



*Happy*

*Dessert*

*Valentine's*

**DOUBLE CHOCOLATE CAKE**

Warm Fudge and  
Grand Marnier Soaked Berries

**BERRY "POP" TART**

Warm Flaky Pastry, Vanilla Ice Cream,  
Local Berries

*Day*

**BANANA SPLIT**

Fried Bananas,  
Vanilla and Chocolate Ice Cream,  
Caramel Sauce, Warm Fudge,  
Sprinkles and Chopped Nuts

**RED VELVET CHEESECAKE**

Layers of Red Velvet Cake and  
NY Style Cheesecake with  
Homemade Cream Cheese Frosting



*from*

*The Flagler  
Steakhouse*

# *Appetizers*

## **ROMAINE HEARTS**

Warm Focaccia Crostini, Aged Reggiano, Cured Tomatoes,  
Creamy Lemon Mustard Vinaigrette

## **ARUGULA**

Blue Cheese, Heirloom Tomatoes, Grilled Artichokes and Balsamic Vinaigrette

## **LOBSTER BISQUE**

Corn Fritters, Aged Sherry

## **FOIE GRAS "TORCHON"**

Crimson Grape Compote, Warm Toasted Brioche, Port Syrup

## **OCEAN TOWER FOR TWO**

Lump Crab, Stone Claws, Shrimp and Oysters  
Spicy Cocktail, Mustard and Mignonette Sauces

## **JUMBO LUMP CRAB AND LOBSTER CAKE**

Fire Roasted Scallion, Local Corn Relish, Lemon Artichoke Aioli

## **SWEET CHILI PULLED DUCK**

Tempura Green Onions, Asian Noodles, Sesame Seeds, Chilled Peanut Sauce

# *Entrées*

## **SURF & TURF**

Grilled NY Strip, South African Lobster Tail, Asparagus, Mashed Potatoes

## **COLORADO LAMB SHANK**

Farro, Escarole, Butternut Squash Pureé, Rosemary Jus

## **RIBEYE**

Lyonnaise Potatoes, Sautéed Haricot Verts, Tomato,  
Portobello, Prosciutto Ragu, Veal Butter Sauce

## **BUTTER ROASTED SEA BASS**

Leeks, Morel Mushrooms and Lump Crab, Cauliflower Truffle Potato Cream

## **FREE RANGE CHICKEN**

Red Rice, Sage Butter and Natural Jus

## **CHÂTEAUBRIAND FOR TWO**

Asparagus, Roasted New Potatoes, Sautéed Mushrooms,  
Caramelized Cippolini Onions, Bordelaise Sauce

*All menu prices subject to service charge and state sales tax.*

*As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*