

# HAPPY VALENTINE'S DAY

## “2025”

*Chefs Matthew Franklin, Nicole Verville, David Shinsky*

### **beginnings & shares**

*New England Clam Chowder / oyster crackers*

8

*240 California Shrimp Parfait / celery, onion, St. Elmo's World Famous FIREY Cocktail Sauce*

18

*Crispy Calamari / Thai sweet chile, jalapenos, haricots verts*

18

*Jumbo Lump Crab Cakes / sauce "Louie"*

22

*Ahi Tuna Poke / avocado, cucumber, creamy wasabi, soy pearls, sesame chopsticks*

21

*Colorado Bison Carpaccio / Dijonnaise, capers, grana, arugula*

19

*Margherite Pizza / marinara, mozzarella, torn basil*

18

*Colorado Red Beet Tartare / Australian sheep & goat cheese, pickled cipoline, balsamic syrup*

16

*240 Caesar Salad / whole leaf romaine, grana, focaccia croutons, double garlic dressing*

15

*Winter Greens / five lettuces, vegetable crudité, red wine mustard vinaigrette*

10

### **entrees**

*Salmon / gold lentil dal, preserved lemon dill yogurt*

33

*Branzino / salsa verde, basmati rice florentine*

36

*Day Boat Sea Scallops / sauce charcuterie, crushed fingerling potatoes*

50

*Jambalaya / chicken, shrimp, andouille sausage, holy trinity, rice*

38

*Capellini / spicy shrimp, Calabrese chile, tomato basil cream*

27

*Beef Short Ribs / "bourguignon", celery root mashed potatoes*

33

*Grilled Pork Chop / pistachio crust, pinot noir plum sauce, scallion risotto*

31

*Duck Breast / sour cherry peppercorn jus, root vegetable scalloped potatoes*

35

*Beef Tenderloin & Maine Lobster Tail / bearnaise*

65

**HAVE A SAFE AND HAPPY HOLIDAY!  
PLEASE BE COURTEOUS OF OUR LATER RESERVATIONS**