

Appetizers

LOBSTER BISQUE	17.95	BBQ RIBS STARTER	15.95
GLAZED ONION SOUP	8.95	ESCARGOTS	14.95
CLAM CHOWDER	8.95	Served with garlic butter with Brandy	
HOUSE SALAD	8.95	SMOKED ATLANTIC SALMON	18.95
Selected greens with balsamic dressing.		BLACK TIGER SHRIMPS SAUTE	15.95
GREEK SALAD	15.95	OYSTERS	
TOMATO SALAD	15.95	ROCKEFELLER	23.95
Ripe field tomatoes with balsamic vinegar, spanish onions, virgin olive oil, and choice of blue cheese dressing or asiago cheese.		BACON WRAPPED SCALLOPS	Market Price
CAPRESE SALAD	17.95	NEW ORLEANS CRAB CAKES	19.95
Buffalo mozzarella & field tomatoes in balsamic vinaigrettes, garnish with heirloom tomatoes, fresh basil & black olives.		Two home made Crab patties in Panko, served with garlic aioli.	
CAESAR SALAD	17.95	SHRIMP COCKTAIL	Market Price
For minimum of two	per person	Served on iceberg lettuce with our own cocktail sauce.	

Steaks

All Dinners served with an Appetizer Tray, Garlic Bread and a choice of Baked Potato, Fries, Rice or Garlic Mashed Potatoes. Our steaks are deliciously "charcoal broiled"

FILET MIGNON	8 oz. 53.95	12 oz. 70.95
NEW YORK STRIP STEAK	8 oz. 44.95	12 oz. 55.95
PEPPERCORN STEAK		12 oz. 58.95
Freshly cracked peppercorns on a New York steak accompanied by peppercorn sauce.		
RIB STEAK - Bone in		24 oz. 65.95
RIB EYE		16 oz. 58.95
BARBECUED BACK RIBS		Regular Portion 35.95
Baby back ribs served with our BBQ sauce.		Smaller Portion 31.95
ROAST PRIME RIB OF BEEF AU JUS		The Octagon Cut 65.95
		Regular Cut 54.95
PORTERHOUSE		24 oz. 69.95
A classic cut combines the New York strip flavour and the tenderness of the filet mignon.		

We use USDA PRIME Beef

RARE:	brown, seared crust with a cool red centre
MEDIUM RARE:	brown, seared crust, steak warmed through with a red warm centre
MEDIUM:	outside of steak well done to dark brown with a pink hot centre
MEDIUM WELL:	outside dark brown, inside done through, steak has little juice left
WELL DONE:	outside black to brown, inside dried out

Entrees

All Dinners served with an Appetizer Tray, Garlic Bread
and a choice of Baked Potato, Fries, Rice or Garlic Mashed Potatoes.

FILET OF SOLE MEUNIERE OR ALMONDINE Meuniere: butter, lemon, parsley. Almondine: roasted sliced almonds.	26.95
BROILED FILET OF SALMON Fresh Atlantic salmon.	33.95
CHARBROILED VEAL STRIP Provimi veal served with cream mushroom sauce and asparagus.	35.95
BROILED LAMB CHOPS FROM WASHINGTON STATE Served with mushrooms.	54.95
CHICKEN "BON RIVER" Chicken breast sauteed in white brandy cream sauce, garnished with veal julienne, artichokes, prosciutto and peppercorns.	27.95
MARINATED CHICKEN Fresh broiled double breast of chicken seasoned with herbs.	27.95
CHATEAUBRIAND FOR TWO 16 oz. Centre cut tenderloin sliced at your table served with vegetables.	108.95
VEAL OSCAR Provimi veal topped with crabmeat, asparagus tips and hollandaise sauce.	45.95
CHICKEN NEPTUNE Breast of chicken topped with crabmeat, asparagus tips and hollandaise sauce.	39.95
STEAK NEPTUNE Broiled filet mignon served with crab meat, topped with asparagus tips and hollandaise sauce.	65.95
SEAFOOD PLATTER FOR TWO Shrimps, Scallops, Alaska king crab legs and fresh live lobster.	
DOVER SOLE MEUNIERE OR ALMONDINE	
LOBSTER TAILS Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.	
SINGLE LOBSTER TAIL	
BROILED JUMBO BLACK TIGER SHRIMPS Served with rice and drawn garlic butter.	
MERMAID PLATE Combining a filet mignon steak, broiled shrimps with Alaska king crab legs and scallops, served with drawn garlic butter and rice.	
BROILED SCALLOPS Enhanced with garlic butter sauce, served with rice.	
BAKED ALASKA KING CRAB LEGS	89.95
LIVE LOBSTER	
STEAK AND LOBSTER 8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.	82.95

Lighter Courses

Offering dinner items at smaller portions.
Served with vegetable of the day.

7 oz GRILLED FILET OF SALMON	26.95
6 oz BROILED SEA BASS	28.95
6 oz NEW YORK STRIP STEAK	32.95
6 oz FILET MIGNON	39.95
CHICKEN PARMESAN Panko crusted	26.95