



# "His & Hers" Valentine Day Menu

*With Complimentary Champagne Split*

## *His*

*1st Course*

*Sweet & Hot Cabbage Soup 9*

*2nd Course*

*Shrimp Martini*

*5 Jumbo North Carolina shrimp, served with Classic cocktail sauce & Blue Curacao Martini 9*

*3rd Course*

*"Blackened Filet of Ostrich*

*With Sauce Choron, Potatoes Au Gratin and Grilled Asparagus 42*

*4th Course*

*Tri-Brulée*

*Banana, Vanilla and Mexican Chocolate Pot Au Crème 9*

## *Hers*

*1st Course*

*Chef Barner's She Crab Soup 9*

*2nd Course*

*Salade Brannon*

*Baby field greens, Brocollini, Asiago Cheese, tomato & Balsamic Reduction en Puff Pastry & quail egg 9*

*3rd Course*

*Lobster Princess*

*120z Cold water Tail, Sauté with Capers, Mushrooms, Tomato, and Onion En Gratin 42*

*Dessert Amour*

*Chocolate Passion*

*Chocolate Espresso Pot de Crème, Trio of Chocolate Truffle and a White Chocolate Blondie with dried cherries and toffee sauce 9*

*....Courses for the His & Hers Menu can be substituted for one another at no additional cost....*

[\*Reduced Menu Page 2\*](#)

*Time is too slow for those who wait, too swift for those who fear, too long for those who grieve, too short for those who rejoice, but for those who love, time is eternity.*

*Henry Van Dyke*



## *“Reduced” Valentine Day Menu*



### *Salads and Appetizers*

*Scallop Caprese - Diver Sea Scallops, seared on a Blackened Tomato, Fresh Beets, Mozzarella topped with Strawberry Balsamic Reduction 10*

*Classic Greek Salad with Feta Cheese, pepperoni, cucumber, tomato and Kalamata Olives 8*

*Caesar Salad – Chef Garrett's version of the classic dressing, romaine hearts and asiago cheese crisp. 7*

*"South Beach" Conch Chowder with Fresh Peppers 9*

*Salt and Pepper Calamari – tender calamari dusted in our special seasoned flour and flash fried. Served with roasted garlic remoulade and Diablo sauce. 8*

*Chef's Truffle Mac & Cheese- Aged Vermont white Cheddar and pasta shells with white truffle oil. 8*

*Sous Chef Horner's Sesame Seared Ahi Tuna over Wakime Salad, Poncu and Wasabi 9*

### *Entrees*

*Maytag® Blue Cheese Crusted Filet Mignon – on a cheddar potato Gratin cake with sauteed spinach and a rosemary demi-glace 28*

*Lobster and Black Truffle Fettucine – fresh Maine lobster sauteed with shallot, garlic, and black truffle, finished with a light marscapone sauce over fettucine pasta 29*

*Chef Garrett's Classic "Brick" Chicken – Half chicken, deboned and cooked under brick with Chef's mac and cheese, seasonal vegetables and finished in a chicken jus 17*

*Pan Seared Virginia Crab Cakes – Jumbo lump crabmeat with 5 percent filler served with Fresh seared asparagus, garlic mashed pototes and Roasted Garlic Remoulade 28*

*Roasted Fontina Stuffed Pork Tenderloin - With Apricot Glaze, Howard's "Chow Chow", Garlic Mashers and asparagus 25*

*Blackened Ahi Tuna – Crusted to perfection and served with fresh seared asparagus, garlic mashed potatoes and Cajun crawfish crème fraiche 21*

### *Deserts*

*Pumpkin Cheesecake - with fresh Chantilly Cream 9*

*Chocolate Torte with Toasted Macadamia Nuts 9*

*"I'm Dreaming of a PB&J" - A new twist on a family favorite, with a reversed Root Beer Float 9*

*Chocolate Passion – Layered Chocolate Cake covered in Ganache, Strawberry & Chocolate Truffles 9*

*Home made ice cream and sorbets 6*

*“For it was not into my ear you whispered, but into my heart.  
It was not my lips you kissed, but my soul.” Judy Garland*