



(KŌŌSE): A NORWEGIAN CONCEPT SIGNIFYING GLOWING WITH WARMTH, KINDNESS, CARING, TOGETHERNESS AND LAUGHTER, WHOLESOME FOOD AND A GOOD DRINK, COZINESS.



Valentine's Day 2026

Featured Cocktails

Chocolate Sidecar

Port Wine, Chocolate Liqueur,
Grand Marnier, Cocoa

Raspberry Kiss Royale

Bubbly & Raspberry Liqueur

Featured Mocktail

Strawberries & Cream

Cream, Strawberry Puree

Starters

Goat Cheese Truffles

Lemon Honey, Raspberry Jalapeno

Truffle Fries

Truffle, Parmesan Aioli

Crab Cakes

Remoulade

Lobster Newburg

House Side Salad

Beet Side Salad

Choice of Dressing:

French/Honey Mustard/
Ranch/Blue Cheese/Balsamic/
Cranberry Orange Vinaigrette/
Cherry Balsamic/ House Italian
Organic Olive Oil & Vinegar

Entrees

Charbroiled Bone-In Pork Ribeye*

Maple Mustard, Mashed, Seasonal Veg

Cajun Bourbon Surf & Turf*

6 oz Tenderloin, 3 Grilled Shrimp, Cajun
Bourbon Cream, Mashed, Asparagus

Scallop Lemon Pasta

Scallops, Lemon Cream, Capellini, Asparagus

Honey Ginger Glazed Salmon

Jasmine Rice, Carrots

Crab Stuffed Trout

Rice Pilaf, Asparagus

Desserts

Flourless Chocolate Cake
with Salted Caramel Sauce
Ala Mode +

Tiramisu

Chocolate Raspberry Cheesecake

Chocolate Pavlova with
Organic Strawberry Puree

ACCEPTED FORMS OF PAYMENT:

- Credit Cards/Apple Pay-We impose a 3% surcharge to help cover the cost of acceptance.
- Cash
- KOS Gift Cards

WE DO NOT ACCEPT DEBIT CARDS.

PROUD TO SERVE ORGANIC VEGETABLES, FRUITS & HERBS (When Available)

22% Gratuity Added to Groups of 10 or More. We politely decline separate checks for groups over 10.

5.5% Sales Tax Added to All Guest Checks.

Split Entrée Charge +7

*Consuming raw eggs or meats may increase your risk of foodborne illness.

We are not responsible for steaks ordered well-done.