

## 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 with choice of Cajun remoulade or pepper jelly....10.00

**Delta Dip**-Cheesy collard greens and bacon dip served with fried toast points.....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

**Blackeye Pea Hummus**-Served with toast points and olive oil....10.00

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

**\*Oysters Maque Choux**- Six Charbroiled Gulf oysters topped with a spicy Cajun creamed corn and shredded Parmesan...15.00

**\*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

## 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

**Salad du Maison**-Spinach, candied pecans, bacon, bleu cheese, red onion, wine poached apples, creole mustard vinaigrette....12.00

**Heirloom Tomato Salad**- Bleu cheese, shaved red onion, basil, balsamic reduction.....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

*Chef Mark Kimball makes different kinds from seafood, chicken and sausage to whatever his mind creates. Always a treat.*

**Chef Marks Soup of The Day**-Please inquire with your Server for availability...7.00

**\*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 choice of Cajun jambalaya or bacon, Gouda and spinach...32.50
- \***Shrimp and Grits**-Gulf shrimp and Parmesan-chive grits with Tasso ham gravy...34.00
- \***Basil Tomato Linguini**- Linguini pasta tossed in a spicy tomato basil sauce topped with fried green tomatoes....22.00 (add sautéed lump crab for 12.00)
- \***Cajun Shrimp Pasta**-Penne pasta tossed in a spicy andouille cream and Gulf shrimp...34.00
- \***Cajun Chicken Pasta**-Penne pasta tossed in a spicy andouille cream with chicken (Product of USA)...28.00
- \***Prime Rib Of Beef – 14 oz. Queen Cut**...24.00 **Or 20oz. King Cut**-30.00- 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

## Steaks

- \***8 ounce Petite Filet**-8 ounces of the most tender cut of corn-fed Midwestern beef...37.00
- \***12 ounce Filet Mignon**-12 ounces of the most tender cut of corn-fed Midwestern beef...45.00
- \***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 Blue Cheese / 3.00 Diane Sauce / 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

## 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 ounces ....30.00 **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

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