

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*