

Valentine's Day 2012

STARTERS & SALADS

- LOBSTER CHOWDER "NEW ENGLAND STYLE" Root Vegetables, Bacon11
AHI TUNA TARTAR "POKE" Avocado, Fresno Chili, Yuzu Caramel*17
CERTIFIED ANGUS BEEF® CARPACCIO Shaved Asparagus, Parmesan Crostini*14
CHOPPED VEGETABLE SALAD Avocado, Parmesan, Champagne Vinaigrette11
MERUS KING CRAB Butter Poached, Black Truffle24
ROASTED BEET SALAD Salted Pistachio, Watercress, Boucheron Cheese12
SEAFOOD TOWER Shrimp, Crab, Lobster, Oysters*55
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ENTRÉES

- BRAISED SHORT RIBS Roasted Root Vegetables, Gruyere Fondue28
CRISPY HALF CHICKEN Butternut Squash Spaetzel, Chicken Jus21
SONOMA LAMB LOIN Roasted Cauliflower, Pomegranate Vinaigrette*38
MAPLE GLAZED SALMON Sweet Potato, Brussels Sprouts*27
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STEAKS

- 8 oz PRIME BEEF FILET*37
20 oz PRIME BEEF BONE-IN RIBEYE*48
18 oz CERTIFIED ANGUS BEEF® HERB CRUSTED BONE-IN RIBEYE*40
14 oz CERTIFIED ANGUS BEEF® NEW YORK STRIP*38
8 oz SNAKE RIVER FARMS WAGYU RIB EYE CAP* Limited Availability67
(Add ½ Maine Lobster To Any Entrée19)
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SIDES

- YUKON GOLD POT PUREE9 | CRISPY FINGERLINGS9 | ROASTED MUSHROOMS9
SAUTÉED ASPARAGUS9 | BRUSSELS SPROUTS9
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DESSERTS

- PEANUT BUTTER CUP Chocolate Ganache & Peanut Butter Cookies8
CUPCAKES Red Velvet, Chocolate, Vanilla Bean, Strawberry8
CHOCOLATE CAKE Toasted Marshmallow, Truffle8

MODERN STEAK

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUBBLE

	Class	Bottle
Pink Diamond - Veev Acai, Lemon, Pomegranate Juice, Sparkling Wine		9
Jalisco Flower - Hornito's Añejo Tequila, Grapefruit, St. Germain Elderflower, Sparkling Wine		9
NV Cristalino "Brut" Cava, Penedès, SP		7 28
NV Moët & Chandon "Imperial Rosé", Champagne, FR		15 81
NV Veuve Clicquot "Yellow Label", Champagne, FR		15 81

WHITES

2009 Riesling - Hogue Cellars, Columbia Valley, WA	7.5	30
2009 Torrontés - Tamari, Mendoza, AR	8.5	34
2010 Grüner Veltliner - Berger, Kemstal, AU	7.5	34
2010 Albariño - Paco & Lola, Rias Baixas, SP	9.75	39
2010 Pinot Grigio - Rapido, Delle Venezie, IT	7.5	30
2010 Pinot Grigio - Lechthaler, Trentino, IT	10.75	44
2009 Pinot Gris - Erath, Oregon	9	36
2011 Sauvignon Blanc - Cloudy Bay, Marlborough, NZ	15	60
2009 Chardonnay - Alamos, Mendoza, AR	6.75	27
2009 Chardonnay - Lincourt "Unoaked", Sta. Rita Hills, CA	11.25	45
2009 Chardonnay - Jordan, Russian River Valley	15	60
2009 Chalk Hill "Estate", Sonoma, CA	19	76

REDS

	Class	Bottle
2007 Chianti Classico - Lionello Marchesi, Tuscany, IT	11.5	46
2008 Shiraz - SXS "Step Two", South Australia	7.5	30
2010 Barbera - Castelfero, Piedmonte, IT	7.5	30
2010 Malbec - Gascón, Mendoza, AR	8	32
2006 Syrah - Kunde Estate, Sonoma County	10	40
2007 Zinfandel - Ravenswood "Old Vine", Sonoma County	10.5	42
2007 Super Tuscan - Villa Antinori, Tuscany, IT	12	48
2008 Tempranillo - Numanthia "Termes", Toro, SP	13	52
2009 Merlot - Freemark Abbey, Napa Valley	14	56
2010 Pinot Noir - Angeline, Sonoma County	10	40
2009 Pinot Noir - Russian Jack, Martinborough, NZ	12.5	50
2008 Pinot Noir - Truchard "Fox Block Seven", Carneros	15	60
2009 Cabernet Sauvignon - Terra Robles, Paso Robles	8	32
2009 Cabernet Sauvignon - Jamey Whetstone "Manifesto", North Coast	12	48
2009 Cabernet Sauvignon - ZD Winery, Napa Valley	16	64
2005 Syrah - La Sirena by Heidi Barrett, Santa Ynez Valley	19	76
2008 DeLILLE Cellars "D2" Columbia Valley, WA	21	84

BEERS

Michelob "Ultra"4.5	Four Peaks "Kilt Lifter Scottish Ale"5.75
Bud Light4.5	Deschutes Brewery "Black Butte Porter"5.75
Coors Light4.5	Stella Artois5.75
Hoegaarden "Belgium White Ale"5.75	Modelo Especial5.5
Sierra Nevada "Pale Ale"5.75	