



'A Dining Destination with  
the Standard of Excellence' since 2003.  
Southern Living

## *Happy Valentine's Day!*

**A Shared Appetizer  
Soup or Salad  
an Entrée  
A Shared Dessert  
&  
Gruet Brut Sparkling Wine Toast (89 Wine Spectator )  
with Fresh Florida Strawberries**

**\$57 per person  
\$65 for Filet, Ribeye and Lamb & \$72 for Maine Lobster Tail**

### *Share an Appetizer*

**Chipotle Spiced & Grilled Shrimp**  
with a horseradish tomato dipping sauce

**Spicy Tempura Portobello Mushroom**  
with a creamy Roquefort dipping sauce

**Crispy Sesame Fried Calamari**  
with a lime tamari dipping sauce

**Tuscan Ciabatta Bruschetta**  
Grilled ciabatta bread with chèvre, tapenade, roasted red peppers & pesto

**Crispy Fried Oysters**  
with lemon parsley aioli

### *Soup or Salad*

**New England Seafood Chowder**  
with crab, shrimp and scallops

**Bistro Salad**  
crisp greens, grape tomatoes, cucumbers, red onion, croutons, feta & our bistro vinaigrette

**Classic Caesar Salad**  
with garlicky croutons and shaved Parmesan reggiano

**Blue Caesar Salad**  
our Classic Caesar with Roquefort blue cheese

**Grilled Romaine Salad**  
Olive oil drizzled & grilled heart of Romaine with aged balsamic vinaigrette, crumbled Gorgonzola cheese, fire roasted tomatoes and herbed croutons

Gluten Free, Vegan and Vegetarian Dishes available with advanced notice  
Minimum per person - \$57 No split plates available.



## *Happy Valentine's Day*

### *Entrées*

#### **9 oz Maine Lobster Tail**

classically prepared with a butter garlic dipping sauce

#### **Filet Mignon**

All natural Black Angus Filet with cabernet demi glace

with a hoison tamari dipping sauce ...

Add 2 Shrimp Tempura - \$4

#### **Classic French Lemon Sole Meunière**

Line caught Floridian Lemon Sole served with shiitake mushrooms, caramelized capers and shallots and sauced with a thyme beurre noisette

#### **Crispy Fried Oysters & Tempura Scallops**

with a lemon parsley aioli

#### **Grilled Wild Salmon and Basil Shrimp**

marinated in a ginger garlic sauce

#### **Grilled Full Rack of New Zealand Lamb**

with gorgonzola port sauce

#### **Imperial Jumbo Lump Crab & Pan Seared Scallops**

with a lemon parsley aioli

#### **Grilled All Natural Black Angus Ribeye**

with garlicky herb butter and Bistro onion rings

Add 2 Basil Shrimp - \$4

#### **Chicken and Wild Mushroom Angel Hair**

with Gorgonzola, caramelized onions, sun-dried tomatoes and pecorino

#### **Bourbon Molasses Porterhouse Pork Chop**

16 oz. double-cut, marinated and grilled all natural chop, sweet potato cassoulet & gingered cranberry applesauce

All entrees come with haricots verts or wilted spinach and mashed potatoes, unless noted otherwise.

### *Share a Dessert*

#### **Belgium Chocolate covered Fresh Florida Strawberries**

#### **Crème Brulee**

a vanilla bean custard topped with a hard caramel topping (gluten free)  
or **Crème Brulee topped with Strawberries**

#### **Bistro Bread Pudding**

with cinnamon, raisins and pecasn, served with a warm whisky sauce

#### **French Apple Tart**

tender layers of apples baked in pâte brisée, a buttery flaky delicious crust  
served with vanilla bean ice cream

#### **Molten Belgium Chocolate Soufflé**

served warm with homemade vanilla bean whipped cream

#### **Stacy's Carrot Cake - Moist and Delicious!**

#### **Caramel or Chocolate Sundae**

Vanilla bean ice cream and your choice of homemade warm dark Ganache  
or homemade caramel sauce topped with walnuts and whipped cream

Minimum per person - \$57. No split plates available.