

Celebrate Valentine's Weekend

For Reservations Call 704-765-1565

Tuna Avocado Tower*

yuzu with wakami salad

Ahi tuna, avocado, pineapple,



Jumbo Coconut Shrimp Golden fried, coconut crusted

Romaine, parmesan reggiano,

croutons with caesar dressing

with papaya salsa

Caesar Salad

Thursday, Feb. 14 - Saturday, Feb. 16

Appetizers

Beef Carpaccio* Tenderloin of beef, arugula, capers, garlic aioli, imported Kalamata EVOO

Soup or Salad

Lobster Bisque with creme & sherry

Iceberg Wedge Iceberg, applewood smoked bacon, tomatoes with Maytag blue cheese

Entrees

16 oz. Prime Rib* Slow roasted prime rib with buttermilk mashed potatoes & grilled asparagus

8 oz. C.A.B. Filet * Port demi with buttermilk mashed potatoes & grilled asparagus

Port City Paella*

Mussels, shrimp, bay scallops, calamari over saffron rice with lemon & parsley

Chilean Seabass* Pan-seared served with our famous Port City blue crab risotto

> Lobster Ravioli with 6 oz. Lobster Tail 6 oz. lobster tail served with lobster ravioli

♥ ADD a 6 oz. Lobster Tail to Any Entree + \$10 ♥

Desserts

Chocolate Molten Lava Cake

Vanilla Panna Cotta



4 - Course Meal - \$49 per person + Tax + Gratuity.
- While Supplies Last. No Substitutions. All Pricing includes Non-Alcoholic Beverages



^c Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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