

# The BOARD ROOM

## VALENTINE'S DAY

### STARTERS

choose one

**LOBSTER BISQUE**  
meyer lemon cream

**WINTER GREEN SALAD**

organic greens | tomatoes | cucumbers | carrots | blue cheese  
glazed pecans | tart dried cherry balsamic vinaigrette

**GRILLED ARTICHOKE**

tarragon & lemon aioli | parmesan herb crust | blistered lemon

**LOBSTER & CRAB RISOTTO**

hen of the woods mushrooms | english peas | shaved black truffles  
saffron cream | micro arugula

**STEAK TARTAR**

chef's condiments | truffle cream | chive & mushroom blini

### ENTREES

choose one

**GRILLED PRIME RIBEYE STEAK**

ADD LOBSTER TAIL...35

herb roasted yukon gold potatoes | asiago creamed spinach  
roasted garlic | cabernet butter

**FILET MIGNON & CRAB STUFFED PRAWNS**

jack daniels demi glaze | chive butter sauce  
winter baby vegetables | creamy blue cheese scalloped potatoes

**ROASTED HALIBUT**

crab & brie stuffed | garlic braised fennel | couscous & baby carrot salad  
lemon thyme butter sauce

**VEGAN BUTTERNUT SQUASH RAVIOLI**

tesoro tomato puree | roasted butternut squash | toasted almonds  
fresh arugula pesto | crispy carrots

### DESSERTS

choose one

**SIGNATURE BUTTER CAKE**

salted caramel sauce | vanilla bean ice cream | fresh strawberries

**VANILLA BEAN CRÈME BRULEE**

fresh raspberries | confection sugar

**WARM CHOCOLATE LAVA CAKE**

salted caramel sauce | almond cream | raspberries

**NEW YORK CHEESECAKE**

fresh strawberries | almond cream | confectioners sugar

**\$95**

+ tax & gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
The Board Room staff and managers would like to thank you for your understanding, patience and for supporting us through these hard times.  
5% will be automatically added to all checks for employee wage increases. Please ask for the manager if you would like this removed