

STEAK BRUSCHETTA 15.99
SLICED FILET MIGNON, FRENCH BOURSIN CHEESE,
BASIL, PLUM TOMATO AND
EXTRA VIRGIN OLIVE OIL ON CROSTINI

FLAMING SAGANAKI 12.

BAKED ONION SOUP 10.

SHRIMP COCKTAIL 23.50

SHRIMP DEJONGHE 17.50

CALAMARI 15.50

ESCARGOT 16.25

OYSTERS ROCKEFELLER 23.75

BLUE POINT OYSTERS 16.50



BE MY VALENTINE

CHARGRILLED RIBEYE FOR TWO

THIS IS A GREAT WAY TO GET OUR BIGGEST
AND BEST STEAK BY SHARING
WITH TWO SALADS AND SIDES 95.

CHATEAUBRIAND FOR TWO

FIRE BROILED CENTER CUT FILET MIGNON
BERNAISE SAUCE, MUSHROOMS,
CHEF'S POTATOES AND A PLETHORA OF
FRESH VEGETABLES
WITH TWO SALADS 95.

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 65.
BLACK PEPPER ENCRUSTED FILET MIGNON MEDALLION
DRIZZLED WITH COGNAC SAUCE
BROILED COLDWATER LOBSTER TAIL WITH DRAWN BUTTER

JUST LOBSTER (SINGLE, TWIN OR TRIO) 49. EACH

“STEAK AU POIVRE” 40.
PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE

FILET MIGNON 47.50

SLOW ROASTED PRIME RIB AU JUS
WITH A HORSERADISH CREAM
REGULAR CUT 41.75 KING CUT 49.75

OUR FAMOUS GARLIC SHRIMP DEJONGHE 32.

CHILEAN SEA BASS 41.
ROASTED WITH ARTICHOKE HEARTS AND MUSHROOMS
IN A LIGHT LEMON SHALLOT BUTTER

VALENTINI 15.
GREY GOOSE, CRANBERRY AND LIME
WITH FRESH RASPBERRY PUREE

