

VALENTINE'S 2021 MENU

SUNDAY, FEBRUARY 14TH, AFTER 3:30PM

FIRST

Oysters Rockefeller | 4 | spinach, bacon, parmesan, Absente GF

Oysters on the Half Shell | 4 | cocktail, mignonette GF

Snow Crab Stuffed Mushrooms | 4 | snow crab, green onion, roasted garlic,
Tank 7 cheddar, sherry balsamic drizzle

Salt & Pepper Calamari | lightly dredged calamari & jalapenos, cabbage, carrot
& jalapeno slaw, ginger soy sauce

SECOND

Lobster Bisque GF

OR

Strawberry Almond Salad | mixed greens, goat cheese,
champagne vinaigrette GF

OR

Classic Caesar Salad | romaine, croutons, parmesan GFA

OR

House Salad | greens, cucumber, tomato, sunflower seeds,
queso fresco, choice of dressing GFA

THIRD

Filet Oscar | 6oz tenderloin, snow crab, béarnaise, grilled asparagus, confit Yukon potatoes GF

OR

Lemon Pepper Swordfish | herbed orzo pasta, grilled asparagus, fresh herb beurre blanc

OR

Seared Scallop Pasta | 3 | pan-seared sea scallops, angel hair pasta, roasted shallot
& garlic butter sauce GFA

FOURTH

Raspberry Chocolate Layer Cake

OR

Chocolate Covered Berries GF

Four Courses 52 | 59 for Filet Oscar
Coursed Wine Pairings 25

J. WILSON'S