

Appetizers

Gulf Blue Crab Cakes-Louisiana Jumbo lump crabmeat with a blend of Chef's choice herbs and spices; served with a Cajun Remoulade....17.00

Fried Green Tomatoes-Green tomatoes fried golden brown served with a Cajun remoulade....10.00

Delta Dip-Cheesy collard greens and bacon dip served with fried Pita chips.....16.00

Cornmeal Fried Oysters-Louisiana Gulf Oysters lightly breaded, fried to perfection and served with a side of Cajun Remoulade....14.00

Charbroiled King Crab Legs-Alaskan King crab legs topped with a garlic butter sauce served with drawn butter and lemon....30.00

Baked Brie-Brie Cheese wrapped in puff pastry and baked golden brown; served with apricot pepper jelly and toast points....16.00

Fairbanks Shrimp Cocktail-Louisiana Gulf shrimp served with a side of our house made cocktail sauce...16.00

***Garlic Butter Oysters**- Six Charbroiled Gulf oysters topped with a garlic butter sauce...15.00

***Oysters Fairbanks**-Louisiana Gulf oysters topped with Louisiana jumbo lump crabmeat and our house made hollandaise sauce then baked to perfection....17.00

***Oysters Rockefeller**- Louisiana Gulf oysters topped with sautéed spinach, our house made garlic Pernod cheese sauce, hollandaise sauce and then baked to perfection...15.00

***Chilled Oysters**-Louisiana Gulf oysters freshly shucked and served chilled –½ dozen...14.00 or 1 dozen... 22.00



Steak House

Salads

***Caesars Salad**-Romaine Lettuce tossed with parmesan cheese, creamy Caesars dressing and garlic croutons (anchovies optional)....9.00

Fairbanks House Salad-Mixed greens, cucumbers, tomatoes, carrots, shaved red onion, and choice of Dressing....9.00

Iceberg Wedge-A crisp wedge of iceberg lettuce topped with grape tomatoes, applewood bacon and our house made creamy blue cheese dressing....12.00

SOUPS

Classic French Onion-Veal stock and onions served gratinéed with a crouton, parmesan, Swiss, and mozzarella cheese on top...7.00

Cajun Style Gumbo-A Cajun style "soup" made with a dark roux, veal stock, peppers, onion, celery, okra, and a blend of Chef's choice herbs and spices...8.00

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions**

SPECIALTIES

- ***Caribbean Citrus Chicken**-Caribbean citrus glaze, wild rice, wilted spinach...28.00
- ***Grilled Lamb Tomahawk Medallions**-Mint chimichurri, horseradish mash, grilled asparagus...38.00
- ***Stuffed Pork Chop**-14oz Porkchop stuffed with bacon, Gouda and spinach...32.50
- ***Fairbanks Cajun Pasta**-Linguini pasta tossed in a spicy andouille cream and your choice of seared chicken or succulent shrimp ...32.00
- ***Fairbanks Alfredo Pasta**-Linguini pasta tossed in a white wine garlic cream sauce with spinach and your choice of seared chicken or succulent shrimp (Product of USA).....32.00
- ***20oz Prime Rib Of Beef** – A cut of beef taken from the rib primal to ensure more fat and marbling throughout the beef. Very tender and flavorful and accompanied with a side of au jus....30.00

Steaks

- ***8 ounce Petite Filet**-8 ounces of the most tender cut of corn-fed Midwestern beef...37.00
- ***16 ounce New York Strip**-This USDA Prime cut has a full bodied texture that is slightly firmer than a ribeye and topped with our cognac peppercorn sauce...41.00
- ***24 ounce Porterhouse**-This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet...47.00
- ***22 ounce Bone in Ribeye**- An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy and topped with sautéed mushrooms and grilled onions...49.00

Steak Additions

*Alaskan King Crab Legs - 1/2 LB.....30.00 / *Single Lobster Tail.....39.00

*Oscar / 12.00 Maytag Bleu Cheese / 3.00

*Bernaise / 3.00 *Hollandaise / 3.00

Steak Temperature

Rare-Cool Red Center / **Medium Rare**-Warm Red Center

Medium-Hot Pink Center / **Medium Well**-Slightly Pink Center / **Well**- No Pink

Seafood

- ***Chilean Sea Bass** –Seared Sea Bass-Lemon beurre blanc, smoked tomato vinaigrette, horseradish mash, asparagus....41.00
- ***Sweet Horseradish Crusted Salmon (Product of Canada)**-Salmon roasted on a cedar plank with a sweet horseradish crust...30.00
- ***Alaskan King Crab Legs**- 8 ounces30.00 **or** 16 ounces....60.00 of steamed Alaskan king crab with a side of drawn butter
- ***Lobster tail**- 6 ounce Lobster tail broiled to perfection Single tail...39.00 **or** Twin tails....70.00

Sides

Potato and Onion Hash Cake / Broccoli Au Gratin / Steamed Broccoli / Grille BBQ Asparagus / Horseradish-Garlic Mashed / Bourbon Mashed Sweet Potatoes / Potatoes Au Gratin / Spinach(Sauteed or Creamed) / Steak Fries / Loaded Baked Potato / Baked Sweet Potato