

## Appetizers

<b>Gulf Shrimp Cocktail</b> Traditional Accompaniments	14
<b>North Pacific Smoked Salmon</b> Bermuda Onion, Capers, Fresh Horseradish and Toast Points	10
<b>Mushroom Caps Stuffed with Lump Crab</b> Gruyère Cheese and Roasted Red Pepper Beurre Blanc	12
<b>Escargot in Flaky Vol au Vent</b> Garlic Cream Sauce	10
<b>Carpaccio of Prime Beef</b> Capers, Cracked Pepper, Shaved Parmesan and Micro-Herb Salad	16
<b>Jumbo Lump Crab Cake</b> Lemon Butter Sauce	16
<b>Fresh Mozzarella Bruschetta</b> Crisp Cuban Bread, Fresh Basil and Balsamic Drizzle	10
<b>Crab, Avocado and Mango Tower</b> Emerald Basil Oil	14
<b>Seared Ahi Tuna</b> Pickled Cucumbers and Wasabi Cream	16

## Salads

<b>Asian Pear, Stilton and Spiced Walnut Salad</b> Tender Boston Lettuce and Balsamic Dressing	9
<b>Steakhouse Salad</b> Crisp Greens with Cucumbers, Tomatoes, Mushrooms and Carrots	8
<b>Traditional Caesar Salad</b> Tossed with Homemade Croutons and Anchovy Fillets	8
<b>Romaine and Boston Chopped Salad</b> Avocados, Onions, Peppers, Tomatoes, Cucumbers and Roquefort Cheese	10
<b>Insalata Caprese</b> Ripe Tomato, Fresh Mozzarella and Fresh Basil	8
<b>Beefsteak and Roquefort Salad</b> Diced Sweet Onion, Capers and Balsamic Vinaigrette	8
<b>Baby Spinach Salad</b> Crisp Bacon, Mushrooms and Artichoke Hearts Tossed with Raspberry Vinaigrette	8

## Soups

<b>Maine Lobster Bisque</b>	9
<b>French Onion Soup</b> Melted Gruyère Cheese	7

# USDA Prime from the Grill

All steaks are USDA Prime Midwest Grain-Fed Beef

<b>New York Sirloin Strip (16 ounce)</b>	<b>Market</b>
<b>Ribeye (16 ounce)</b>	<b>33</b>
<b>Filet Mignon (8 ounce)</b> Béarnaise Sauce	<b>31</b>
<b>Filet Mignon (12 ounce)</b> Béarnaise Sauce	<b>36</b>
<b>Texas Bone-in Ribeye</b> Horseradish Mustard Crust	<b>36</b>
<b>Veal Chop (14 ounce)</b> Marsala Sauce	<b>36</b>
<b>Our Signature Oscar Steak Topping</b> Premium Lump Crab, Asparagus Tips and Sauce Choron	<b>12</b>

Steaks can be prepared Au Poivre, Blackened or Gratinéed with Roquefort Cheese (\$3.50 Additional)

## Chef's Specialties

<b>Live Maine Lobster</b> Steamed with Drawn Butter	<b>Market</b>
<b>North Atlantic Salmon Fillet</b> Tomatoes, Basil and Caper Beurre Blanc	<b>23</b>
<b>Seared Center Cut Ahi Tuna</b> Sundried Tomato Relish	<b>28</b>
<b>Sauteed Gulf Snapper with Premium Lump Crab</b> Saffron Risotto and Beurre Rouge	<b>32</b>
<b>Linguine with Artichokes, Red Peppers, Mushrooms and Asparagus Tips</b> Spinach - Gorgonzola Cream Sauce Add Three Grilled Jumbo Shrimp - 9	<b>19</b>
<b>Paillard of Chicken San Luis</b> Saffron Risotto and Lemon Butter Sauce	<b>21</b>
<b>Duet of Filet Mignon with Shrimp and Lump Crab Gratin</b>	<b>41</b>
<b>Australian Cold Water Lobster Tail (20 ounce)</b>	<b>85</b>
<b>Steakhouse Cordial Dinner for Two</b> Beef Tenderloin and Grilled Shrimp with Mashed Potatoes and Asparagus Includes Chef's Dessert Selection	<b>95</b>

## Accompaniments

<b>Pan Fried Wild Mushrooms and Onions</b>	<b>8</b>	<b>Homestyle Mashed Potatoes</b>	<b>7</b>
<b>Steamed Asparagus Spears</b>	<b>8</b>	<b>Potatoes au Gratin</b>	<b>9</b>
<b>Creamed Spinach with Parmesan</b>	<b>8</b>	<b>Truffled Macaroni and Cheese</b>	<b>9</b>
<b>Haricots Verts with Shallots</b>	<b>8</b>	<b>Jumbo Onion Rings</b>	<b>7</b>
<b>Jumbo Baked Idaho Potato</b>	<b>7</b>	<b>Steakhouse Fries</b>	<b>6</b>

## Desserts

<b>Chocolate Eruption</b>	11
<b>Soufflé for Two with Sabayon Sauce</b> Lemon, Chocolate Amaretto, Chocolate, Raspberry or Grand Marnier	15
<b>Individual Soufflé</b>	9
<b>Colossal Chocolate Cake for Two</b>	16
<b>Pecan Ball</b> Vanilla Ice Cream rolled in Toasted Pecans. Topped with Caramel and Chocolate Sauces	8
<b>Seasonal Berries with Sabayon Sauce</b>	8
<b>Espresso Crème Brulée</b>	8
<b>Warm Apple Tart</b> Caramel Sauce and Vanilla Bean Gelato	9
<b>Trio of Sorbet or Gelato</b> Brandy Snap Basket	8