Appetizers

Shrimp Cocktail
Cocktail and Remoulade sauces with fresh lemon

Oysters Rockefeller
Select oysters baked with spinach and bacon, topped with Hollandaise sauce

Shrimp Scampi
Prawns sautéed in white wine, garlic and fresh herbs

Escargot Bourguignon
Imported snails sautéed with fresh garlic and spices

Crab Trio
Alaskan, jumbo lump and crab claws served with cocktail and Remoulade sauces
great for two people

Beef Carpaccio
Thinly pounded filet mignon served raw with wild field greens and shaved parmesan cheese

Soups and Salads

Onion Soup Gratinee
Rich beef broth with onions topped with croutons, Gruyere cheese and baked golden brown

Lobster Bisque
A traditional creamy thick hearty soup made with only the richest of ingredients with chunks of lobster and topped with cream

House
Wild field greens with red and yellow tear drop tomatoes, crumbled blue cheese, toasted Pine nuts and fresh raspberries tossed with a Raspberry Vinaigrette dressing

Spinach
Tender leaves of fresh spinach, hard boiled eggs, chopped bacon, red onion, tossed with a warm bacon dressing

Classic Caesar
Crisp Romaine lettuce tossed with toasted croutons, Parmesan cheese in a creamy Caesar dressing

Iceberg Wedge
Wedge of Iceberg lettuce with ripe tomatoes and sliced red onion served with your choice of dressing

One check per table, please.
18 % Gratuity added to all parties of 6 or more

All of our Entrées are served with our Chef's fresh selection of garden vegetables, starch, fresh baked rolls and bottled water

USDA Prime Beef

Our steaks are prepared grilled or sautéed to your liking
Cabernet sauce, Peppercorn sauce, Béarnaise sauces,
Blue Cheese or Boursin Cheese crusts ~ 3 ~

NY Steak
10 oz
16 oz

Prime Rib of Beef
16 oz Regular
24 oz Binion's cut

Filet Mignon
8oz
10oz

Rib Eye Steak
16 oz

Porterhouse
22 oz

Seafood

Australian Lobster Tail
One Tail
Two Tails

Chicken Fried Lobster
Pressed Australian Lobster breaded and pan fried

Shrimp Scampi
Traditional shrimp scampi sautéed in butter, garlic, white wine and fresh herbs

Broiled Alaskan Salmon
Served on sautéed spinach with a Pinot Noir sauce

Alaskan King Crab Legs
Steamed crab legs with drawn butter and lemon

Broiled Swordfish
Center cut swordfish steak
Chef's sauce of the day

Pan seared Sea Scallops
The "Pearls" of the sea seared and served with a creamy fresh sweet basil Pernod sauce

Steak and Lobster
Petite filet with lobster tail

Steak and Crab
Petite Filet with Steamed king crab legs

Breast of Chicken
Breast of chicken sautéed with fresh mushrooms and served with a white wine cream sauce

Mustard Encrusted Rack of Lamb
Whole grain mustard and fresh herb jus

14 oz Veal Chop
Broiled or Sautéed
served with a natural jus or Cabernet sauce