



Celebrate Valentine's Day

For Reservations
Call 704-765-1565



Tuesday, Feb. 14, 2017



Appetizers

Burrata

Heirloom tomatoes, micro basil,
aged balsamic with prosciutto

Lump Crab Cake

Flash fried lump blue crab cake
with creole remoulade

Tuna Avocado Tower*

Ahi tuna, avocado, pineapple,
yuzu with wakami salad

Soup or Salad

Caesar Salad

Romaine, parmesan reggiano, house
made croutons with caesar dressing

Coconut Shrimp Bisque

North Carolina shrimp
with a coconut crema

Iceberg Wedge

Iceberg, applewood smoked bacon,
tomatoes with Maytag blue cheese

Entrees

Cast Iron Prime NY Steak*

Port wine butter with Yukon smashed potatoes & grilled asparagus

Alaskan Halibut*

Pan-seared, lump crab, braised rainbow chard with roasted sweet potatoes

Trio of Filet Medallions*

Oscar, Wellington and Au Poivre with Yukon smashed potatoes

Lobster Ravioli

Maine lobster, white wine, roasted garlic with Pecorino Romano, lemon zest and blistered tomatoes

Desserts

Chocolate Molten Lava Cake

Strawberry Shortcake

4-Course Meal - \$49 per person + Tax + Gratuity.

-While Supplies Last-

Alcohol is additional



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