

Appetizers

Fresh Oysters in Half Shell \$12

Freshly Harvested at Penn Cove

Seafood Cocktail \$13

Combination of Citrus Infused Shrimp, Crab and Lobster

Escargot Bourgoigne \$12

Baked in Red Wine, Fresh Herbs & Garlic Butter

Steakhouse Seafood Feast (for 2) \$25

Lobster Medallions, Jumbo Prawns, Fresh Oysters, King and Dungeness Crab, with Remoulade and Cognac Cocktail Sauces

Lobster 'Kristina' Spire \$14

Chilled Lobster Medallions with Cognac Dressing and Caviar

Seared Foie Gras \$16

Served on Endive & Green Apple Salad with Black Truffle Vinaigrette

Soups

The Original Creamy Five Onion Soup \$8

Baked in a Caruso Onion with a Gruyere Cheese Crust

Lobster Bisque \$8

A Rich Creamy Lobster Broth, Herbs, Spices, Cognac and Sautéed Morsels of Lobster

Salads

Fresh Garden Green Salad \$7

Served with Vine Ripe Tomatoes, White Cheddar Cheese and Smoked Bacon Bits

Iceberg Wedges \$8

Served with Maytag Bleu Cheese & Sliced Vine Ripe Tomato

Nugget Caesar Salad \$8

Shaved Parmigiano-Reggiano, Parmesan Crostini and House Made Caesar Dressing

Baby Spinach Salad \$8

With Chopped Hard Boiled Eggs, Bermuda Onions & a Warm Smoked Bacon Dressing

*Today's menu is proudly presented to you by our
Steakhouse Chef Mark Reveal and Restaurant Maitre'd Michel Cervantes*

Entrees

All entrees served with Fresh Baby Vegetables and your choice of, Basmati Rice Pilaf, Fresh Fettuccini Pasta, Housemade Garlic Mashed Potatoes or Baked Potato

Roast Rib Beef Au Jus

8 oz. **\$21** 12 oz. **\$29** Extra Cut 16oz. **\$33**

Encased in Rock Salt, Slowly Roasted to Perfection, served with a Beef Essence and Creamy Horseradish

'Jackpot' Filet Mignon

Petite Cut **\$28** Full cut **\$34**

John's 20 oz. Rib Eye Steak \$38

24 oz. Porterhouse \$40

New York Strip \$34

'Provimi' Bone-in Veal Chop \$38

To enhance your Dining experience we offer your choice of the following Sauces

Hollandaise/Béarnaise/3 Peppercorn blend/ Pinot Noir Demi Glace/Bleu Cheese Butter

Colorado Raised Double Bone-in Lamb Chops \$40

Fresh Mint and Pinot Noir Demi Glace

Mixed Grill (Beef, Lamb, Scallops) \$35

Filet Mignon with Sautéed 3 Peppercorn Sauce, Broiled Lamb Chop with Apricot Dijon Glace and Bacon Wrapped Scallop with Thyme Butter

Breast of Free Range Chicken \$26

Roasted Red Pepper Consomme and Mediterranean Vegetable

2.5 lbs. Live Maine Lobster \$40

Broiled or Steamed

Scampi Alastise \$29

Jumbo Prawns Stuffed with Dungeness Crab

Fresh Catch of the Day

Our Two Daily Fresh Selections Have Been Especially Created by our Chef for your Enjoyment

Specialty Sides

Cream Spinach, Asparagus, Button Mushrooms, Viennese Onion Strings, Truffle Mac and Cheese

\$4