



# Valentine's Day

## FEATURED COCKTAILS

### Passion Star Martini

Vanilla infused Tahoe Blue vodka, Passoã passion fruit liqueur, passion fruit purée, vanilla, chilled shot sparkling wine 19

### Raspberry 75

Hendricks gin, lemon, muddled raspberries, prosecco 17

## ENTRÉES

### Pesto Lobster Tail Pasta

Linguine, artichoke, sun-dried tomatoes, sun-dried tomato cream, basil 56

Suggested Pairing: Rombauer Chardonnay, Carneros 22 Gl 88 Btl

### Pan Seared Duck Breast

French green beans, roasted garlic mashed potatoes, sherry wine fig sauce 52

Suggested Pairing: Brulium Pinot Noir, Santa Lucia Highlands 22 Gl 88 Btl

## 32 oz. Wagyu Tomahawk Dinner for Two

### CHOICE OF CAESAR OR SPRING MIX SALAD

Herb roasted potatoes, asparagus, pan-seared rosemary & shallots, horseradish dill cream, shaved truffle 230

Suggested Pairing: Silver Oak Cabernet Sauvignon, Alexander Valley 41 Gl 164 Btl

## DESSERT

### Hibiscus Tart

Meringue, berries, chocolate shavings, hibiscus fluid gel 18

Split plates not available. The price is not inclusive of tax and gratuity. Not available with any discount or promotion including Passport. On parties of 8 or more, 18% service charge will be added.

## STARTERS

- \***APPETIZER SAMPLER** Moroccan steak bits, fried calamari, blackened garlic fries 38  
**FRIED CALAMARI** Romano, parmesan, garlic, herbs 18  
\***MOROCCAN STEAK BITS** Smoked garlic herb oil, goat cheese-mint yogurt 20  
**OLIVE OIL POACHED SHRIMP** Chile de árbol, garlic, herbs, sea salt, black pepper 20  
Additional shrimp 4

## RAW BAR

- \***OYSTERS ON THE HALF SHELL** Today's Selection 3.50  
**TIGER SHRIMP COCKTAIL** 20 Additional shrimp 4

## SALADS AND SOUP

- WEDGE** Iceberg, tomato, blue cheese, applewood bacon, blue cheese dressing 14  
**CAESAR** Garlic croutons, Romano, parmesan 13 Anchovies upon request  
**ORGANIC MIXED GREENS** Choice of dressing 12  
**CLAM CHOWDER** Cup 7 Bowl 9

## STEAKS

- GARLIC MASHED POTATOES AND BACON-INFUSED CREAMED SPINACH OR VEGETABLES UNLESS NOTED**  
\***FILET MIGNON** 8 oz. Garlic mashed potatoes, sautéed spinach 50 | Blue cheese & port sauce add 5  
\***PEPPERED FILET MIGNON** Brandy-green peppercorn sauce 56

## SPECIALTY CUTS

- \***PRIME BLACKENED RIB EYE** 15 oz. 74      \***PRIME BONE-IN RIB EYE** 20 oz. 87

## WOOD SMOKED

- \***CERTIFIED ANGUS BEEF PRIME RIB** Garlic mashed potatoes and vegetables or  
bacon-infused creamed spinach  
Executive 12 oz. 47    Chairman 16 oz. 54    CEO 20 oz. 62

**BIRK'S OSCAR TO ANY STEAK ABOVE** Lump crab meat, asparagus, béarnaise 18

## SEAFOOD AND PASTA

- SEAFOOD PASTA** Italian sausage, mussels, shrimp, calamari, fin fish, olives, capers,  
tomato, herbs, saffron cream 38  
**SOY MISO SEA BASS** Asparagus, shiitake mushrooms, mushroom-soy broth, squid ink pasta,  
radish, green onions 41  
**VEGETABLE PASTA** Seasonal vegetables, casarecce pasta, choice of pomodoro,  
garlic cream or parmesan butter sauce 25

## TO SHARE

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| <b>LOBSTER TAIL</b> MP                 | <b>SAUTÉED MUSHROOMS</b> 14            |
| <b>TRUFFLE MAC AND CHEESE</b> 15       | <b>BRUSSELS SPROUTS</b>                |
| Lobster Meat add 12   Crab Meat add 10 | Applewood bacon, garlic, parmesan 14   |
| <b>BUTTER POACHED ASPARAGUS</b> 13     | <b>BRANDY-GREEN PEPPERCORN SAUCE</b> 8 |

*Sous Chef - Mary Le    Sous Chef - Andres Garcia    Asst. Sous Chef - Carlos Ramirez*

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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*