



HAPPY  
*Valentine's Day*

THREE-COURSE MENU

Available Wednesday, February 12 – Saturday, February 15

All entrées include first bite, salad and dessert

*First Bite*

**CRAB & CAVIAR BLINI**

jumbo lump crab, caviar, potato crisp

*Salad*

**PEAR & POMEGRANATE SALAD WITH BLUE CHEESE**

shaved pears, pomegranate seeds, blue cheese crumbles, sweet & spicy walnuts with citrus fig vinaigrette

*Entrée*

choice of

**PETITE FILET MIGNON\* & LOBSTER TAIL SCAMPI | 90**

peppercorn sauce, sautéed roasted campari tomatoes, white wine herb butter

**PETITE FILET MIGNON\* & CRAB-STUFFED COLOSSAL SHRIMP SCAMPI | 80**

peppercorn sauce, colossal shrimp (imported) with savory crab filling, sautéed roasted campari tomatoes, white wine herb butter

**PETITE FILET MIGNON\* & TWIN PISTACHIO-CRUSTED LAMB CHOPS\* | 75**

peppercorn sauce, asparagus, sautéed roasted campari tomatoes

**PRIME SURF & TURF FOR TWO | 200**

35 oz prime tomahawk\*, a lobster tail, two crab-stuffed colossal shrimp (imported), sautéed roasted campari tomatoes, white wine herb butter

*Dessert*

**NEW YORK CHEESECAKE**

strawberry champagne sauce & chocolate gooey butter cake bites

*Cheers to your Valentine*



**PORTO V&T | 15**

Absolut Elyx vodka, Fonseca Bin 27 Port, tonic syrup, soda water, with fresh raspberries & mint

**I LOVE WINE FLIGHT – 3 oz pours | 20**

- MIONETTO, Prosecco Avantgarde Treviso
- HESS COLLECTION, Chardonnay Napa Valley
- FPS by B.R. COHN, Cabernet Sauvignon California

Before placing your order, please inform your Server if anyone in your party has a food allergy

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws