

Appetizers

Available in addition to the Three Course Dinner

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Marin Miyagi \$3.50

Tomales Bay, CA

Medium, Briny, Buttery, Crisp Clean Finish

Totten Inlet \$3.25

Totten Inlet, Puget Sound, WA

Medium Brine, Sweet Watermelon Accents

Beau Soleil \$4.25

New Brunswick, BC

Firm, Salty, Sweet Hints of Hazelnut

Cooked Oysters

Maître D’: Parsley, Garlic, Onions, Butter (4 Ea.) 17

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 17

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 19

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Crab Cakes 24

Baby Mixed Greens, Baby Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps

Spicy Sautéed Prawns 21

Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

Spanish Octopus 24

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Burrata & Fried Flatbread 16

Oven Dried Tomatoes, Roasted Garlic, Kalamata Olives
Frisée, Chive Oil & Korean Chili Flakes

BBQ Chicken Flatbread 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Steak Tartare 22

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Snacks

Warm Marinated Olives 9

Candied Pecans 8

Hummus & Fried Bread 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

Charcuterie & Cheese Board 32

- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana , Chorizo Soria**, Harbor City, CA
- **Shaft’s Bleu, Cow**, Placer County, CA
- **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

Sides

Crispy Brussels Sprouts

Dijon Citrus Glaze & Parmesan Cheese
15

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil
Parsley, Truffle Aioli
14

20% Gratuity applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Valentine's Day 2026

Select one item from each Course below

Appetizers

Lobster Bisque

Puff Pastry Croutons, Bay Shrimp, Sherry

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boquerones, Crostini

Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

Oven Roasted Butternut Squash

Honey, Pomegranate Gastrique, Pecans, Baby Mixed Greens, Feta, Basil Vinaigrette

Entrees

Red Wine Braised Beef Short Ribs \$58

Soft Polenta, Sautéed Spinach, Red Wine Jus, Herbed Panko

Local Farm Chicken Under A Brick \$50

Buttermilk Mashed Yukon Golds, Natural Thyme Jus

12 oz. Ribeye \$70

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Butternut Squash Risotto \$46

(Gluten Free, Vegan Option Available)

Pepitas, Parmesan & Sage Brown Butter

Salt & Stone Seafood Stew \$61

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

Gulf Prawn & Scallop Tagliatelle \$52

Housemade Pasta, Local Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Roasted Lobster Tail \$65

(add a second tail + \$30)

Yukon Gold Mashers, Drawn Butter

Sourdough Crusted Petrale Sole \$51

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon \$52

Mixed Mushroom Risotto, Truffle Cream Sauce, Salsa Verde

Filet Mignon & Roasted 6 oz. North Atlantic Lobster Tail \$92

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt, Drawn Butter

Filet Mignon & Sautéed Gulf Prawns \$72

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Desserts

Flourless Chocolate Ganache Torte

Candied Pecans, Butterscotch, Wine Salt

Vanilla Bean Cheesecake

Strawberry Compote, Chocolate Covered Strawberry

Fruit Crisp

Vanilla Bean Ice Cream

Tiramisu

Whiskey Anglaise, Powdered Sugar

Fiorello's Blackberry Cabernet Sorbet

Fiorello's Kentucky Bourbon Butter Pecan Gelato

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).