

Welcome to the Supper Club

Prepare to tantalize your palate during a leisurely paced meal.

Our menu is modeled after

New York's upscale steakhouses

*serving only the finest aged prime beef, which is cut,
weighed and charbroiled to your exact specifications.*

*Select from a perfect 14-ounce New York strip loin,
24-ounce Porterhouse steak,*

18-ounce Rib chop, or 9-ounce Filet Mignon.

*In addition to mouth-watering steaks, a variety of other
delectable entrées – everything from double-cut lamb
chops to seafood dishes such as lobster tail and Dover
Sole – are also available.*

*The intimate atmosphere and extensive menu that
includes 17 gourmet appetizers, salads, soups and side
dishes, complement the season's freshest produce and
one of the best wine lists afloat, handpicked by our chefs
to perfectly match the wide-ranging cuisine.*

*Welcome to a world of award-winning chefs,
extraordinary cuisine and impeccable service. Many of
the menu items are original creations designed especially
for the supper club and for your enjoyment.*

Starters

ESCARGOTS BOURGUIGNONNE

Baked in Garlic Herb Butter

PUMPKIN AND FETA CHEESE PARFAIT

Served with a Light Roasted Pumpkin Cream

BEEF CARPACCIO

*Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese
Marinated Mache Lettuce*

SUSHI PLATTER

Salmon, Lobster and Shrimp with Pickled Ginger and Wasabe

JUMBO SHRIMP COCKTAIL

Black Tiger Shrimp with American Cocktail Sauce

NEW ENGLAND CRAB CAKE

On Roasted Pepper Remoulade

LOBSTER BISQUE WITH VINTAGE COGNAC

Fleuron and Fresh Cream

BAKED ONION SOUP "LES HALLES"

A Parisian Classic

Salads

CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Traditional Prepared

BABY LEAF SPINACH AND FRESH MUSHROOMS

With Blue Cheese Dressing and Warm Bacon Bits

TOSSED GARDEN SALAD

Greens Radichio, Tomato, Purple Onion Rings and Watercress

Choice of House, Ranch or Blue Cheese Dressing

Side Dishes

BAKED POTATOES WITH TRIMMINGS

SAUTÉED MEDLEY OF FRESH MUSHROOMS

YUKON GOLD MASH WITH WASABE HORSERADISH

GRILLED FRESH VEGETABLES IN SEASON

CREAMED SPINACH WITH GARLIC

Entrées

Our Steaks Are Hand Selected, USDA Prime Beef, Aged to Our Specifications, Carefully Handled and Perfectly cooked.

BROILED NEW YORK STRIP LOIN STEAK

14 oz. of the Favorite Cut for Steak Connoisseurs

GRILLED PRIME RIB CHOP

18 oz. for the Real Beef Gourmet

CLASSIC PORTERHOUSE STEAK

Combines the Full Flavor of the Strip Loin with the Tenderness of the Tenderloin, 24 oz. of the Best from Both Worlds

BROILED FILET MIGNON

9 oz. for the True Gourmet

SURF & TURF

Seared Lobster Tail and Grilled Filet Mignon

WHOLE DOVER SOLE MEUNIÈRE

Pan-fried and Served with Beurre Noisette

BROILED LOBSTER TAIL

Served With Drawn Butter

BROILED SUPREME OF FREE RANGE CHICKEN

With Blackberry – Port Wine Reduction

GRILLED LAMB CHOPS

Double-Cut Lamb Chops

Served on Five Bean Cassoulet and Rosemary Jus

MUSHROOM STRUDEL ON ASPARAGUS FONDUE

Stuffed Tomato with Green Peas and Truffled Mac n' Cheese

Sauces Available

THREE PEPPERCORN SAUCE

WILD MUSHROOM SAUCE

SAUCE BÉARNAISE

Desserts

CITRUS CHEESECAKE WITH HAZELNUT BISCUIT

Burnt Basmati and Mango Ravioli with Almond and Mascarpone Jam

WASHINGTON APPLE TARTE TARTIN

Served with Chocolate and Lemon Balm Salad

CHOCOLATE TARTE WITH BITTER CHOCOLATE PÂTÉ

Pineapple Croquant, Tiramisu Notre Façon

FRESH FRUITS

*Assembly of Tropical Fruit and Berries in Season, Served with
Homemade Sherbet*

SELECTION OF INTERNATIONAL CHEESES

Beverages

FRESHLY BREWED COFFEE

Regular or Decaffeinated

TEA AND HERBAL TEAS

Dessert Wine

QUADY ELECTRA, CALIFORNIA

After Dinner Drinks

GRAHAM'S SIX GRAPE

DOW'S 20 YEAR TAWNY

HARDY, V.S.O.P.

HARDY, X.O.

ŒS DES DUCS ARMAGNAC, V.S.O.P.

MARTELL CORDON BLEU

HENNESSY PARADIS

COURVOISIER X. O.

(Regular Bar Prices Apply)