



VALENTINE'S

Chef Features



FILET MIGNON OSCAR

• our most tender cut, 8-ounce tenderloin topped with fresh asparagus, sweet alaskan king crab and béarnaise sauce; roasted winter fingerling potatoes **35**

JAVA-CRUSTED COWBOY RIBEYE

a well-marbled 18-ounce prime bone-in ribeye, grilled with a subtle coffee seasoning rub, finished with guinness stout demi- glace and crispy tobacco onions; roasted winter fingerling potatoes **60**

SEARED DIVER SEA SCALLOPS

Sweet jumbo sea scallops with crispy pancetta bacon, fresh sautéed garlic spinach; finished with porcini mushroom butter sauce **40**

CHOCOLATE-BOURBON CRÈME CARAMEL

rich, silky custard with chocolate and a hint of bourbon, topped with layer of hardened caramelized sugar **10**