

**ASPEN GRILLE**  
**VALENTINE'S DAY 2023**

**FIRST**

**SURF & TURF WAGYU CARPACCIO**

CHILLED LOBSTER CLAW, MICRO ARUGULA, PICKLED ONIONS, SHAVED PARMESAN,  
MUSTARD HORSERADISH AIOLI, GRILLED CROSTINI

**FRENCH KISS OYSTERS ON THE HALF SHELL**

PROSECCO MINIONETTE

**COLOSSAL SHRIMP COCKTAIL**

HOUSE COCKTAIL SAUCE, LEMON

**AHI TUNA POKE-TINI**

MARINATED #1 AHI TUNA, TRUFFLE-SOY VINAIGRETTE, AVACADO,  
SESAME, CHILI, MICRO CILANTRO, TOBIKO, WASABI AIOLI, WONTON CRISPS

**SECOND**

**WEDGE SALAD OR CAESAR**

**THIRD**

**14OZ AMERICAN WAGYU NEW YORK STRIP**

CRILLED BROCCOLINI, JUMBO GARLIC SHRIMP,  
SMASHED FINGERLING POTATOES

**BLACKENED CHILEAN SEABASS**

HARICOT VERTS, GINGER SCENTED BASMATI RICE,  
FRESH MANGO SALSA, LEMON BEURRE BLANC

**SURF & TURF**

8 OZ. COLD WATER LOBSTER TAIL & 6OZ. CENTER CUT USDA PRIME, FILET,  
GRILLED ASPARAGUS, HOLLANDAISE

**16OZ PRIME COWBOY RIBEYE OSCAR**

JUMBO LUMP CRAB, GRILLED ASPARAGUS,  
ROASTED GARLIC WHIPPED POTATOES, BERNAISE SAUCE

**FOURTH**

**SHARED DESSERT & SHARED CHAMPAGNE TOAST**

**\$129 PER PERSON ++**