



DATE NIGHT MENU

\$99 PER COUPLE

FIRST COURSE

choice of one shared appetizer

CRISPY CALAMARI

housemade marinara, chipotle aioli

DECONSTRUCTED WAGYU TARTARE +\$10

quail egg, chives, mustard, shallots, pickles, capers, toast points

TUNA TARTARE +\$8

locally sourced, avocado, soy ginger, radish, wonton chip

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, blue cheese dressing

CRAB CAKE +\$3

blue crab, chives, celery remoulade, medley of bell peppers

SECOND COURSE

choice of two entrees

ROASTED BONE-IN CHICKEN BREAST

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

WILD ISLE'S KING SALMON

honey dijon glaze, garlic mashed potatoes, spring vegetables

USDA PRIME NEW YORK +\$10

21 Days Dry-Aged

RICOTTA GNOCCHI

ricotta cheese cream parmesan reggiano sauce, black truffle

CREATE YOUR OWN SURF & TURF

LOBSTER TAIL +\$39

SHRIMP SCAMPI +\$25

THIRD COURSE

choice of one shared dessert

CHOCOLATE HAZELNUT MOUSSE CAKE

LIMONCELLO CAKE

MOLTEN LAVA CHOCOLATE CAKE +\$5

lanilla bean ice cream

Limited Time Only: Available Everyday

Reservation Required, Based on Availability

3.75% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.
Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.