

HAPPY NEW YEAR 2011



Appetizers

Shrimp Cocktail \$10
jumbo shrimp & tangy cocktail sauce

Escargot \$9
garlic butter and red wine

Crab Cake \$10
cajun cream sauce

Smoked Salmon \$10
cream cheese, capers and red onions

Soups

Baked Onion Soup \$5

Lobster Bisque \$6

Steaks

Filet Mignon \$26
8oz center cut beef tenderloin
char broiled and served with demi glace

Filet Oscar \$29
jumbo lump crabmeat, asparagus
and hollandaise sauce

New York Strip \$22
12oz beef striploin with onion crisp
and bordelaise sauce

Steak Au Poivre \$24
brandy flambé beef striploin
and red wine peppercorn sauce

Prime Rib

Seasoned and slow roasted, served with au jus and creamy horseradish

King Cut \$24

Queen Cut \$18

Due to the unique nature of our business an extremely high volume of dinners are being ordered simultaneously. In an effort to assure the highest quality, our meals are prepared to order. We appreciate your patience as it takes time to prepare each meal.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness especially if you have certain medical conditions."



Chicken Marsala \$18

sweet marsala wine and portobello mushroom sauce

Atlantic Salmon \$22

pan seared and served with lemon dill sauce

Chilean Sea Bass Piccata \$26

lemon butter capers and white wine sauce

Shrimp & Sea Scallops \$26

seared jumbo shrimp and day boat scallops with citrus beurre blanc

Twin Lobster Tails \$33

broiled and served with drawn butter

Surf & Turf \$35

filet mignon with sauce béarnaise & lobster tail with drawn butter

entrees include choice of garden green or Caesar salad,
seasonal vegetables and appropriate starch

Desserts

Raspberry Crème Brulee Cheese Cake with Crème Anglaise \$6

Chocolate Cake with Chocolate Ganache \$6

Tiramisu \$7

