



STARTERS

Roasted Cauliflower Parmesan Soup

white truffle oil, applewood bacon 9

Oysters on the Half Shell

"Moon Dancers"; housemade sriracha cocktail sauce, shaved watermelon radish, blackberry mignonette 12

Grillfire Classic Caesar

lightly grilled baby romaine, aged parmesan, 7 spice garlic croutons, tomatoes, Caesar dressing 10

Green Apple & Roasted Baby Beet Salad

arugula, Geit-in-Stad goat cheese, candied pistachios, balsamic fig reduction 12

Scallop Tartare

bay scallops, red onion, cucumber, EVO, mango puree, balsamic caviar, mandarin zest 14

Stir-Fried Brussels Sprouts

Thai chili, garlic, ginger, sweet soy glaze 9

Panko Crusted "Mini Crab Cakes"

lobster cream sauce, lemon-scented steamed rice, petite greens 14

Shrimp & Grits

head-on prawns, saffron-tarragon grits, Tasso ham, charred tomato beurre blanc, pea tendrils 15

Szechuan Chicken-Ginger Egg Rolls

wok vegetables, caramelized onions, apricot-honey mustard 9

ENTREES

Grilled Mahi Mahi

jumbo blue crab, roasted fennel, Israeli couscous, ouzo cream sauce 32

Potato Gnocchi

sautéed jumbo shrimp, Tasso ham, trinity mix, roasted garlic, chardonnay 28

Korean-style BBQ Half Chicken

kimchi fried rice, scallions, bacon, fried egg, sesame seeds 22

Pan Seared Chilean Sea Bass

miso marinated, citrus risotto, pineapple salsa, grilled asparagus, mango beurre blanc 32

Braised Beef Short Rib

wild mushroom ragout, cipollini onions, butternut squash ravioli, vanilla foam 26

Cider-Brined Pork Tenderloin*

confit pearl onions, rice beans, smoked bacon, Pedro Ximenez sherry 28

Jumbo Lump Crab Cakes

grilled corn, garlic roasted fingerling potatoes, Old Bay butter 28

Duo of Duck

confit leg, duck bread pudding, spiced pumpkin seeds, shaved brussel sprouts, pumpkin puree 34

Surf & Turf

10oz Creekstone filet mignon, blackened day boat scallops, smoke gouda au gratin, charred ramps 42

Cowboy Cut Ribeye*

baked potato, aged parmesan, shaved truffles, tobacco onions, roasted broccolini 48

Blackened Ahi Tuna*

wasabi mashed potato puree, sesame wok vegetables, sweet soy reduction 28



VALENTINE'S DAY FOUR COURSE PRIX-FIXE FOR TWO

1st Course Szechuan Chicken-Ginger Egg Rolls

2nd Course Choice of **Classic Caesar Salad** or **Roasted Cauliflower Parmesan Soup**

3rd Course **40oz Creekstone Farms Porterhouse**
roasted garlic & herb fingerlings, grilled baby carrots, charred ramps & cilantro pesto

4th Course **Nutella Brownie®** chocolate-hazelnut mousse

\$55pp

Executive Chef Rashad Edwards