

~Appetizers~

Half Dozen Fresh Oysters on Half Shell

British Columbia ~ Fanny Bay 10

Vancouver Island ~ Kusshi 12

Escargot Bourgogne 12

Baked in Red Wine, Fresh Herbs and Garlic Butter.

Chilled Fire Roasted Prawn Cocktail Trio 9

With Pineapple Salsa, Seared Onion and Chiles, Grilled Tomato-Citrus Cocktail Sauce.

Seared Ahi Tuna 9

Pepper Crusted, Served with Wasabi, Ginger and Cucumber Sake Sorbet.

Seafood Mixed Grill 11

Prawn Scampi, Baked Oyster Bienville, Crab Cake Diablo.

Steakhouse Seafood Feast (for 2) 25

*Lobster Medallions, Jumbo Prawns, Fresh Oysters, King and Dungeness Crab,
With Remoulade and Cognac Cocktail Sauces.*

Vegetable Frito Misto 7

With Red Pepper Aioli.

Stuffed Portabella Mushroom 8

With Gorgonzola and Goat Cheese.

~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 6

Served with Garden Ripe Tomatoes and White Cheddar Cheese .

Iceberg Wedge 8

With Maytag Bleu Cheese Crumbles, Sliced Garden Ripe Tomato and Country Bacon.

Nugget Caesar Salad 8

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

Baby Spinach Salad 8

*Chopped Hard Boiled Egg, Bermuda Onion, Pine Nuts and
Warm Smoked Bacon Dressing.*

~Entrees~

All entrees served with Fresh Baby Vegetables and your choice of Saffron Basmati Rice, Pasta du Jour, House-made Garlic Mashed Potatoes or Baked Potato.

Roasted Prime Rib Beef Au Jus

8 oz. 21 12 oz. 29 Extra Cut 16 oz. 33

Encased in Rock Salt, Slow Roasted and
Served with a Beef Essence and Creamy Horseradish.

'Jackpot' Filet Mignon

Petite Cut **28** Full cut **32**

John's 20 ounce Rib Eye Steak 38

24 ounce Porterhouse 39

16 ounce New York Strip 36

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 Split Rack of Lamb 39

Dijon Bread Crumbs, Fresh Mint and Pinot Noir Demi-Glace.

Mixed Grill 35

Filet Mignon with Horseradish Bleu Cheese Sauce, Broiled Lamb Chop with Apricot
Dijon Glace and Bacon Wrapped Pork Medallion with Green Apple Chutney.

Free Range Chicken Pot au Feu 20

Winter Vegetables and Wild Mushrooms in Rich Madeira Sauce,
Crowned with a Fresh Baked Pastry Lattice.

Scampi Alastise 29

Jumbo Prawns Stuffed with Dungeness Crab.

Seafood Stuffed Half Maine Lobster 22

Filled with Prawn, Crab and Sea Scallop Medley
Finished with Lemon Meuniere and Hollandaise Glacage.

Butter Poached Live Maine Lobster 40

Shelled and Presented on Lobster Risotto, Wild Mushrooms and Lemon Butter.

Fresh Catch of the Day

Our Market Fresh Selections Have Been Especially Created by our Chef.

~Specialty Sides~

Cream Spinach, Asparagus, Sautéed Button Mushrooms, Vegetable Bouquiere,
Truffle Mac and Cheese, Bleu Cheese and Bacon Gratin Potatoes. **5**