

## Appetizers

### Ahi Tuna Tartare

Diced Avocado, Mango and Cucumber  
Served with Wasabi and Sriracha Aioli and  
Soy Glaze with Crispy Wontons 16.75

### Florida Stone Crab

“A True Florida Delicacy”  
With Cold Mustard and Cocktail Sauce  
Appetizer 21.50 Entrée 39.75

## Sweethearts Dinner

Two Petite Filet Mignons, Simply Grilled to Your Liking  
With a One Pound Canadian Lobster Tail to Share  
Served with Choice of Potato and Vegetable

&

*Two Glasses of Champagne to Toast*

120.00

## Entrees

### Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce  
Served with Grilled Vegetables 33.50

### Parmesan Crusted Chilean Seabass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese  
Baked, Topped with Mustard Sauce and Served with Grilled Vegetables 41.50

### Fish of The Day

Ask your Server for Today's Selection MKT

### Canadian Lobster Tail

16 oz. Cold Water Lobster Tail  
Served with Drawn Butter and Shoestring Fries MKT

### Porterhouse Steak

26 oz. Prime Porterhouse Aged 28 Days  
Served with Shoestring Fries 56.75

### Veal Chop with Mushroom Demi Sauce

Pan Seared Veal Chop topped with Porcini and Shitake Mushrooms  
In a Veal Demi Sauce. Served with Spinach Mashed Potatoes 41.50

### Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with  
Spinach Mashed Potatoes and Bordelaise Sauce 39.75

### Roasted Australian Rack of Lamb

Marinated in our Rosemary Herb Seasoning  
Served with Spinach Mashed Potatoes and a Marsala Mint Sauce 44.75

### Chefs Featured Dessert

Please ask your Server for Today's Selection 8.00