

## *Appetizers*

### **Jumbo Shrimp Cocktail**

Chilled Prawns with Lemon and Cocktail Sauce  
\$15

### **Crab Combo Cocktail**

Snow Crab Claws and King Crab Legs with Lemon and Cocktail Sauce  
\$16

### **Chilled Shellfish Combo**

King Crab, Jumbo Shrimp, and Snow Crab Claws  
with Lemon and Cocktail Sauce  
\$19

### **Caprese**

Fresh Buffalo Mozzarella, Roma Tomatoes, Fresh Basil Chiffonade  
with Extra Virgin Olive Oil and Aged Balsamic Vinegar  
\$12

### **Seafood Portobello Mushroom**

Stuffed with Scallops, Shrimp and Crab,  
Baked with Hollandaise Sauce  
\$12

### **Bacon-Wrapped Scallops**

Garlic Lemon Beurre Blanc Sauce  
\$13

### **Vineyard Escargot**

Baked in Garlic Herb Butter  
\$12

### **Prosciutto-Wrapped Jumbo Prawns Provencal**

Parma Prosciutto, Prawns, Roasted Garlic Tomato Concassé  
with Lemon Beurre Blanc  
\$15

### **Maryland Crab Cakes**

Sautéed Lump Crab Cakes with Roasted Red Pepper Coulis  
\$12

## *Soups*

### **Lobster Bisque**

Crème Fresh  
\$8

### **Swiss-Baked French Onion**

\$7

## *Salads*

### **Caesar Salad**

\$7 for one • \$11 for two

### **Spinach Salad**

With Warm Honey Bacon Dressing  
\$7 for one • \$11 for two

### **Wedge Salad**

Iceberg Lettuce, Teardrop Tomatoes, Crisp Bacon  
and Blue Cheese Crumbles  
\$7

\$20 minimum plate charge

# Mesquite-Grilled Steaks and Chops

New York Strip 16 oz  
\$35

Steak au Poivre 16 oz  
\$36

Bone-in Rib-Eye 16 oz  
\$33

Porterhouse 24 oz  
\$37

Filet Mignon 10 oz  
\$38

Roasted Prime Rib  
King Cut 16 oz \$32 • Queen Cut 12 oz \$28

Double-Boned Lamb Chops  
Served with Garlic Rosemary Lie and Mint Jelly  
\$32

Pork T-Bone  
Herb and Garlic Broiled  
\$26

Grilled Chicken Breast Portobello  
Bardolino Demi Reduction  
\$26

Surf and Turf  
4 oz Lobster Tail and 6 oz Petite Beef Tenderloin Filet  
\$44

## SEAFOOD COMBINATIONS

Add to any entrée, choice of

4 oz Lobster Tail  
\$21

½ lb King Crab Legs  
\$19

Jumbo Sautéed Shrimp  
\$18

## Seafood

9 oz Lobster Tail  
Market Price

1 lb Alaskan King Crab Legs  
Steamed and Drawn Butter  
\$34

Baked Salmon  
With Dill Beurre Blanc  
\$24

Fresh Sea Bass  
Sautéed in Lemon Zest, Drizzled with Herb Oil and Red Pepper Coulis  
\$26

Pan-Seared Sea Scallops  
With Essence of Garlic, Chives and Chablis Reduction  
\$24

Sesame-Seared Tuna Loin  
With Teriyaki Ginger and Wasabi Lie  
\$25

\$20 minimum plate charge

## *Pasta*

### **Shrimp Scampi**

With Sun-Dried Tomatoes Over Linguini  
\$25

### **Scallop Fettuccine Alfredo**

Garlic-Sautéed Jumbo Scallops in Alfredo Sauce  
with Basil on a Bed of Fettuccine  
\$24

### **Chicken Penne Pasta**

Tossed with Basil Pesto Cream, Tomatoes and Toasted Pine Nuts  
\$24

### **Pasta Primavera**

With Sautéed Fresh Vegetables, Sun-Dried Tomatoes,  
Olives, Toasted Pine Nuts, Mushrooms and Parmesan  
\$22

## *Sides*

\$7

### **Au Gratin Potatoes**

Sliced and Layered Fresh Potatoes Baked in Cream, Swiss and Parmesan

### **Baked Potato**

Sour Cream, Butter, Bacon Bits and Chives

### **Yukon Gold Mashed Potatoes**

With Sweet Cream and Butter

### **Steak Fries**

Skin-on Seasoned Crisp Fried Wedges

### **Fresh Asparagus with Hollandaise**

Al Dente Green Asparagus Topped with Hollandaise

### **Fire-Grilled Vegetables**

With Marinated Zucchini, Squash, Carrots,  
Peppers and Portobello Mushrooms

### **Wild Rice Blend**

### **Sautéed Mushrooms**

Wild Mushrooms in Garlic, Olive Oil and Thyme

### **Creamed Spinach**

Fresh Tender Leaves of Spinach Blended with a Touch of Cream Sauce

## *Desserts*

### **Flourless Chocolate Cake**

\$6

### **Cappuccino Velvet Cheesecake**

\$7

### **Chocolate Pecan Torte**

\$6

### **Crème Brûlée**

\$7

### **Baked Alaska**

\$8

### **Bananas Foster**

\$9

### **Cherries Jubilee**

\$9

\$20 minimum plate charge