

happy valentine's day

starters

George's Famous Soup

smoked chicken, broccoli and black beans

Mexican Style Shrimp Cocktail

spicy tomato sauce with cucumber, onion, lime, cilantro, avocado

Almond Crusted Goats Cheese on Arugula

Asian pear, red onion and grape salad

Seared Rare Tuna

served cold on a bed of soba noodle salad with wasabi-soy vinaigrette

Baby Green Salad

shaved vegetables, citrus-shallot vinaigrette

Caesar Salad

romaine lettuce with traditional caesar dressing

entrees

Grilled Loch Duart Salmon

pesto, farro salad, cucumber, carrots, radish, asparagus, lemon vinaigrette

Garlic Roasted Shrimp

chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde

Niman Ranch Pork Milanese

roasted local apples, almonds, blue cheese, arugula, onion

Red Wine Braised Short Ribs

mashed potatoes, carrots and pearl onions, horseradish gremolata

Asian Marinated Skirt Steak

garlic spinach and buttermilk onion rings

Grilled 8 oz. Filet Mignon

additional +8
mashed potatoes, carrots and pearl onions, horseradish gremolata

All Our Steaks Can Surf

1/2 lobster additional +14
whole lobster additional +28

desserts

Chocolate Raspberry Layer Cake

praline ice cream, raspberry jam, candied hazelnuts, raspberry sauce

Sticky Toffee Pudding Cake

poached pear, spiced mascarpone cream, salted pecans, bourbon toffee sauce

Pumpkin Bread Pudding

cranberry orange compote, spiced apple cider caramel sauce, salted caramel ice cream

Warm Chocolate Cake

cocoa nib streusel, peppermint marshmallow, chocolate ice cream

Vanilla Crème Brûlée

branded citrus dried fruit, gingersnaps

Caramel Apple Crisp

cinnamon-oat streusel, walnut brittle, vanilla bean ice cream

Three course dinner \$50/person exclusive of beverages, tax and 20% gratuity