with fragrant Mexican rice and seasonal vegetables

COURSE THREE

Select One

SAUTERNES OR RAMANDOLO

Molten Lava Cake

Warm, rich chocolate cake with a gooey chocolate center, served with vibrant strawberry sauce with chunks.

Raspberry Donut Cheesecake

Creamy, rich cheesecake swirled with fresh raspberry puree and served with a buttery graham cracker crust.