



VALENTINE'S MENU

STARTER

Pan Seared Scallops | 18.95 | GF

celeriac purée / house made lamb bacon /
chili oil + fried herb crumble

The Nosh for Two | 12.95 | V

tahini hummus / basil + honey whipped ricotta /
marinated olives

MAIN

Surf + Turf | 49.95 | GF

12oz. 60 day dry aged striploin / lobster
béarnaise / seasonal vegetables / roasted garlic
whipped potatoes

Ocean Wise Great Lakes Pickerel | 28.95 | GF

brown butter pan fried / velouté braised lentils /
parisienne potatoes

Braised Jack Fruit Blanquette | 21.95 | V

phyllo herb crust / winter vegetable ragout /
butter greens

DESSERT

Raspberry + Lemon Clafouti | 10.95 | V

butter pastry / Eby Manor custard / chocolate
bark / raspberry sorbet

DRINKS

L'amour c'est L'amour

| 10.95 / 2.5 oz. |

Lusksoswa vodka /
Chambord liqueur /
Pineapple / Prosecco

Love the One You're With

| 5.95 / zero proof |

pineapple juice/
muddled raspberry
syrup / fresh lime
