

Menu

STARTERS

Raw Oysters - 18

Freshly shucked oysters served with strawberry champagne mignonette & classic lemon wedges

Boursin-Stuffed Mushrooms - 15

Roasted mushrooms filled with whipped Boursin cheese, herbs, & a crisp golden breadcrumb topping

Sweetheart Salad - 14

Mixed greens, candied pecans, goat cheese, & strawberries with a champagne vinaigrette

Creamy Lobster Bisque - 18

Luxurious lobster broth finished with cream, tender lobster claw meat, parsley, & crème fraîche

ENTREES

Filet Mignon - 52

Grilled filet mignon topped with fresh rosemary butter, served with broccolini & roasted garlic mashed potatoes

Pan-Seared Salmon - 38

Atlantic salmon with a creamy mushroom & spinach risotto, finished with parmesan and herbs

Creamy Parmesan Fettuccine - 30

Fettuccine tossed in a rich parmesan cream with roasted garlic, wild mushrooms, blistered tomatoes, & fresh spinach

Statler Chicken - 36

Pan-roasted Statler chicken served with seared fingerling potatoes, asparagus & finished with a savory herb jus

DESSERT

Chocolate-Covered Strawberries - 12

Classic chocolate-dipped strawberries, perfect for sharing

Vanilla Bean Cheesecake - 13

Silky vanilla cheesecake topped with bright cherry compote

Flourless Chocolate Torte - 14

Rich flourless chocolate torte drizzled with raspberry sauce

