



Valentine's Day Specials



Starters to Fall in Love

Oysters on the Half Shell

Freshly shucked and served with a delicate Champagne and strawberry mignonette
3 for 6 • 6 for 11 • 9 for 16 • Dozen for 20

Oysters Rockefeller

A half dozen, traditionally prepared with butter, herbs, and bread crumbs.
Baked in their shells until golden brown ~ 14

Maine Lobster Bisque

A rich lobster base, flavored with brandy and cream. Topped with
savory caviar crème fraiche ~ 8⁵⁰

Champagne Vinaigrette Salad

Delicate spinach greens dressed with a fresh strawberries, candied walnuts,
and imported Huntsman cheese ~ 8



An Affair to Remember

Alder Grilled King Salmon

Perfectly grilled upon our alder pit and served atop sautéed spinach with a fresh apple
relish. Presented with celery root mashed potato and drizzled with apple syrup ~ 30

Lobster Macaroni and Cheese

Rich Lobster and cream baked into pasta and accented with Maine lobster sections and
shaved Oregon truffles. Definitely not your Mom's Mac and Cheese ~ 27

Alder Grilled Coho Salmon

Served atop sautéed spinach and topped with a roasted pepper and eggplant caponata.
Accompanied by brussel sprout gratin ~ 26

Alder Grilled Halibut

Flaky white halibut, carefully grilled on our alder pit. Served atop a Chanterelle mushroom
custard and drizzled with Parmesan cream. Served with sautéed green beans and topped
with fried shallot ~ 32

All Natural NY Omaha Steak

A choice cut of Nebraskan grass fed beef, served with a sour cream, piquillo pepper and
onion stuffed smashed red potato, award winning Rogue River Blue cheese and house made
onion rings. Drizzled with port wine reduction ~ 32



Living Happily Ever After

Crème Brûlée Trio

A treat perfect for sharing! Strawberry, chocolate and vanilla brulee lie beneath a hard
candied shell. Served with vanilla bean cookies and chocolate dipped strawberries ~ 12

