

SALADS

Fairbanks House Salad | \$7

Mixed greens, cucumbers, tomatoes, carrots, shaved red onion

Caesar Salad | \$7

Romaine lettuce, Caesar dressing, parmesan, garlic croutons

ENTREES

Grilled Chicken | \$32

Roasted garlic and peppercorn sauce, garlic mashed potatoes, asparagus

Pork Chop | \$39

14 oz Pork chop, Fairbanks BBQ sauce

Salmon | \$38

Hollandaise, garlic mashed potatoes, asparagus

Grilled Shrimp | \$38

Ten grilled shrimp, garlic mashed potatoes, steamed broccoli

Ahi Tuna | \$40

Sesame seared, garlic mashed potatoes, green beans

Pan Seared Grouper | \$40

Lemon Beurre Blanc, garlic mashed potatoes, asparagus

USDA PRIME STEAKS

6 oz Filet Mignon | \$35

8 oz Filet Mignon | \$46

16 oz New York Strip | \$49

22 oz Bone-in Ribeye | \$60

SIDES | \$7

Grilled Asparagus

Steamed Broccoli

Green Beans- Bacon, shallots

Baked Potato

Mashed Potatoes- Garlic, chives

Steak Fries

STEAK ADDITIONS

Sautéed Onions | \$4

Sautéed Mushrooms | \$4

Sautéed Mushrooms & Onions | \$4

Grilled Shrimp Skewer (5) | \$10

Oscar Style | \$12

DESSERTS

Towering Chocolate Cake | \$12

Cheesecake | \$8

Pecan Pie | \$8

FRIDAY

All-You-Can-Eat Snow Crab | \$49

Menu prepared by Chef De Cuisine, Michael Gordon

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.