



## Valentine's Day Dinner

Saturday, February 14, 2026

An evening crafted for two, where each entrée is accompanied by your choice of soup or salad and concluded with dessert.

### First Impressions

**Portobello Mushroom Napoleon 16**

*Balsamic-marinated portobello mushrooms, delicately layered with baby spinach and vine-ripened tomatoes*

**Maryland Jumbo Lump Crab Cake 25**

*Golden-seared jumbo lump crab with lemon zest and Old Bay, paired with crisp cabbage slaw and bright key lime aioli*

**Chilled Jumbo Gulf Prawns 20**

*Tender Gulf prawns, served simply with classic cocktail sauce*

**Lobster Mac & Cheese 24**

*Maine lobster embraced by cavatappi pasta in a luxuriously creamy cheese sauce*

### Soup

**Creamy Lobster Bisque**

*Silky and rich, finished with a whisper of crème fraîche*

### Garden Selections

**Beachfront Salad**

*Mesclun greens adorned with strawberries, cucumber, and mandarin oranges  
Lightly dressed with balsamic vinaigrette*

**\*Traditional Caesar Salad**

*Crisp artisan Romaine, shaved Parmesan, anchovy and classic Caesar dressing.*

### Entrées

**\*Expresso Crusted Rack of Lamb 72**

*Yukon Gold mashed potatoes, mint demi-glace, and tender haricots verts*

**\*Tuscan Style Salmon 66**

*Almond-cranberry wild rice with thoughtfully prepared seasonal vegetables*

**\*Gulf Black Grouper 68**

*Pan-seared and finished with brandied lobster cream sauce, roasted beet risotto, and seasonal vegetables*

**\*Slow-Roasted Prime Rib 14oz. 70**

*Rich and perfectly aged, served with Yukon Gold mashed potatoes, au jus, and haricots verts*

**\*Chateaubriand For Two 140**

*A timeless expression of romance — center-cut beef tenderloin for sharing, paired with Yukon Gold mashed potatoes, steak au poivre sauce, and haricots verts*

### Sweet Endings

**Flourless Chocolate Cake**

*Decadent and indulgent, finished with whipped cream and fresh strawberries*

**Classic Key Lime Pie**

*Bright and refreshing with whipped cream and a hint of lime*

**Lemon Bread Pudding**

*Warm and comforting, served with vanilla ice cream and berry compote*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*