



VALENTINE'S SURF & TURF

LOVE TOAST

Sparkling Brut

Sparkling Rosé

Moscato d'Asti

Prosecco

STARTER

Garden Salad

*Green leaf lettuce, carrot, cucumber,
broccoli, cabbage, avocado & tomato*

Dressing: miso ginger/balsamic vinaigrette/ranch

Caesar Salad

Romaine lettuce, croutons and parmesan cheese

New England Clam Chowder

*creamy with chopped and whole fresh
clams, potato, onion, carrot & celery*

MAIN COURSE

Silver \$85

*Colossal Tiger King Shrimp + 4oz Filet Mignon
served with grilled asparagus*

Gold \$125

*8oz Lobster Tail + 3 pcs of Lamb Chops
served with grilled asparagus*

Diamond \$145

*Chesapeake Bay Scallops + 12oz Prime Dry Aged
New York Strip served with grilled asparagus*

Platinum \$185

*½ lb Red King Crab Legs and 20oz Prime Bone
in Ribeye served with grilled asparagus*

DESSERT

Mini Key Lime Pie

N.Y. Cheesecake

Shot of Espresso



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CHICAGO **OYSTER** HOUSE