

SERVED ON
FEB 14



AVAILABLE
5PM - 10PM



Valentine **SPECIALS**



Main Course

Truffle Butter Bone-In Ribeye

Truffle butter-smothered bone-in ribeye, served with a loaded baked potato and bacon-wrapped asparagus. - 38

Pan-Seared Diver Scallops

Fresh pan-seared diver scallops on a bed of seafood risotto, topped with wild mushroom ragout and finished with chive oil. - 36

Dessert

Flourless Chocolate Torte

Rich chocolate torte served with Luxardo cherry sauce and whipped cream. - 12

Wine Features *- ALL BOTTLES 30*

Two Hands "Gnarly Dudes" Shiraz (2020) - Barossa Valley, Australia

Bold and expressive with notes of dark berries, black pepper, and subtle spice.

Argiano "NC" Toscana IGT (2018) - Tuscany, Italy

Smooth and balanced with ripe cherry flavors, gentle herbal notes, and a soft finish.

Risata Moscato d'Asti - Piedmont, Italy

Lightly sparkling and refreshing with sweet floral aromas, ripe stone fruit, and a delicate finish.



RESERVATIONS ENCOURAGED: 571-2120