



PREVIEWS

- Pan Seared Crab Cakes - Corn Succotash/Lemon Beurre Blanc 14.00
- Crab Martini - Blue Crab/Peppers/Remoulade/Spring Mix 15.00
- Fried Green Tomato Napoleon - Blue Crab/Lemon Basil Aioli/Tomato Jam/Remoulade 9.00
- BBQ Shrimp - Ancho Barbecue Butter 14.00
- Escargot Two Ways - Truffle Tomato Butter/Parsley Garlic Butter/Puff Pastry ... 12.00
- Baked Rockefeller Oysters - Spinach/Pernod/Hollandaise 14.00
- Fresh Chilled Oysters - 1/2Dozen.....14.00 Or 1 Dozen 22.00
- Jumbo Shrimp Cocktail - Cocktail Sauce 14.00
- Chilled Seafood Sampler - Oysters/Shrimp/Alaskan King Crab/Mussels
For Two 20.00 -or- For Four 40.00

SALADS

- Caesar - Romaine/Caesar's Dressing/Anchovies/Parmesan Cheese/Garlic Crouton 7.00
- Iceberg - Carrots/Red Onions/Cucumbers/Cheddar/Bacon/Chipotle Ranch Dressing 6.00
- Spinach - Pineapple/Almonds/Feta/Honey Balsamic Vinaigrette 7.00
- Beefsteak Tomato - Mixed Baby Lettuce/Crumbled Blue Cheese/Red Onions/
Balsamic Vinaigrette 7.00

SOUPS

- Lobster Bisque 7.00 Classic French Onion 6.00
- Chef's Audition For The Day 5.00

SPECIALTIES

- Tempura Shrimp - Stir Fried Green Beans/Szechuan Sauce 28.00
- Cajun Chicken Pasta - Tomatoes/Bell Peppers/Spinach/ Linguini/Herbed Chardonnay & Parmesan
Cream Sauce 22.00
- Tequila Lime Herb Chicken Breast - Potato Corn Fritter/Baby Carrots/Lemon Butter 24.00
- Double Cut Pork Chop - Smoked Pork Chop/Sweet Potato Bread Pudding/Demi Glace 26.00
- Herb Crusted Lamb Chops - Yukon Mashed Potatoes/Vegetables/Demi Glace 36.00

SEAFOOD

- Grilled Atlantic Red Snapper - Herb Butter/Parsnip Puree/Orange Saffron Vinaigrette 28.00
- Cedar Plank Salmon - Maple Glaze/Lemon Beurre Blanc 25.00
- Alaskan King Crab Legs - 1/2 lb 28.00 -or- 1lb 52.00
- Lobster Tail - Single Tail 33.00 -or- Twin Tails 66.00

STEAKS

- Filet Mignon - Pinot Noir Demi Glace / 8oz 30.00 -or- 12oz 36.00
- New York Strip 14 oz - Pinot Noir Demi Glace/Caramelized Onions 30.00
- T-Bone 20 oz - Garnished With A Crab Stuffed Roasted Piquillo Pepper 42.00
- Ribeye 22 oz - Garnished With A Crab Stuffed Roasted Piquillo Pepper 40.00
- Prime Rib Of Beef - 14 oz Queen Cut 24.00 -or- 20 oz King Cut 30.00

ACCOMPANIMENTS

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| Baked Potato | Sauteed Mushrooms | Sauteed Baby Spinach |
| Baked Sweet Potato | Grilled Asparagus | Spinach Augratin |
| Mashed Potato | Steamed Asparagus | Truffle Parmesan Steak Fries |
| Twice Baked Potato | Sauteed Green Beans | Traditional Steak Fries |

STEAK ADDITIONS

- Oscar / 12.00 Maytag Blue Cheese / 3.00 Diane / 3.00
- Pinot Noir Demi Glace / 3.00
- Au Poivre / 3.00 Béarnaise / 3.00 Hollandaise /3.00

- Rare - Cool Red Center / Medium Rare - Warm Red Center
- Medium - Hot Pink Center / Medium Well - Slightly Pink Center / Well - No Pink

The Consumption of Raw or Undercooked Foods May Cause Food-Borne Illness