



HAPPY

# Valentine's DAY

## FIRST COURSE

SMOKE SALMON BLINI

honey chive creme fraiche, pickled onion, dill. EVOO.

## SECOND COURSE

*select one*

COCKTAIL SHRIMP

3 jumbo shrimp with zingy cocktail sauce

BILLIONAIRES BACON

It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet & hot things.

BRUSSEL SPROUTS

honey whipped ricotta, Parmesan, golden raisins.

AHI TUNA AND WATERMELON

compressed watermelon, feta cheese, English cucumber, aged balsamic, Himalayan sea salt, basil, evoo.

FRIED HALF LOBSTER TAIL

chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream.

## INDULGE

1/2 lb KING CRAB +45

OSCAR STYLE +12

DIVER SCALLOPS +9

1/2 lb LOBSTER TAIL +31

## ENHANCE

HOLLANDAISE +4

BÉARNAISE +4

CABERNET REDUCTION +4

MUSHROOM MEDLEY +11

## CHEERS

CHAMPAGNE TOAST +12

## THIRD COURSE

*select one*

CEASAR SALAD

crisp romaine hearts tossed in our classic dressing, sour dough croutons, Parmesan crisp.

BASCOMS SALAD

spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette.

BEEF SALAD

red & gold beets, whipped and bruléed goat cheese candied pecans, golden raisins, blood orange vinaigrette.

LOBSTER BISQUE

rich lobster stock, sherry wine, cream and chopped lobster.

## FOURTH COURSE

ALL STEAKS & CHOPS SERVED WITH ONION STRINGS, MASHED POTATO & BROCCOLINI

*select one*

CHILEAN SEABASS

whipped Peruvian purple potatoes, creamy leeks, shoe string potato, cabernet butter and herbed oil.

RED SNAPPER

Arborio rice tossed with crawfish tails, andouille sausage, herbs, grilled pineapple & mango salsa.

FETTUCINI & CLAMS

melted leeks, bacon lardons, tossed in a lemon butter cream sauce.

HERBED MEDITERRANEAN GROUPEL

Ajvar sauce, tzatziki sauce, jumbo grilled asparagus, Kalamata and green Queen olives.

FILET MIGNON

very tender with little marbling, 10 oz.

BONE IN RIBEYE

22oz. CREEKSTONE ALL NATURAL, highly marbled.

KING CUT PRIME RIB

au jus, horseradish. 16oz.

LAMB CHOPS

domestic double cut chops with Dijon mustard & rosemary crust.

WAGYU NEW YORK STRIP

Japanese beef raised in Australia, high quality A5, minimum BMS of 7. 12oz

Complimentary chocolate covered strawberry

## FIFTH COURSE

*served with select one*

BLUEBERRY CHEESECAKE

KEY LIME PIE

MANGO SORBET

DRAGON FRUIT SORBET

COGNAC CHOCOLATE MOUSSE with bittersweet chocolate shavings

-110 PER PERSON

RESERVATIONS REQUIRED