

## *Soups and Starters*

### *∞ Jumbo Lump Crab Tourelle ∞*

Blue Jumbo lump Crab meat with Thai sweet chili aioli towered on thinly sliced cucumber under bitter greens with a gazpacho coulis vinaigrette.

### *∞ Sea Scallops with Persian Lime Gremolata ∞*

Five Jumbo Canadian Atlantic sea scallops quickly sautéed and topped with a cilantro, garlic & lime zest gremolata, served on Ginger-Lime Beurre Blanc.

### *∞ Parmesan Calamari & Artichokes ∞*

Parmesan coated Calamari and Artichoke hearts, fried and served with a Spicy Tomato-Cilantro Aioli.

### *∞ Seafood Bisque ∞*

A sweet Sherry Cream Soup with Rock Crab, Scallops & Shrimp.

### *∞ French Onion ∞*

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

### *∞ Fried Haricots Vert ∞*

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

### *∞ 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.

### ❧ *Sweet Moroccan Pork Tenderloin* ❧

Tender seared pork tenderloin with a sweet and spicy cinnamon-cumin Tagine sauce.  
Served Medium-Rare over sweet sautéed apple slices.

### ❧ *Parmesan Crusted Halibut* ❧

Flaky tender Alaskan Fillet with Parmesan cheese breadcrumbs,  
served under a Lemon-Dill beurre blanc sauce with fresh Meyer lemon zest.

### ❧ *Angel Hair with Fresh Tomato Intingolo* ❧

Quickly sautéed Italian plum tomatoes with garlic, onion and basil ladled over  
Capelli pasta and topped with seasoned and sautéed Portobello mushroom.

Add grilled julienne chicken breast or sautéed shrimp...

### ❧ *Tandoori Chicken Salad* ❧

Crisp Romaine tossed with a sweet poppy dressing, served under an Indian barbeque-glazed  
grilled breast of chicken with cherry tomato, rice noodles, sesame and fresh orange zest.

### ❧ *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.

### ❧ *Portobello Melt Burger* ❧

A half pound of Fresh ground Beef or Chicken breast, grilled on sourdough  
with sautéed mushrooms and caramelized onions under Emmentaler cheese.

# Seafood, Poultry and Pork

## ❧ *Roast Duckling with Pomegranate Molasses* ❧

Crisp skinned slow roast half duck under a pomegranate molasses and fresh thyme reduction.

## ❧ *Osso Buco* ❧

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

## ❧ *Blue Claw Crab Cakes* ❧

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

## ❧ *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.

## ❧ *Sicilian Chicken* ❧

Chicken breast cutlets sautéed with Italian fortified wine, Prosciutto, garlic, shallots and lightly smoked cheese, served on sautéed spinach leaves with portabella mushrooms.

## ❧ *Cedar Plank Coho Salmon* ❧

Fresh Alaskan Salmon fillet baked with brown sugar, soy, lemon, garlic and fresh ginger.

## ❧ *Norton Sound Red King Crab* ❧

One and one half pounds of the largest, sweetest crab from Alaska's most productive waters.  
Served with bubbling hot creamery butter.

## Hand Carved Steak House Entrees

### ❧ *Filet Mignon* ❧

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

### ❧ *Coeur de Filet Henri IV* ❧

Four 2-ounce center-cut Beef Tenderloin tournedos sautéed and served under sauce béarnaise with poached artichoke bottoms on Crostini toasts.

### ❧ *Rosemary Ribeye* ❧

A 16-ounce Rib Steak, fire grilled and topped with a fresh garden thyme and roasted garlic butter.

### ❧ *Braised Short Ribs* ❧

Choice boneless beef short ribs, hand-seasoned and oven-roasted, infused with Veal Demi Glace and slow-braised for hours.

### ❧ *Top Sirloin Baseball Cut* ❧

A flame broiled eight-ounce aged Center cut Steak.

### ❧ *Choice Prime Rib of Beef* ❧

(While it Lasts)

Seasoned and Slow Roasted Prime, carved and served with Chantilly Horseradish Sauce and Au Jus.

Or choose yours Blackened; seared with Cajun Spice and accompanied with a Citrus Marmalade-Horseradish

Sandwich Cut (10 ounce) –

Queen Cut (14 ounce) –

King Cut (18 ounce) –

Add 3 shrimp (any style) to your Beef entrée