



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 **50**

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 a layer of hardened caramelized sugar **10**