

## featured drinks

### ELDER STATESMAN

old elk bourbon, simple syrup, plum & chocolate bitters 13

### HIBISCUS MARGARITA

herradura ultra tequila, cointreau, hibiscus, cinnamon, fresh lime juice 16

## signature steak

### PORTERHOUSE FOR TWO\*

40 oz USDA prime, richness of a strip, tenderness of a filet 119

## perfect wine and champagne pairings

	GL	BT		GL	BT
ruffino, <b>MOSCATO</b> , d'asti italy.....	12	48	beau joie brut, <b>CHAMPAGNE</b> .....	25	125
schransberg "mirabelle" brut <b>ROSÉ</b> .....	16	80	the four graces, <b>PINOT NOIR</b> , willamette valley.....	16	64
hecht & bannier, <b>ROSÉ</b> , côtes de provence .....	14	56	routestock, <b>CABERNET SAUVIGNON</b> , napa valley.....	20	80

# Valentine's Feature

## SWEETHEART SPECIAL | 160 FOR TWO

(includes salad, entrée, sides & dessert)

### ♥ salad

#### CAESAR SALAD\*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & black pepper

### ♥ entrée

#### SURF & TURF\*

8 oz filet with two large shrimp  
*upgrade with 7 oz lobster tail for +20*

### ♥ sides

#### MASHED POTATOES CREAMED SPINACH

### ♥ dessert

#### CHOCOLATE SIN CAKE

a rich flourless chocolate espresso cake topped with chocolate ganache & served on a raspberry sauce



GENERAL MANAGER

*Kenneth Pace*

EXECUTIVE CHEF

*Michael Farrington*

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.