

# VALENTINE'S DAY 2017

## RAW BAR

EAST & WEST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

SEAFOOD SAMPLER: 1/2LB LOBSTER, 2 JUMBO SHRIMP, 2 LITTLENECK CLAMS, 2 OYSTERS \$40  
FRESH LEMON ~ MIGNONETTE ~ COCKTAIL SAUCE

## SALADS & STARTERS

CLASSIC LOBSTER BISQUE \$14  
*Lobster Meat, Lemon Foam*

BABY ICEBERG SALAD \$14  
*Jasper Hill Bleu Cheese, Heirloom Tomato, Glazed Bacon*

TRADITIONAL CAESAR SALAD \$13

TUNA TARTARE \$15  
*Jalapeno, Edamame, Wonton Crisp*

APPLE ARUGULA SALAD \$12  
*Manchego, Dried Cranberries, Candied Walnuts, Sherry Vinaigrette*

PRIME BEEF STEAK TARTARE \$18  
*Quail Egg, Traditional Garnishes*

CHILLED MAINE LOBSTER SALAD \$22  
*Avocado, Haricot Vert, Honey Coriander Vinaigrette*

JUMBO LUMP CRAB CAKE \$20  
*Fennel, Roasted Pepper Aioli*

FOIE GRAS & MARROW BONE \$28  
*Gremolata, Pickled Figs, Grilled Sour Dough Bread*

BAKED CLAMS CASINO \$15

OYSTERS ROCKEFELLER \$18

## FRESH CATCHES

CODFISH \$34  
*Roasted Acorn, Charmoula, Moroccan Spices*

GRILLED SWORDFISH \$36  
*Pistachio, Lemon Cous Cous, Tomato Jam, Fennel*

NEW BEDFORD DIVER SCALLOPS \$46  
*Mushroom Risotto, Parsley Puree, Red Sorrel*

SEARED RARE AHI TUNA \$36  
*Jasmine Rice, Shiitake, Runner Beans, Miso*

WILD CAUGHT MONTAUK STRIPED BASS \$38  
*Ratatouille, Aged Balsamic*

## GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS  
IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 oz. \$94

BONE IN NEW YORK STRIP 20 oz. \$55

BONE IN RIB EYE 22 oz. \$56

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

PRIME NY STRIP STEAK 16 oz. \$42

RACK OF COLORADO LAMB (3 CHOPS) \$44

SURF & TURF \$70  
9oz. FILET MIGNON & 1 1/4 LB. LOBSTER

## SAUCES

GREEN PEPPERCORN    BEARNAISE    GC STEAK SAUCE

## SIDES

MACARONI & CHEESE \$12

ROASTED HEIRLOOM CARROTS \$10

TRUFFLE STEAK FRIES \$10

YUKON MASHED POTATOES \$10

BRUSSELS SPROUTS, MAPLE BUTTER, BACON \$12

GRILLED ASPARAGUS \$12

CREAMED SPINACH \$12

ROASTED MUSHROOMS & CARAMELIZED ONIONS \$12

KALE LOLLIPOPS, ESPELETTE PEPPER \$10

## VALENTINE'S DAY SPECIALS

ROASTED ARTICHOKE SOUP \$10  
*Lemon Creme Fraiche, Oyster Mushrooms*

DOUBLE CUT PRIME DRY AGED BONE IN RIB EYE \$80

ROASTED GREEN CIRCLE VEGETABLE FED CHICKEN FOR TWO \$65  
*Winter Truffles*

WARM MOLTEN VALRHONA CHOCOLATE CAKE \$10  
*Mascarpone Gelato, Marinated Strawberries*