

FIRE & ICE

VALENTINE'S DAY

DINNER

Choose one selection from each of our four delicious courses. The price for all four courses is reflected in the entrée price.
Prices do not reflect 6% sales tax or 20% gratuity

STARTERS

SEARED SCALLOPS

Soy/honey glaze, tobiko caviar,
steamed basmati rice

OYSTERS ON THE HALF SHELL

House mignonette, cocktail sauce

CHICKEN CROQUETTES

Spicy honey mustard veloute

LOBSTER BISQUE

Classic creamy lobster broth,
poached lobster

LAMB LOLLIPOP*

Harissa marinated, tzatziki, toasted
chick peas, spinach

CRAB CAKE

Jumbo lump crab cake served with a
champagne/saffron aioli

BEEF SHORT RIB RAGOUT

Over pappardelle pasta, shaved
grana padano

SHRIMP AND CRAB COCKTAIL

Poached shrimp, jumbo lump crab,
house cocktail sauce

SALADS

GARDEN

Mixed greens, grape tomatoes, red
onions, English cucumbers and
croutons served with dressing of your
choice.

ORANGE COGNAC

Mixed greens, dried cranberries,
gorgonzola cheese and candied
walnuts. Topped with our famous
orange cognac dressing

CAESAR

Crisp romaine lettuce tossed in our
Caesar dressing and topped with
croutons and grated asiago cheese

ABT

Mixed greens, artichokes, oven
roasted tomatoes, asiago cheese and
bacon. Finished with parmesan
peppercorn dressing and a balsamic
drizzle. Topped with house crostini

ENTREES

CRAB CAKES

Jumbo lump crab cakes, finished with a saffron/champagne aioli. Served with jasmine rice pilaf and vegetables -72

AIRLINE CHICKEN

Creamy tuscan sauce, sauteed spinach, oven roasted tomatoes over pappardelle pasta -63

SURF & TURF*

8 oz. filet mignon, paired with a 5 oz. lobster tail, finished with demi glace and served with Yukon Gold smashed potatoes and vegetables -88

16 OZ. RIB EYE*

Grilled 16 oz. bone in, cowboy crust, chipotle demi glace, Yukon Gold smashed potatoes and vegetables -85

LOUP CAJOU CHILEAN SEA BASS

Soy/cashew, golden raisin jam, browned butter, hearts of palm, jasmine rice and vegetables -80

CHATEAUBRIAND*

Roasted beef tenderloin finished with a wild mushroom demi glace, served with goat cheese mashed potatoes and vegetables -81

AUSTRALIAN RACK OF LAMB*

Pine nut, herb and panko encrusted with a syrah/rosemary demi glace served with goat cheese scalloped potatoes and vegetables -85

TRUFFLE MUSHROOM RISOTTO

Wild mushroom risotto, roasted eggplant, finished with an asiago cheese crisp and charred tomato coulis -58

SEARED SCALLOPS

Pan seared U10 scallops with a pistachio/lemon gremolata, blood orange beurre blanc, goat cheese/chive risotto and vegetables -87

DUCK BREAST*

Cajun, blackened with an orange and sweet vidalia onion marmalade, Yukon Gold smashed potatoes and vegetables 67

DESSERTS

CHEESE CAKE

TIRAMISU

WHITE RUSSIAN CRÈME BRULEE

DRUNKEN CHERRY RICE PUDDING

CHOCOLATE HAZLENUT CAKE