

UP ON THE ROOF

Valentine's Weekend SPECIALS

appetizer

SHRIMP COCKTAIL \$19

poached + chilled jumbo shrimp (7),
housemade cocktail sauce, lemon

<><> *perfect pairing* <><>

UNSHACKLED by The Prisoner, Sparkling Rose, CA
glass \$14 | UPsize \$21 | bottle \$56

entree

WAGYU + LOBSTER \$72

roasted snake river farms american wagyu,
butter poached caribbean lobster tail, 1792 small
batch bourbon demi glace, garlic-parmesan home
fries, roasted broccolini, fresh herbs

<><> *perfect pairing* <><>

ARGYLE, "Bloom House," Pinot Noir,
Willamette Valley, OR
glass \$16 | UPsize \$24 | bottle \$64

SEAFOOD RISOTTO \$53

hokkaido scallops, jumbo shrimp, lump crab,
fennel, fresno chili, champagne reduction,
butter, chives, truffle salt

add caribbean lobster tail +\$19

<><> *perfect pairing* <><>

TRIMBACH, Pinot Blanc, Alsace, FR
glass \$14 | UPsize \$21 | bottle \$56

dessert

STRAWBERRY SHORTCAKE \$9

tarragon macerated strawberries,
vanilla chantilly, cream cheese pound cake

<><> *perfect pairing* <><>

IT'S STRAWBERRY THYME

{bottled cocktail}

askur gin, cointreau, liber & co. pacific
strawberry syrup, fresh thyme, lemon sour \$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.