

VALENTINES DAY

**FOUR COURSE MENU:
CHOICE OF ONE SALAD, STARTER,
ENTREE, AND DESSERT**

\$79

SALADS - CHOICE OF 1

THE WEDGE | 19

Iceberg lettuce, ranch dressing, bacon, cherry tomatoes, blue cheese, candied pecans, fried shallots, balsamic drizzle.

CAESAR | 16

Romaine lettuce, Caesar dressing, Parmesan, house-made croutons.

STARTERS - CHOICE OF 1

TRUFFLE FRIES | 17

Crispy fries tossed in truffle oil, served with parmesan garlic aioli

KUNG PAO CALAMARI | 27

Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

CRISPY BRUSSEL SPROUTS | 21

Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta, drizzle of sweet chili sauce

BAO BUNS | 21

Prime beef*, cilantro, avocado, Korean glaze, red cabbage, sriracha mayo, steamed buns.

BLACK ROCK SHRIMP | 30

Pacific blue jumbo shrimp, cajun sauce, served on a bed of hot rocks, ignited table side

HOT STONE BEEF BITES | 29

Wagyu cubes, garlic brown butter, onions, parsley, assortment of dipping sauces

Dessert

A CAKE SLICE | 16

Red Velvet | Carrot Cake |
Chocolate Kahlua

Chef's Tasting Menu

ENTREES - CHOICE OF 1

SEAFOOD PAELLA | 50

Shrimp, mussels, clams, saffron rice, bell peppers, peas, spices, lemon wedge.

ROASTED CHICKEN | 45

Roasted chicken, kale, glazed carrots, mushrooms, lemon butter white wine cream sauce.

BRAISED SHORT RIB | 60

Short rib, pearl onions, potatoes, pecorino, microgreens, basil oil.

SPICY RIGATONI | 35

Rigatoni, pork pancetta, house-made spicy red vodka sauce, basil, grated parmesan

CHEESEBURGER & TRUFFLE FRIES | 35

Two prime beef patties, Gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli



Premium Upgrades

SUBSTITUTE ANY ENTREE ITEM IN FOUR COURSE MENU FOR ONE OF THE FOLLOWING (+ 20):

WHOLE STUFFED LOBSTER | 62

Lobster and crabmeat blended with buttery Ritz crackers, rich lobster base, and herbs, baked with a touch of salted butter and fresh parsley



LILLY'S LOBSTER PASTA | 58

Linguine, whole lobster, spicy white wine cream sauce, tomato, grated Parmesan, edible flowers

CHILEAN SEA BASS | 59

Chilean sea bass, lemon caper butter sauce, shallots, asparagus

From the Grill

FILET MIGNON | 58 RIBEYE | 62

8 OZ. Filet

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*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.