

Valentine's Day Menu 2018

Serving Dinner starting at 4:30 pm

There will no be happy hour food specials in the bar this evening.

The Bar/Tavern menu (burgers and sandwiches will be limited to the bar area only-and will not be available in the Tavern room)

The Tavern room will be reservations only.

• Raw Bar

Tuna Tartare*	15
Avocado, soy marinated onions, tortillas, wasabi aioli	
Jumbo Lump Crab Cocktail*	15
Red sea salt, artisan olive oil; wakame seaweed salad	
Freshly Shucked Raw Oysters on the Half Shell-\$MP	
Fresh Texas U12 Shrimp Cocktail*	3 ea.
Raw Bar Sampler*	45
6 oysters, 4 shrimp, tuna tartare, crab	
Local Buffalo Carpaccio	14
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	

• Soup & Salads

Mixed Greens- honey crisp apple, candied nuts	8
Blue veined cheddar, apple cider-strawberry vinaigrette	
Chopped Iceberg- Tomato, cucumber, bacon,	9
Smokey buttermilk Rogue Valley blue cheese dressing	
Baby Spinach Salad	9
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
Grilled Romaine	9
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
Crock of French Onion Soup	10
Pain perdu, gruyere cheese	

• Appetizers

Kennett Square Mushroom Tart	11
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
Hand-rolled Shrimp Spring Rolls	12
Apricot, ginger BBQ	
Grilled Pacific Octopus	14
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	

House Made 3-Cheese Flatbread	12.5
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
Chef's Market Selection of Cheeses	20
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk	
Humboldt Fog-mold ripened-CA-goat's milk	
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
Crispy House Made Mozzarella	10
Fire roasted tomato sauce, basil pesto	

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop	30	10 oz. Choice Barrel Cut Rib Eye	38
8 oz. Center Cut Choice Filet Mignon	39	16 oz. Bone-in USDA Prime NY Strip	48
12 oz. USDA Prime Center Cut NY Strip	45	10 oz. USDA Prime Center Cut Filet Mignon	54
8 oz. Choice Angus Club Eye	30	6 oz. Chianti Braised Short Ribs-cabernet reduction	25
		Sauce	Classic Béarnaise
			\$2
Sides			
Creamy Spinach/Artichoke	7	Creamy Potato Puree	6
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7
		Sautéed Colossal Crab	16
		NOLA Blackening Spice	NC
		Duck Fat Roasted Mushrooms	8.5
		Roasted Brussels Sprouts/Pancetta	8

• Entrées

U10 Diver Scallops	34
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce	
Grilled Line Caught Atlantic Swordfish	25/37
8oz/12oz. Lemon caper aioli, haricot vert; see steakhouse grill	
Exotic Foraged Mushroom Ravioli	25
Maitake and king trumpet mushrooms, parmesan-truffle cream sauce	

Grilled Faroe Island Wild Salmon	26
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
10 oz. Roasted "Free Bird" Chicken Breast	23
Organic, free range, Lancaster county chicken Lentils, brussels sprouts, cipolini onions, port wine reduction	

*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness