

Valentine's Day MENU

THE HOMESTEAD

FIRST DATE

BUFFALO CRISPED CAULIFLOWER 14

blue cheese crumbles + baby greens + sweet chili sauce (VEG)

SPICY TUNA POKE TOSTADA* 25

grilled pineapple + avocado + cucumber + ponzu + scallions + sriracha aioli

THAI STICKY RIBS* 17

tender slow cooked pork ribs + nam pla + red chili + lime + house kimchi (GF)

SMOKED SALMON CROSTINI 20

red onion + caper + sriracha aioli + garlic butter crostini + sour cream

LOVE NOTES

MEDITERRANEAN SALAD 19

mixed greens + cucumber + bell pepper + kalamata olives + onion + macadamia nuts + farro + pecorino + greek dressing

BURRATA & PROSCIUTTO SALAD 20

creamy burrata + crisped prosciutto + baby arugula + roasted beets + lemon vinaigrette

ORGANIC BABY GREEN SALAD 15

candied walnuts + chevre + carrot + cucumber + tomato + white balsamic vinaigrette (veg + GF)

WILD MUSHROOM SOUP 12

creamy + earthy wild mushroom blend

HOLDING HANDS

THE RANCH DOUBLE CHEESEBURGER* 20

American cheese + lettuce + tomato + bacon jam + homestead special sauce + brioche bun

BLACKENED CHICKEN SANDWICH 21

blackened chicken breast + grilled pineapple + jalapeno creole mustard + avocado + white cheddar + pretzel bun

SOUL MATES

BEEF TENDERLOIN 48

crispy potato cake + truffled spinach fondue + red wine demi-glace

BUTTER-POACHED LOBSTER TAIL 50

delicately poached lobster tail + shrimp + grilled asparagus + creamy mac and cheese + jalapeno garlic herb butter

SEAFOOD FETTUCINE 29

shrimp + cod + clams + toasted macadamia nuts + fresh herbs + parm

SEARED SEA SCALLOPS 53

butternut squash puree + crispy pork belly + cranberry butter sauce + argula

PACIFIC SALMON 29

sweet & spicy honey black bean glaze + roasted corn grits + avocado + lime crema

CHICKEN & SHRIMP FAJITAS 28

bell peppers + onions + tomatoes + guacamole + sour cream + mexican rice + corn tortillas

SWEET THINGS

BANANAS FOSTER BEIGNETS 15

dark rum + house caramel drizzle + fresh banana + vanilla ice cream

VANILLA TRES LECHES CAKE 13

roasted peach + roasted pineapple + coconut whipped cream

VELVET CHOCOLATE VOLCANO 12

fresh strawberries + vanilla ice cream

**ask your server about our wine and cocktail specials*

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. The following major food allergens may be used for ingredients: Milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy or sesame.*

Please ask our staff for more information about allergens.

We automatically add a 20% gratuity for parties of 6 or more.