

Soups and Starters

∞ Bluefin Tuna Tartare ∞

Sashimi grade northern Bluefin, diced and seasoned with shallots, Chinese mustard and Citrus Vinaigrette, served on fried potato gaufrettes.

∞ Filet Mignon Bruschetta ∞

Kona coffee spiced beef tenderloin with red onion marmalade on baguette crisps with Gorgonzola bleu cheese.

∞ Baked Oysters with Pancetta ∞

Five fresh oysters baked under a brandy-spiked pepper béchamel sauce, Finished with finely chopped smoked bacon.

∞ Fried Haricots Vert ∞

Lightly Breaded and flash-fried snap beans drizzled with a Balsamic Syrup.

∞ French Onion ∞

Rich Beef Burgundy Stock & sautéed Sweet Onions topped with crouton and Gruyere Cheese.

∞ Seared Scallops with Hoisin Butter Sauce ∞

Four Jumbo Canadian Sea Scallops pan-seared in an Asian sweet butter sauce and set atop sautéed baby spinach.

∞ Shrimp Martini ∞

Traditional Shrimp Cocktail with Four Jumbo Prawns & vodka spiked cocktail sauce.

Casual Entrées

Add soup or house salad to any casual entrée for only three dollars.

✧ *Blue Claw Crab Cakes* ✧

Two large Chesapeake blue lump crab meat fritters, pan-fried and served under a Citrus Beurre Blanc and Louisiana Remoulade.

✧ *Shaved Beet and Bitter Greens Salad* ✧

Chicken breast glazed and julienned atop Escarole, frisée and radicchio tossed with a Garlic Balsamic Vinaigrette, sunflower seeds, Feta cheese and paper thin slices of fresh red beet.

✧ *Melanzane alla Parmigiana* ✧

Roasted Italian plum tomato with garlic, onion and basil ladled on a fresh Pappardelle pasta nest served under fresh Eggplant Parmigiano.

✧ *Seared Tuna Tataki* ✧

Sushi grade Tuna, pan-seared Medium-Rare and thinly sliced on a roasted beet and pinot noir reduction.

✧ *Black Angus Pot Roast* ✧

Boneless beef chuck roast, slowly braised until fork tender, sliced and served on mashed Yukon Gold potatoes with rich Dutch oven gravy.

✧ *Bacon Bleu Burger* ✧

A third pound of mustard and bacon infused chopped beef steak, or a Chicken breast, topped with Bleu Cheese, honey roasted pecans and spinach. On a grilled sourdough bun.

Seafood, Poultry and Pork

❧ *Roast Duckling a la Blood Orange* ❧

Crisp skinned half duck under a Zinfandel wine reduction with a balsamic - blood orange concentrate.

❧ *Osso Buco* ❧

Exceptionally tender Bone-in Pork Shank, Slow Braised under a sweet Applejack glaze.

❧ *Pink Pepper Alaskan Halibut* ❧

Halibut Cheeks are the most tender, succulent cut available. Sautéed and served under a Madagascar peppercorn and sultana beurre blanc.

❧ *Jumbo Prawns* ❧

Five Jumbo Shrimp prepared how you like them!

Scampi

Sautéed with Butter,
Garlic, Scallions and
Red Bell Pepper.

Coconut

Rolled in toasted
coconut and Fried.
Apricot-Horseradish.

Beer Batter

Tempura and Amber
Beer battered.
Cocktail Sauce.

❧ *Lobster Ravioli* ❧

In House made fresh jumbo Ravioli stuffed with lobster tail meat and fresh herbs.
Served on a roasted corn and tomato Purée with lobster claws.

❧ *Chicken Marsala* ❧

Chicken breast cutlets lightly floured and pan-fried in extra-virgin olive oil,
plated under an Italian fortified wine reduction with wild mushrooms.
Served on al dente Pappardelle pasta.

❧ *Norton Sound Red King Crab* ❧

One and one half pounds of the largest, sweetest crab from Alaska's most productive waters.

Hand Carved Steak House Entrees

∞ *Filet Mignon* ∞

An 8-ounce hand-cut beef tenderloin steak, served beneath sautéed wild mushrooms.

∞ *Brandied Lobster Tournedos* ∞

Beef tenderloin medallions sautéed and served under a Lobster and French Cognac pan sauce.

∞ *Thyme Ribeye* ∞

A 16-ounce Bone-in *Certified Angus Beef* Rib Steak, fire grilled and topped with a fresh garden thyme and shallot butter.

∞ *Milanese Veal Chop* ∞

A 12 ounce bone-in organic, free range *Marshal Farms* veal chop, lightly Parmesan breaded and pan-seared medium-rare. Topped with a Milanese and Sage wild mushroom demi.

∞ *Top Sirloin Baseball Cut* ∞

A flame broiled eight-ounce aged Center cut Steak.

∞ *Korean Grilled Bistro Steak* ∞

Eight ounces of Marinated beef shoulder steak, fire grilled to your liking. Sliced and topped with tobacco fried onions.

Add 3 shrimp (any style) to your Beef entrée for Ten Dollars