

**STEAK BRUSCHETTA 13.99**  
SLICED FILET MIGNON, FRENCH BOURSIN CHEESE,  
BASIL, PLUM TOMATO AND  
EXTRA VIRGIN OLIVE OIL ON CROSTINI

**FLAMING SAGANAKI 10.99**

**BAKED ONION SOUP 9.**

**EAST COAST CRABCAKE 15.**

**SHRIMP COCKTAIL 15.**

**SHRIMP DEJONGHE 17.**

**CALAMARI 11.99**

**ESCARGOT 9.99**

**OYSTERS ROCKEFELLER 17.**

**BLUE POINT OYSTERS 13.99**

## BE MY VALENTINE



### **CHARGRILLED RIBEYE FOR TWO**

THIS IS A GREAT WAY TO GET OUR BIGGEST  
AND BEST STEAK BY SHARING  
59. WITH TWO SALADS AND SIDES

### **CHATEAUBRIAND FOR TWO**

FIRE BROILED CENTER CUT FILET MIGNON  
BERNAISE SAUCE, MUSHROOMS, CHEF'S POTATOES  
AND A PLETHORA OF FRESH VEGETABLES  
72. WITH TWO SALADS

TONIGHT WE ARE SERVING OUR SEASONAL GARDEN SALAD  
AND OUR TWICE BAKED POTATOES

OUR BEAUTIFUL SOUP IS TOMATO HERB

**LETS START WITH SOME BUBBLY...  
GRUET BLANC DE BLANCS  
ELEGANT AROMA OF APPLES, LEMON  
A FAVORITE SPARKLER  
GLASS \$10 BOTTLE \$39**

**STEAK AU POIVRE AND LOBSTER 46.  
BLACK PEPPER ENCRUSTED FILET MIGNON MEDALLION  
DRIZZLED WITH COGNAC SAUCE  
BROILED COLDWATER LOBSTER TAIL WITH DRAWN BUTTER**

**JUST LOBSTER (SINGLE, TWIN OR TRIO) 36. EACH**

**"STEAK AU POIVRE" 33.  
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS  
WITH COGNAC SAUCE**

**FILET MIGNON 39.**

**SLOW ROASTED PRIME RIB AU JUS  
WITH A HORSERADISH CREAM  
REGULAR CUT 35. KING CUT 42.**

**FLAMING ROAST DUCK 32.  
WITH WILTED SPINACH AND SWEET ORANGE SAUCE**

**ALASKAN KING CRAB LEGS 56.  
1 POUND WITH DRAWN BUTTER**

**EAST COAST CRABCAKES 29.  
WITH CORN RELISH AND REMOULADE**

**SCOTTISH SALMON EN PAPILOTE 34.  
SALMON FILET BAKED IN PARCHMENT  
WITH FRESH HERBS, LEMON, FINGERLING POTATOES AND ASPARAGUS**



**OUR FAMOUS GARLIC SHRIMP DEJONGHE 28.**

