

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

GRILLED 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 ++

