

VALENTINE'S DAY MENU

February 14, 2019

APPETIZERS

GF *Oysters on the Half Shell 18

6 oysters, 3 different varieties served with horseradish, house made cocktail sauce, lemon & a white wine mignonette. Ask your server for today's offering.

Crab Tower 16

A blend of Dungeness & Blue crab, avocado, fresh corn, micro greens & heirloom tomatoes with avocado cilantro vinaigrette. Served with crispy wonton chips.

Tenderloin Tips Diablo 15

Beef tips sautéed with garlic, Cajun spices, soy, demi & butter. Served with seasoned crostini

VEGAN Heirloom Tomato Napoleon 19

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

GF *Smith's Landing Seafood Extravaganza 59

King Crab Leg, 6 Jumbo Wild Prawns, 6 Oysters (Ask your server for today's selection) & steamed, chilled mussels. Served with house made cocktail sauce, horseradish & white wine mignonette.

SOUPS & SALADS

*Caesar Salad 9

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons

Wedge of Iceberg Salad 10

Sprinkled with tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing.

Clam Chowder 9

Lobster Bisque 9

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

FROM THE SEA

GF Salmon Provencal 31

Pan seared then oven roasted seasonal salmon topped with sun-dried tomato pesto cream. Served with Au Gratin potatoes & seasonal vegetable.

GF Alaskan Halibut Primavera 33

Served with a creamy vegetable risotto & citrus beurre blanc. Drizzled with truffle oil & garnished with orange segments & chives.

GF Lobster Tail 59

A 10 - 12oz. cold water lobster tail served with beurre monte, Au Gratin potatoes & asparagus.

GF *Surf & Turf 69

A petite Filet Mignon with a classic Bordelaise wine sauce & a 10-12 oz. lobster tail. Served with Au Gratin potatoes, asparagus & beurre monte.

Macadamia Crusted Sea Bass 27

Roasted California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa. Served with Au Gratin potatoes & seasonal vegetables.

Bucatini Ala Monte Carlo 29

Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil.

Petrale Sole Ala Roma 30

Filled with bay shrimp, Italian herbs, cream cheese, arugula & shallots. Panko breaded, pan seared & finished in the oven. Served in a pool of demi beurre blanc sauce with Au Gratin potatoes & seasonal vegetable.

SIGNATURE DISHES

Filet Mignon 39

An 8oz. choice tenderloin grilled & served with house demi sauce, Asiago au gratin potatoes & seasonal vegetable. Finished with a side of our classic Béarnaise sauce.

Oven Roasted Prime Rib 35

A generous cut of our rosemary, garlic & salt roasted rib roast, served with Asiago au gratin potatoes, seasonal vegetables, creamy horseradish & au jus.

v Four Cheese Ravioli 20

Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

GF Rib-Eye Steak 35

A 12 oz. rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze. Served with roasted red mashed potatoes & seasonal vegetables.

Parmesan Crusted Pork Chop 29

A double-cut, bone-in Duroc pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash fried and oven roasted. Served in a pool of roasted garlic Asiago cream sauce with Au Gratin potatoes & seasonal vegetables.

GF - Gluten Free V - Vegetarian

Due to shared cooking & prep areas in our full service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have. Please consult your server in detail regarding any food allergies so we can better assist you.