



Happy Valentine's Day!

STARTERS

CRAB BISQUE
\$12

SPINACH SALAD
\$9

STEAKHOUSE WEDGE
\$9

CAESAR SALAD
\$9

CAJUN LIVER PÂTÉ
\$8

CALAMARI & SHRIMP FRITTI
\$14

KYUURI TUNA
\$14

ARTICHOKE &
KALAMATA OLIVE DIP
\$8

BRUSCHETTA WITH GOAT CHEESE,
TOMATO & BASIL
\$9
with smoked salmon
\$12

SIDES

\$5 each

SAUTÉED ASPARAGUS

BASMATI RICE

STEAK FRIES

MASHED POTATOES

UPTOWN MAC 'N' CHEESE

ENTRÉES

18 OZ GRILLED ANGUS RIBEYE
caramelized onion butter \$38

GORGONZOLA FILET MIGNON
browned Gorgonzola crust, Port wine demi-glace \$38

14 OZ GRILLED ANGUS NEW YORK STRIP
crispy red onions, garlic butter \$35

JUMBO LUMP CRAB CAKE
rosemary potatoes, garlic confit, drawn lemon butter \$32

PAN-SEARED FLORIDA RED GROUPER
Cajun spices, tomato-almond romesco \$32

CREOLE BBQ SHRIMP
sautéed jumbo shrimp, spiced cream sauce, basmati rice \$22

NEW ZEALAND LAMB CHOPS
char-grilled with fresh tomato sauce, crumbled feta \$32

PORK RIBEYE
char-grilled with Cajun mustard cream sauce \$25

CHICKEN DELMONICO
crispy pan-seared chicken breast, rich artichoke and mushroom sauce \$24

CHICKEN, ANDOUILLE AND TASSO GUMBO
traditional Cajun stew with a rich, smoky roux \$14

SPAGHETTINI ALFREDO
shaved Parmigiano Reggiano, Italian bread crumbs \$14
with char-grilled chicken \$18
with sautéed jumbo shrimp \$20

WILD MUSHROOM RISOTTO
shaved Parmigiano Reggiano, Italian bread crumbs \$20

POLENTA ALA PUTTANESCA
goat cheese, spinach, fresh tomato, kalamata olives, pepperoncini, capers \$16