

STARTERS

ESCARGOTS BOURGUIGNONNE

Baked in Garlic Herb Butter

GRILLED PORTOBELLO MUSHROOM

Marinated with Virgin Olive Oil and Aged Balsamic Vinegar

* **BEEF CARPACCIO**

Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese
Marinated Mache Lettuce

* **AHI TUNA TARTARE**

Dices of Sashimi Grade Yellow Fin Tuna Belly

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

SALADS

CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Traditionally Prepared

BABY LEAF SPINACH AND FRESH MUSHROOMS

With Blue Cheese Dressing and Warm Bacon Bits

HEART OF ICEBERG LETTUCE

With Red and Yellow Grape Tomatoes

SLICED, SUN-RIPENED BEEF STEAK TOMATO

With Gorgonzola Crumbles

SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabe Horseradish

Creamed Spinach with Garlic

Steamed Broccoli

ENTRÉES

SAUCES AVAILABLE

Three
Peppercorn

Wild
Mushroom

Béarnaise

* **BROILED PRIME NEW YORK STRIP LOIN STEAK**

14 oz. of the Favorite Cut for Steak Connoisseurs

* **GRILLED PRIME COWBOY STEAK**

18 oz. Rib Chop for the Real Beef Gourmet

* **SPICE-RUBBED PRIME RIBEYE STEAK**

18 oz. of flavorful Meat from the Center of the Prime Rib

* **BROILED FILET MIGNON**

9 oz. for the True Gourmet

* **SURF & TURF**

Maine Lobster Tail and Grilled Filet Mignon

* **BROILED LOBSTER TAIL**

Served With Drawn Butter

* **BROILED ROSEMARY INFUSED CHICKEN**

On Pan Seared Potato and Mushroom Hash

* **GRILLED LAMB CHOPS**

Double - Cut Lamb Chops

MAINE LOBSTER RAVIOLI

Garnished with Grilled Scampi

GRILLED FILLET OF FISH FROM THE MARKET

The best Selection, the Market offers
Presented on Young Spinach Salad

* Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Charges will apply for additional entrees.

DESSERTS

CHEESECAKE WITH HAZELNUT BISCUIT

CARAMELIZED WASHINGTON APPLES

Baked in a Puff Pastry Dome

CHOCOLATE SAMPLER

Bittersweet Chocolate Cake, Banana Pannacotta,
Tiramisu and Chocolate Marquise

FRESH FRUITS

Assembly of Tropical Fruit and Berries in Season

SELECTION OF HOMEMADE SHERBET & ICE CREAMS

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

FRESHLY BREWED COFFEE
TEA AND HERBAL TEAS

DESSERT WINE

QUADY ELECTRA, CALIFORNIA

AFTER DINNER DRINKS

DOW'S 20 YEAR TAWNY
GRAHAM'S SIX GRAPE
REMY MARTIN V.S.O.P.
HARDY V.S.O.P.
HARDY X.O.
GRAND MARNIER
BAILEYS IRISH CREAM
AMARETTO DI SARONNO
LIMONCELLO
SAMBUCA
KAHLÚA
(Regular Bar Prices Apply)