

Amour

Love

Kjaerlighed

Love

Liebe

Love

Rakkaus

Love

Amore

Love

Starter

Mussels in a Creamy Coconut
Curry Broth \$14

Served with fresh crostini

Prosciutto Brie & Apricot Crostini \$12

Cauliflower Burrata Crostini \$12

Antipasti Board \$16

served with olives, fat-rad borsini stuffed
peppadews, almonds, fruit, asiago, brie,
salami, prosciutto, crostini

Choice of

Insalata

Petite Romain Wedge

roasted grape tomato | quick pickled red
onion | blue cheese vinaigrette

Soup

Lobster Seafood Bisque

Plant Based Entree

Gnocchi Bowl \$24

accompanied by a sage beurre blanc | grilled
beech & portabella mushrooms
asparagus tips
Add: tofu \$6 chicken breast \$6

Grilled Cauliflower Steak (V) \$24

herbed red quinoa | white beans
honey roasted cherry tomato
blend of baby spinach— basil— arugula
Add: tofu \$6 chicken breast \$6

(V) = Vegan

Entree

Surf & Turf for Two \$72

6oz top sirloin | 6oz Alaskan lobster tail |
snow crab | peel & eat Shrimp | pappardelle
in a saffron cream sauce

Lobster Wellington \$44

puff pastry | 6 oz Alaskan lobster | lump
crab | cremini mushrooms | spinach | on a
warm asparagus & broccolini, tender pea
salad | lemon hollandaise

Tuscan Ribeye \$44

house made gnocchi | white parmesan &
garlic cream sauce | grilled asparagus
Add: shrimp \$10 lobster tail \$15
Cajun snow crab legs \$15

Roasted Pork Tenderloin \$28

red Chili—oil—lemon—garlic—marinate
Bayfield blueberry demi glaze
parsnip & rutabaga mash

Pasta Sinatra \$26

house spaghetti | Italian sausage |
peppers | onions | house pomodoro sauce
Add: shrimp \$10 lobster tail \$15
Cajun snow crab legs \$15

Vodka Seafood Fettuccini \$42

house fettuccini | shrimp | mussels | house
sausage | asparagus tips | pasta tossed in
a creamy vodka sauce

Salmon Taormina \$28

salmon | artichoke pesto | melting cherry
tomato | bed of lemon Israeli cous-cous
asparagus