

## 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 pan fried and topped with our house made "Mississippi" come back sauce....9.00

**Baked Crab & Pimento Cheese Gratin** - Chef's medley of Louisiana jumbo lump crabmeat, cloves of garlic, celery, green onions and heavy cream, topped with roasted red peppers, parmesan, and sharp cheddar cheese-then baked.....16.00

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

**Nola Shrimp** - Louisiana shrimp sautéed with Chef's "NOLA" style butter sauce....14.00

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

**\*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....8.00

**Fairbanks House Salad** - Mixed baby greens with grape tomatoes, cucumbers, spiced pecans, and cranberries....8.00

**Iceberg Wedge** - A crisp wedge of iceberg lettuce topped with grape tomatoes, apple wood bacon and our house made creamy blue cheese dressing....8.00

**Pear Salad** - Tender baby spinach and arugula tossed with our house made honey vinaigrette topped with candied walnuts, Riesling poached pears and blue cheese....12.00

**Lump Crab and Citrus Salad** - Mixed baby greens combined with Louisiana jumbo lump crabmeat, fresh herbs, Chef's tangy horseradish sauce, and our zesty house made vinaigrette.....14.00

## SOUPS

**Lobster Bisque** - Smooth, Creamy and highly seasoned soup prepared classically from the strained broth of whole Maine lobsters...7.00

**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.

**\*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

**Cajun Chicken Pasta** - Fettuccine sautéed with diced tomatoes, spinach, grilled chicken, parmesan, and a spicy chili cream sauce...22.00

**Grilled Chicken Breast** - Breast of chicken grilled, served with a cheddar and chive potato croquets, charred carrots, and a natural herb jus...28.00

**Char-Grilled Pork Chop** - Char-grilled pork chop served with Bourbon sweet mashed potatoes, a char-grilled baby carrot for garnish and topped with a sage glaze....32.50

**\*Roasted Lamb Chops** - 3 broiled succulent lamb chops served with a minted port reduction over creamy mashed potatoes...36.00

**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

*All Steaks are served with house made Demi Glace & Herb Butter*

**\*8 ounce Petite Filet** - 8 ounces of the most tender cut of corn-fed Midwestern beef...36.00

**\*12 ounce Filet Mignon** - 12 ounces of the most tender cut of corn-fed Midwestern beef...44.00

**\*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...40.00

**\*24 ounce Porterhouse** - This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet...46.00

**\*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...48.00

### Steak Additions

Alaskan King Crab Legs - 1/2 LB....28.00 / Single Lobster Tail.....33.00

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

**Fairbanks Seafood Pasta (Product of U.S.A)** - Fettuccine sautéed with Louisiana jumbo lump crabmeat, Atlantic sea scallops, Louisiana gulf shrimp, parmesan, and a creamy Alfredo di Lello sauce...41.00

**Cedar Plank Salmon (Product of Canada)** - Salmon roasted on a cedar plank topped with a maple glaze and lemon butter...28.00

**Alaskan King Crab Legs** - 8 ounces ....28.00 **or** 16 ounces....52.00 of steamed Alaskan king crab with a side of drawn butter

**Lobster tail** - 6 ounce Lobster tail broiled to perfection    Single tail...33.00    **or** Twin tails....66.00

**Chilean Sea Bass** – Pan roasted Chilean Sea Bass with acorn squash, baby spinach and a grapefruit beurre blanc....41.00

### Sides.....8.00 each

*Steak Fries/Baked Potato/Steamed Broccoli/Potatoes Au Gratin/Baked Sweet Potato/Shoe String Potatoes/*

*Yukon Gold Mashed Potatoes/Asparagus (Grilled or Steamed)/Baby Spinach (Sautéed or Creamed)/Macaroni & Cheese*