



## DATE NIGHT MENU

**\$99 PER COUPLE**

### FIRST COURSE

Choose 1 to Share:

#### CRISPY CALAMARI

housemade marinara, chipotle aioli

#### WAGYU TARTARE +\$6

Japanese Wagyu, pickled mustard seed, capers shallots, truffle, crispy rice, caviar

#### OYSTERS ON THE HALF SHELL

champagne lemon granita

#### BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, bleu cheese dressing

#### AHI TUNA WONTON TACO +\$6

green onion, toasted sesame seed, ponzu, avocado mousse, seaweed

### SECOND COURSE

Choice Of:

#### JIDORI CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

#### WILD ISLE'S KING SALMON

wasabi mashed potatoes, sauteéd spinach, mirin, ginger, soy glaze, topped with mango chutney

#### USDA PRIME NEW YORK

#### STUFFED GNOCCHI

ricotta cheese cream parmesan Reggiano sauce, shaved black truffle

#### CREATE YOUR OWN SURF & TURF

LOBSTER TAIL +\$35

SHRIMP SCAMPI +\$25

### THIRD COURSE

Choose 1 to Share:

#### NEW YORK CHEESECAKE

#### CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, peanut butter ice cream, chocolate leaf

#### LIMONCELLO CHEESECAKE

served with Caravella Limoncello liqueur

#### MOLTEN LAVA CHOCOLATE CAKE +\$6

with Vanilla Bean Ice Cream

LIMITED TIME ONLY: AVAILABLE SUNDAY-FRIDAY  
Blackout Date: May 12, June 16: Menu Based on Availability

3.75% surcharge will be added to all the guest checks to cover increasing costs and support recent min. wage and benefits for our dedicated team. Many of our items can be made began, vegetarian and gluten free. Please notify your server.