

# Valentine's Day

MENU

**APPETIZERS****LUMP CRAB CAKE 18**

Arugula, Creole Aioli, Orange Honey  
Vinaigrette, Mango Salsa

**GARLIC STEAK BITES 20**

6 oz Steak, Cremini Mushrooms,  
Garlic, Butter, Toast

**DEVILED EGGS 14**

Chives, Candied Bacon, Dill Aioli, Arugula

**OYSTERS ON THE HALF SHELL\* 4 ea**

Mignonette, Horseradish, Hot Sauce

**SOUPS AND SALADS****GRATINEE FRENCH ONION 13**

Slow-Caramelized Onions in a Rich Beef  
Broth, Finished with Toasted Baguette and  
Melted Gruyère

**GLENGLYME HOUSE SALAD 12**

Mixed Greens, Carrot, Cucumber, Bacon, Cherry  
Tomato, Red Onion, Balsamic Vinaigrette, Croutons

**CLASSIC CAESAR 12**

Crisp Romaine Hearts Tossed with Classic  
Caesar Dressing, Finished with Parmigiano-  
Reggiano and Toasted Garlic Croutons

**ENTREES****RIBEYE STEAK 58**

Cedar River Farms (14 oz.)

**KC STRIP STEAK 45**

Cedar River Farms (12 oz.)

**FILET MIGNON 38 | 48**

Local Angus (6 oz or 8oz)

**ROSEMARY & PORCINI MUSHROOM****CRUSTED PRIME RIB 68**

12 oz Cut Prime Rib, Yorkshire  
Pudding, Au Jus, Horseradish

**STEAK & LOBSTER 70**

6 oz Center Cut Filet Mignon. 5.5 oz  
Cold Water Lobster Tail (Canada),  
Potatoes Gratin.

**PAN SEARED SALMON 38**

8 oz. Salmon, Farro with Onions, Peppers  
and Baby Spinach, Red Potatoes,  
Lemon Caper Cream Sauce

**CREAMY CHICKEN GNOCCHI 38**

Grilled Chicken Breast, Tender Potato  
Gnocchi Garlic Cream Sauce with Asparagus,  
Sugar Snap Peas, Cherry Tomato, Shallot,  
Chives, and Basil Oil Drizzle.

**SIDES****BAKED MAC & CHEESE 11****BALSAMIC MAPLE  
GLAZED BRUSSELS SPROUTS 11****ASPARAGUS 11****DRINKS****ICED TEA 3****LEMONADE 3****SOFT DRINKS 3****COFFEE 3****ASK ABOUT  
SPECIAL  
VALENTINE'S  
COCKTAILS****DESSERTS****CRÈME BRÛLÉE 11**

Silky Vanilla Custard, Crisp Caramelized Sugar Crust,  
Fresh Raspberries

**CHOCOLATE CHEESECAKE 11**

Creamy Dark Chocolate Cheesecake, Layered with Nutella,  
Chocolate Cookie Crumble, Chocolate Sauce

**RASPBERRY TUXEDO CAKE 11**

Layered Dark Chocolate Cakes, Raspberry Panna Cotta,  
Tart Raspberry Puree, and Dark Chocolate Ganache.

**APPLE CROSTATA 12**

House Made Apple Tart, Caramel

**3 COURSE****PRIX FIXE**

& OPTIONAL WINE PAIRING

**FIRST COURSE**

Choose One

**CAESAR SALAD****STRAWBERRY BURRATA SALAD****GRATINEE FRENCH ONION SOUP**

COURSE 1 WINE PAIRING:

*Rinaldi Moscato D'Asti*,  
Sparkling White, Piedmont, Italy

**ENTREE**

Choose One

**FILET MIGNON 70**

6oz Center-Cut Filet Mignon, Creamy  
Mashed Potatoes, Seasoned Asparagus and  
Classic Diane Sauce

**STEAK & LOBSTER 85**

6 oz Center Cut Filet Mignon. 5.5 oz  
Cold Water Lobster Tail (Canada),  
Potatoes Gratin.

**CREAMY CHICKEN GNOCCHI 55**

Grilled Chicken Breast, Tender Potato  
Gnocchi Garlic Cream Sauce with Asparagus,  
Sugar Snap Peas, Cherry Tomato, Shallot,  
Chives, and Basil Oil Drizzle.

COURSE 2 WINE PAIRING:

*Sea Sun Pinot Noir by Caymus*  
Sonoma Coast, CA

**DESSERT**

Choose One

**CHOCOLATE CHEESECAKE****CRÈME BRÛLÉE****RASPBERRY TUXEDO CAKE**

COURSE 3 WINE PAIRING:

*J Lohr Monterey*

Late Harvest Riesling, Central Coast, CA

**ADD 3 COURSE  
WINE PAIRING**

4 oz Pours +24

6 oz Pours +34