



BE MY VALENTINE



VALENTINI 17.

GREY GOOSE
COINTREAU
CRANBERRY
LIME
RASPBERRY
PUREE



SEAFOOD TOWER

LOBSTER TAIL
PRAWNS
BLUE POINT OYSTERS
AHI TUNA TARTARE
CHILLED ON ICE
WITH SAUCES
III.

SHRIMP COCKTAIL 27.

SHRIMP DEJONGHE 19.

CALAMARI 17.50

ESCARGOT 17.

OYSTERS ROCKEFELLER 29.

BLUE POINT OYSTERS 24.

FLAMING SAGANAKI 13.

BAKED ONION SOUP 12.

TONIGHTS BEAUTIFUL TOMATO SOUP 9.

CHATEAUBRIAND FOR TWO

FIRE BROILED CENTER CUT FILET MIGNON
BERNAISE SAUCE, MUSHROOMS, POTATOES,
A PLETHORA OF FIRE ROASTED VEGETABLES
AND CHOCOLATE MOUSSE TO SHARE 115.

CHARGRILLED

RIBEYE FOR TWO

THIS IS A GREAT WAY TO GET OUR BIGGEST AND BEST STEAK BY SHARING
WITH TWICE BAKED POTATOES, MUSHROOMS, SALADS,
AND OUR CHOCOLATE MOUSSE TO SHARE 115.

FILET MIGNON AND LOBSTER 95.

JUST LOBSTER (SINGLE, TWIN OR TRIO) 52. EACH

“STEAK AU POIVRE” 42.

PEPPER ENCRUSTED FILET MIGNON MEDALLIONS
WITH COGNAC SAUCE

FILET MIGNON 59.50

SLOW ROASTED PRIME RIB AU JUS

WITH A HORSE RADISH CREAM
REGULAR CUT 57. KING CUT 70.

OUR FAMOUS GARLIC SHRIMP DEJONGHE 35.

CHILEAN SEA BASS 51.

ROASTED WITH ARTICHOKE HEARTS AND MUSHROOMS
IN A LIGHT LEMON SHALLOT BUTTER

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

