

STEAK BRUSCHETTA 14.99
SLICED FILET MIGNON, FRENCH BOURSIN CHEESE,
BASIL, PLUM TOMATO AND
EXTRA VIRGIN OLIVE OIL ON CROSTINI

FLAMING SAGANAKI 10.99

BAKED ONION SOUP 10.

EAST COAST CRABCAKE 16.

SHRIMP COCKTAIL 19.

SHRIMP DEJONGHE 17.

CALAMARI 12.99

ESCARGOT 14.99

OYSTERS ROCKEFELLER 21.

BLUE POINT OYSTERS 14.99



BE MY VALENTINE

SEAFOOD TOWER

KING CRAB LEGS 1 POUND • U-10 PRAWNS
LOBSTER TAIL • BLUE POINT OYSTERS
CHILLED ON ICE WITH SAUCES
125.

CHARGRILLED RIBEYE FOR TWO

THIS IS A GREAT WAY TO GET OUR BIGGEST
AND BEST STEAK BY SHARING
65. 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
79. WITH TWO SALADS

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

OUR BEAUTIFUL SOUP IS TOMATO HERB



BE MY VALENTINE



STEAK AU POIVRE AND LOBSTER 55.
BLACK PEPPER ENCRUSTED FILET MIGNON MEDALLION
DRIZZLED WITH COGNAC SAUCE
BROILED COLDWATER LOBSTER TAIL WITH DRAWN BUTTER

JUST LOBSTER (SINGLE, TWIN OR TRIO) 42. EACH

“STEAK AU POIVRE” 33.
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE

FILET MIGNON 45.

SLOW ROASTED PRIME RIB AU JUS
WITH A HORSERADISH CREAM
REGULAR CUT 37. KING CUT 45.

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

EAST COAST CRABCAKES 32.
WITH CORN RELISH AND REMOULADE

AHI TUNA WITH ASIAN NOODLE 36.
A SUSHI GRADE QUALITY TUNA STEAK SESAME CRUSTED
AND SEARED RARE SLICED WITH SOY AND WASABI

OUR FAMOUS GARLIC SHRIMP DEJONGHE 28.

