

Valentine's Day

MENU SPECIALS

Ahi Poke Stack*

Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt.
Layered with rice, soy ginger and Sriracha aioli with wonton chips.

Grilled Atlantic Salmon

Roasted garlic herb butter, fresh lemon, jasmine rice and grilled asparagus.

Korean BBQ Pork & Kimchi Fried Rice

Boneless Korean BBQ smoked pork, grilled with gochujang sauce, sautéed kimchi fried rice and a fried egg, sunny side up.

Grilled Salmon & Asparagus Risotto

Sautéed with fresh asparagus, garlic, mushrooms, tomatoes, shrimp fumé, braised leeks, roasted garlic butter, shallots and Reggiano cheese.

Coffee Crusted Beef Short Rib

Coffee crusted braised beef with white cheddar mashed potatoes, seasonal vegetables and rich demi-glaze sauce.

Grilled Ribeye*

12oz. Center cut ribeye seasoned with our rub and garlic butter and served with white cheddar mashed potatoes and grilled asparagus.
Add grilled shrimp

Filet Mignon*

7oz. Pepper bacon wrapped, grilled with roasted garlic herb butter and served with white cheddar mashed potatoes and grilled asparagus.
Add grilled shrimp

DESSERT

Salted Caramel Apple Cheesecake**

Cinnamon graham cracker & pecan crust, brandy glazed Granny Smith apples, pecan streusel,
Myers' Rum caramel sauce and whipped cream.



Fresh CRAFT COCKTAILS

Salted Caramel Moroccan Coffee

151 Cruzan Rum, Kahlua, Bailey's Irish cream, Buttershots, caramel, coffee and Kosher salt.

The Devereaux

Bulleit Bourbon, St. Germain, lemon juice, sparkling wine and simple syrup.



**Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.