

## ~Appetizers~

### *Half Dozen Fresh Oysters on Half Shell*

*Atlantic Coast ~ Chesapeake Bay 10*

*Pacific Coast, Penn Cove ~ Fanny Bay 12*

### *Escargot Bourguignon 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.*

### *Pistachio Baked Brie 7*

*Blood Orange Gastric.*

### *Smoked Duck Breast and House Pate 8*

*With Ruby Port Fig Jam.*

## ~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.*

### *Heirloom Tomato Caprese Salad 8*

*With Artisan Buffalo Mozzarella and Fresh Basil.*

### *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 Rice Alexander, 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 16oz. 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 Mkt Price**

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

### **Mixed Grill 35**

*Filet Mignon with Horseradish Bleu Cheese Sauce, Blackened Salmon with Passion Fruit Butter and Bacon Wrapped Pork Medallion with Bourbon Barbecue.*

### **Free Range Panko Chicken Roulade 22**

*Stuffed Breast with Three Cheese Blend and Porcini Mushrooms, Finished with Pomegranate Demi-glacé.*

### **Scampi Alastise 29**

*Jumbo Prawns Stuffed with Dungeness Crab.*

### **Seafood Stuffed Half Maine Lobster 24**

*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*