

Appetizers

Chilled Jumbo Prawns

Jumbo prawns gently poached and served chilled with tangy cocktail sauce. **\$14**

Coconut Prawns

Large gulf prawns dipped in a coconut batter and deep fried, served with an orange ginger dipping sauce. **\$14**

Steamed Clams

Fresh clams steamed with wine, shallots, butter and garlic. **\$14**

Oysters Rockefeller

Fresh oysters baked with spinach, garlic, bacon and shallots with a hint of Pernod, topped with Hollandaise sauce and Parmesan au gratin. **\$14**

Deep Fried Lobster

Tender lobster meat lightly breaded and deep-fried to a golden brown, served with drawn butter. A house specialty! **\$20**

Blackened Jumbo Prawns

Jumbo prawns coated in a special seasoning blend and blackened in a cast iron skillet, served with a Creole mustard sauce. **\$14**

Escargot

Escargot sautéed in butter, garlic, wine, and herbs. Served in tender white mushroom caps. **\$14**

Jumbo Battered Prawns

Jumbo prawns battered and deep fried, served with cocktail sauce and lemon wedges. **\$14**

Soups and Salads

French Onion Soup Au Gratin

Prepared from sweet onions and topped with a seasoned crouton, Gruyere and Parmesan cheese and baked to a golden brown. **\$7**

Caesar Salad

Fresh hearts of Romaine lettuce with garlic, croutons, Parmesan cheese and our own Caesar dressing made tableside. Only available for two or more. **\$8 per person**

Lobster Bisque

Minced lobster blended with fresh cream, vegetables, and spices then finished with sherry. **\$7**

Beefsteak Tomato

Sliced fresh organic beefsteak tomato with Bermuda onions and Gorgonzola cheese, served with your choice of dressing. **\$7**

Our beef is all U.S.D.A. choice that has been specially aged to insure the tenderest steak possible. Our special cooking process broils at an extremely high temperature sealing in the juices and locking in the flavor.

Rare

Very red, cool center

Medium Well

Slightly pink center

Medium

Pink Center

Medium Rare

Red, warm center

Well Done

Broiled throughout, no pink

From The Grill

All of our steaks are served with your choice of Chef's soup of the day or steak house salad and fresh vegetable with your choice of roasted garlic mashed potatoes, baked sweet potato, baked potato, steak fries, au gratin potatoes or wild rice.

We will gladly season any steak Cajun style and "blacken" it in our iron skillets upon request.

Filet Mignon

The tenderest cut of beef available, served with sauce Béarnaise.
7 oz. **\$30** 10 oz. **\$34**

Aged Bone in Ribeye

Twenty two ounces of the finest prime beef. Our Signature steak! 22 oz. **\$38**

New York Steak

Thick juicy New York steak one of America's favorites.
12 oz. **\$30**

Angus Porterhouse

Porterhouse cut from black Angus Beef. 24 oz. **\$38**

U.S.D.A. Prime Top Sirloin

12 oz. **\$23**

Prime Rib

Aged prime rib specially seasoned and slow cooked to perfection.
12 oz. **\$23** 16 oz. **\$26**

Steak House Specialties

All of our entrées are served with your choice of Chef's soup of the day or steak house salad and fresh vegetable with your choice of roasted garlic mashed potatoes, baked sweet potato, baked potato, steak fries, au gratin potatoes or wild rice.

Chicken Oscar

Medallions of free-range chicken breast gently sautéed and topped with Alaskan King Crab, asparagus and sauce Béarnaise. \$22

Chicken Cordon Bleu

Tender breast of chicken stuffed with Proscuitto ham and Gruyere cheese lightly breaded and baked then topped with a creamy Mornay sauce. \$20

Filet Oscar

An aged choice 7 oz. tenderloin steak broiled to your desired temperature and topped with Alaskan King Crab, asparagus and sauce Béarnaise. \$34

Double Cut Pork Chop

Extra thick pork chop marinated in garlic, olive oil and spices and broiled to perfection. Served over a bed of marinated cabbage with natural pan juices. \$22

Rack of Lamb

Juicy Rack of Lamb marinated in Rosemary, garlic, lemon, and wine. Charbroiled to your desired temperature. \$32

Peppercorn Encrusted Filet Mignon

Tender filet encrusted with fresh peppercorns, flamed with cognac and served with a rich peppercorn sauce. \$30

Fresh Fish and Seafood

Stuffed Jumbo Prawns

Jumbo prawns stuffed with crab, cream cheese and spices topped with Parmesan cheese, baked and glazed with Hollandaise sauce. \$25

Alaskan King Crab Legs

One full pound steamed to perfection, served with drawn butter. \$42

Linguini with Lobster and Scallops

In a rich cream sauce. \$29

Deep Fried Jumbo Prawns

Large prawns lightly breaded and deep-fried to a golden brown, served with tangy cocktail sauce. \$24

Australian Lobster Tail

From the icy cold waters off Australia's coast- 12 ounces of succulent pleasure, served with drawn butter. \$48

Broiled Atlantic Halibut Filet

With lemon Beurre Blanc sauce. \$25

Deep Fried Lobster Tail

Tender lobster meat lightly breaded and deep-fried to a golden brown, served with drawn butter. A real house specialty! \$48

Filet of King Salmon

Marinated fresh king salmon filet pan seared with wine and spices and served on a bed of crab meat with a rich crustacean glacé. \$25

Combination Platters

Filet Mignon and Lobster

A 7 oz. filet and half an Australian lobster tail. It must be Paradise! \$48

Filet Mignon and King Crab Legs

One half pound of Alaskan King Crab Legs and a 7 oz. filet. \$44

Filet Mignon and Prawns

A 7 oz. filet and juicy prawns prepared breaded and deep-fried or stuffed with crab, cream cheese and spices, your choice! \$38

Accompaniments

Steamed Fresh Asparagus

Served with Hollandaise sauce. \$6

Sautéed Button Mushrooms

Prepared with Burgundy, garlic and butter. \$6

Bottled Italian Spring Water

\$3 per liter