

Small Plates

Citrus poached Chilled Jumbo Shrimp	14
<i>Cocktail Sauce, Joe's Mustard Sauce, Citrus Wedge</i>	
Rum battered Coconut Prawns	14
<i>Palette of Three Dipping Sauces</i>	
Lump Crabmeat and Lobster Cake	16
<i>Pan Seared, Avocado Salsa, Béarnaise Sauce</i>	
Steamed Clams	14
<i>Chardonnay, fresh Herbs, Garlic Butter</i>	
Shellfish Stack (for two or more)	16 per person
<i>Jumbo Shrimp, King Crab, Oysters, Lobster, on Ice, traditional Sauces</i>	
Deep Fried Lobster	25
<i>Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges</i>	
Wild Mushroom Ravioli	10
<i>Grappa Thyme Cream, Shaved Parmesan Cheese</i>	
Oysters Rockefeller	14
<i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinee</i>	
Asparagus Oscar	12
<i>Tempura fried Asparagus, King Crabmeat, Hollandaise Sauce</i>	

Soups & Salads

French Onion Soup Gratinee	7
<i>Beef Broth, Caramelized Onions, Gruyere and Parmesan Cheeses</i>	
Lobster Bisque	7
<i>Dry Sack Sherry, Lobster Meat, Vanilla Bean Crème Fraiche</i>	
Steak House Wedge	7
<i>Crisp Iceberg, Smoked Bacon, Avocado, Chopped Tomatoes, Egg, Onions</i>	
Classic Caesar (for two or more) prepared tableside	8 per person
<i>Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons</i>	
Rainbow Salad	7
<i>Baby Greens, Grape Tomatoes, Croutons, Carrots, Beets, Dressing Choice</i>	
Spinach Salad Flambé (for two or more) prepared tableside	8 per person
<i>Baby Spinach, Applewood Smoked Bacon, Chopped Eggs, Mushrooms, Sweet Onion</i>	

Sides

Steamed Asparagus	6
Sauteed Button Mushrooms	6
Lobster Mashed Potatoes	7
Beer battered Onion Rings	6

From The Grill

Our steaks are hand selected Certified Angus Beef, unless specified, wet aged for 28 days or more, cooked to your order and topped with fresh Herb-Garlic Butter. Service includes choice of tonight's soup or Rainbow Salad, Seasonal Vegetables, Potato or Rice.*

22 oz. Bone in Ribeye	38
16 oz. T-Bone Steak	32
12 oz. New York Sirloin	30
8 oz. Petite Filet Mignon*	30
10 oz. Grand Filet Mignon*	34
12 oz. Top Sirloin of Beef	23
8 oz. Filet Mignon* and Crabmeat stuffed Prawns	38
8 oz. Filet Mignon* and 8 oz. Australian Lobster Tail	60
8 oz. Filet Mignon* and 12 oz. Alaskan Red King Crab Legs	44
18 oz. Bone in Double Colorado Lamp Chops	32

Signature Dishes

12 oz. Certified Angus Beef Roasted Prime Rib of Beef	23
<i>Creamed Horseradish, Beef Jus</i>	
16 oz. Certified Angus Beef Roasted Prime Rib of Beef	26
<i>Creamed Horseradish, Beef Jus</i>	
Chicken Oscar	22
<i>Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Herb crusted Rack of Lamb	32
<i>Clover Honey Mustard Glaze, Port Wines Essence</i>	
Crabmeat stuffed Prawns	25
<i>Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce</i>	
Lemongrass steamed Alaskan Red King Crab Legs	42
<i>One Pound Crab Legs, Drawn Butter, Citrus Wedge</i>	
Grilled Alaskan Halibut	25
<i>Lobster Mashed Potatoes, Lemon Butter, Garden Chives</i>	
Steak House Mixed Grill	32
<i>Filet Mignon, Alaskan Halibut and Crabmeat Stuffed Shrimp, Béarnaise Sauce</i>	
Fried Jumbo Prawns	24
<i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges</i>	
Filet Oscar	34
<i>8 oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Twin Australian Lobster Tails	80
<i>Two 8 oz. broiled Lobster Tails, Drawn Butter, Citrus Wedges</i>	

Robert Trujillo
Maitre D'

Hector Duran
Chef de Cuisine