



VALENTINE'S WEEKEND MENU

STARTERS (select one option from the section below)

BUTTERNUT SQUASH RAVIOLI
sage brown butter, and toasted pine nuts

**KUSSHI OYSTERS
ON THE HALF SHELL** (GF)
hazy IPA granita, black tobiko caviar

JUMBO PRAWN COCKTAIL (GF)
limeade champagne granita, atomic horseradish

STEAMED CLAMS (GF)
*with white wine, lemon, garlic
and shallot butter, chorizo*

BEEF CARPACCIO
*pecorino romano, capers, olive oil,
arugula, crostini, maldon salt*

SECOND COURSE (select either a soup or salad)

CAESAR SALAD
garlic croutons, parmesano reggiano

GARDEN BEET SALAD (GF)
*arugula, golden and red beets, orange supremes,
walnuts, vanilla balsamic, fromage forte*

FRENCH ONION SOUP
melted gruyère, crouton

LOBSTER BISQUE
cognac crème fraîche

ENTRÉES (dinner price determined by entrée selection)

**VENETIAN DUCK
PAPPARDELLE*** - 80
*wild mushrooms, roasted tomato,
baby spinach, duck consume*

**14 oz. BONE-IN
VEAL CHOP*** (GF) - 95
*served on a butcher block
with signature truffle potatoes,
and petite arugula salad*

8 oz. FILET OSCAR* (GF) - 105
snow crab, asparagus and béarnaise

CHILEAN SEA BASS* (GF) - 110
*butternut puree, herb mushroom
farro, brown butter beurre blanc*

DIVER SCALLOPS* (GF) - 115
*pork belly, black rice, romanesco
florets and sauce meunier*

**30 oz. BONE-IN
PRIME RIB EYE*** (GF) - 120
*served on a butcher block
with signature truffle potatoes,
and petite arugula salad*

**FORBIDDEN
RICE RISOTTO** (GF) - 65
*wild mushroom blend and
roasted vegetables*

YOUR CHOICE OF ONE DESSERT

MOLTEN LAVA CAKE
raspberry anglaise, sea salt

**WHITE & DARK CHOCOLATE
POT DE CRÈME**
with tuxedo strawberry

**PISTACHIO ANCHO
CRÈME BRULÉE**
pistachio crumble

PASSION FRUIT SORBET
fresh mint and gaufrette wafer



(GF) These items are gluten free or can be prepared gluten free.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

FLYING HORSE SIGNATURES

OLD FASHIONED

whistle pig "Piggy Back", house-made orange bitters, luxardo cherries, orange

SUPERFRUIT COSMO

van gough blueberry acai vodka, triple sec, pomegranate juice, berries

MILE HIGH MANHATTAN

breckenridge bourbon, amaro montenegro, carpano antica formula

BARREL AGED NEGRONI

tanqueray, campari, carpano antica formula

RASPBERRY MOJITO

house-made raspberry syrup, mint, silver rum, soda, lime

HOUSE-INFUSED MARTINIS

Appletini | Lemon Drop | Cosmopolitan

YEAR OF THE TIGER

CARAMEL APPLE MARTINI

citrus vodka, apple liqueur, lemon, caramel

IRISH CREAM WHITE RUSSIAN

vodka, kahlua, irish cream

NEW YORK SOUR

bourbon, lemon, simple, red wine float

CRANBERRY GIN FIZZ

gin, house-made cranberry syrup, lime, ginger ale

STRAWBERRY HIBISCUS MARGARITA

reposado tequila, house-made strawberry syrup, lime, hibiscus

BLACK ROSE

gin, blackberry + rosemary, lemon

TRINITY

bourbon, christian brothers brandy, taylor LBV port, maple, green chartreuse or absinth

BEE'S KNEES

beeswax infused bourbon, brandy, simple, bitters, orange

THE END OF THYME

gin, vodka, amaro montenegro, lemon, house-made blueberry syrup, thyme

ALL SIGNATURE & SEASONAL COCKTAILS - 16

RED WINE

6 oz 9 oz

Merlot CHATEAU ST MICHELLE <i>Indian Wells, WA</i>	9		14
Malbec FINCA LAS MORAS <i>San Juan, AR</i>	12		18
Zinfandel ROSENBAUM <i>CA</i>	13		20
Pinot Noir ERATH "Resplendent", <i>OR</i>	14		22
Montepulciano CANTINA ZACCAGNINI <i>Abruzzo, IT</i>	14		22
Cabernet Sauvignon LOUIS MARTINI <i>Sonoma, CA</i>	14		22
Red Blend FESS PARKER <i>Central Coast, CA</i>	15		24
Tempranillo Tinto VIÑA SASTRE <i>Ribera Del Duero, SP</i>	15		24
Cabernet Sauvignon NINER <i>Paso Robles, CA</i>	17		26

WHITE WINE

6 oz 9 oz

Chardonnay LINE 39 <i>CA</i>	9		14
Riesling KUNG FU GIRL <i>WA</i>	10		15
Pinot Grigio TIEFENBRUNNER <i>Trentino-Alto Adige, IT</i>	10		15
Sauvignon Blanc WITHER HILLS "Rarangi" <i>Marlborough, NZ</i>	12		18
Moscato d'Asti MICHELE CHIARLO "Nivole" <i>Piedmont, IT</i>	12		18
Rosè PEYRASSOL "La Croix" <i>IGP Méditerranée, FR</i>	12		18
Chardonnay CAMBRIA <i>Santa Maria Valley, CA</i>	13		20

BUBBLY

6 oz

Prosecco LaMARCA <i>IT</i>	10
Brachetto D'Acqui BANFI "Rose Regale" <i>IT</i>	11
Blanc de Blancs SCHRAMSBERG <i>CA</i>	18

BOTTLED BEER & CIDER

BUD LIGHT , <i>MO</i>	5.5
COORS LIGHT , <i>CO</i>	5.5
DELIRIUM TREMENS , <i>BEL</i>	13
FLYING HORSE LAGER , <i>IND</i>	12
LAGUNITAS IPA , <i>CA</i>	7.5
MICHELOB ULTRA , <i>MO</i>	6
MODELO ESPECIAL , <i>MEX</i>	6
PAULANER HEFEWEIZEN , <i>GER</i>	7
STELLA ARTOIS , <i>BEL</i>	6.5
HARD CIDER, ROTATING SÉLECTION	7.5
HEINEKEN 0.0 , <i>NLD</i>	6