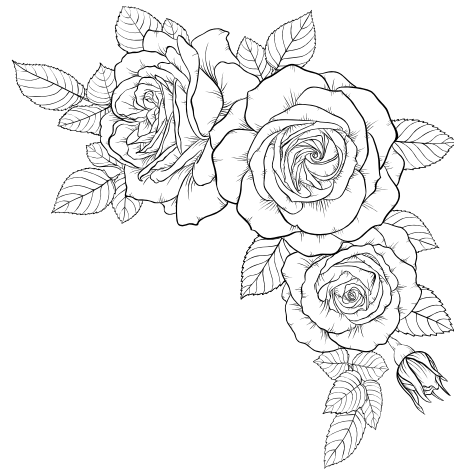


ROSEMARY & THYME VALENTINE'S DAY 2020 MENU



APPETIZERS

\$12 | Bowl
BERMUDA FISH CHOWDER (GFO)
Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Peppers Sauce.

\$12 | Bowl
LOBSTER BISQUE
Chunks of Lobster in a Rich Bisque topped with a Gruyère-Lobster Crostini.

\$10
TRADITIONAL CAESAR SALAD (V) (GFO)
Chopped Romaine, Shaved Parmesan, Crostini & Homemade Caesar Dressing.

\$14
WEDGE SALAD (GF)
Iceberg Wedge with Heirloom Cherry Tomatoes, Pecans, Pancetta, Diced Red Onions, Creamy Maytag Blue Dressing, Blue Cheese Crumbles & 20-year-old Balsamic Drizzle.

\$16
SHRIMP COCKTAIL (GFO)
Chilled Fresh Gulf Shrimp with Tito's Horseradish Cocktail Sauce.

\$18
CRAB LOUIE WITH AVOCADO & TUNA * (GFO)
Lump Crab Meat with Louie Dressing, Diced Onions, Bell Peppers & Sushi-Grade Tuna atop a bed of Sliced Avocado. Served with Toasted Bread.

\$12
CALAMARI
Lightly Floured & Fried Calamari served with George's Interesting Sauce, Tomatillo & House Jalapeño Salsas.

ENTRÉES

\$45
FILLET AU POIVRE (GFO)
8 oz. Center-Cut Fillet of Beef Tenderloin lightly crusted with Cracked Black & Green Peppercorns then covered in a Brandy, Cream & Peppercorn Sauce. Served with Roasted Fingerling Potatoes & Seasonal Vegetables.

\$44
BLACK & BLUE STRIP STEAK (GFO)
Blackened 12 oz. New York Strip Steak topped with Creamy Maytag Blue Cheese Sauce. Served with Roasted Fingerling Potatoes & Grilled Asparagus.

\$25
PORTOBELLO MUSHROOMS (VV) (GFO)
Grilled Portobello Mushrooms with Tomatoes, Quinoa, Spinach, & Shallots and a Roasted Red Pepper Coulis.

\$48
LOBSTER THERMIDOR (GFO)
Cold Water Lobster Tail tossed with Cream & Brandy, topped with Parmesan Cheese, then broiled in Shell until Golden Brown. Served with Creamy Vegetable Risotto & Seasonal Vegetables.

\$34
PORK OSSO BUCCO
Slow-Braised Pork drizzled in a Porcini-Pinot Noir Demi-Glace. Served with Mashed Potatoes & Grilled Asparagus

\$28
POULET DU JOUR (GFO)
Ask Your Server About Today's Special Chicken Preparation.

\$44
NEW ZEALAND LAMB CHOPS * (GFO)
Pecan-Crusted Lamb Chops served with a Rich Red Wine Reduction. Served with Mashed Potatoes & Seasonal Vegetables.

\$40
CANARD À LA MÛRE (GFO)
Roasted Canadian Half-Mallard topped with a Blackberry Red Wine Reduction. Served with Mashed Potatoes & Seasonal Vegetables.

\$42
CHAMPAGNE GROUPER (GFO)
Gulf Grouper Fillet sautéed in Champagne then placed atop a bed of Rich Shrimp Risotto. Served with Grilled Asparagus.

\$44
KIWI SEA BASS (GFO)
Sautéed Sea Bass Fillet topped with a Kiwi White Wine Sauce. Served with Creamy Vegetable Risotto & Grilled Asparagus.

\$44
SEA SCALLOPS (GFO)
Large, Pan-Seared, Diver-Harvested Sea Scallops atop a bed of Creamy Vegetable Risotto & finished with a Garlic-Key Lime Beurre Blanc. Served with Seasonal Vegetables.

\$34
SALMON À L'ORANGE (GFO)
Salmon Fillet topped with Horseradish Marmalade. Served with Creamy Vegetable Risotto & Seasonal Vegetables.

Add Lobster Tail to Any Entree \$18

DESSERTS

\$10
WHITE CHOCOLATE MACADAMIA COOKIE ICE CREAM SANDWICH (V)

\$10
STRAWBERRY SHORTCAKE (V)

\$10
BREAD PUDDING WITH CRÈME ANGLAISE (V)

\$10
FLOURLESS CHOCOLATE CAKE (V) (GF)

\$10
KEY LIME PIE (V)

(V) Vegetarian (VV) Vegan (GF) Gluten Free (GFO) Gluten Free Option Available Upon Request

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

