

## ***Appetizers***

LOBSTER BISQUE	20	BBQ RIBS STARTER	20
GLAZED ONION SOUP	12	ESCARGOTS	15
CLAM CHOWDER	13	Served with garlic butter with Brandy	
BALSAMIC VINAIGRETTE	12	SMOKED ATLANTIC SALMON	19
Selected greens with balsamic dressing.			
GREEK SALAD	17	BLACK TIGER SHRIMPS SAUTE	16
TOMATO SALAD	16	OYSTERS ROCKEFELLER	24
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	18	NEW ORLEANS CRAB CAKES	24
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	18	SHRIMP COCKTAIL	Market Price
For minimum of two Prepared at your table	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.	59	12 oz.	83
NEW YORK STRIP STEAK	8 oz.	48	12 oz.	64
PEPPERCORN STEAK			12 oz.	66
Freshly cracked peppercorns on a New York steak accompanied by peppercorn sauce.				
RIB STEAK - Bone in			24 oz.	77
RIB EYE			16 oz.	71
BARBECUED BACK RIBS			Regular Portion	46
Baby back ribs served with our BBQ sauce.			Smaller Portion	36
ROAST PRIME RIB OF BEEF AU JUS			The Octagon Cut	76
			Regular Cut	60
PORTERHOUSE			24 oz.	89
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.

<b>FILET OF SOLE MEUNIERE OR ALMONDINE</b>	30
Meuniere: butter, lemon, parsley. Almondine: roasted sliced almonds.	
<b>BROILED FILET OF SALMON</b>	39
Fresh Atlantic salmon.	
<b>BROILED LAMB CHOPS</b>	57
Served with mushrooms.	
<b>MARINATED CHICKEN</b>	30
Fresh broiled double breast of chicken seasoned with herbs.	
<b>CHATEAUBRIAND FOR TWO</b>	126
16 oz. Centre cut tenderloin sliced at your table served with vegetables.	
<b>CHICKEN NEPTUNE</b>	40
Breast of chicken topped with crabmeat, asparagus tips and hollandaise sauce.	
<b>STEAK NEPTUNE</b>	70
Broiled filet mignon served with crab meat, topped with asparagus tips and hollandaise sauce.	
<b>SEAFOOD PLATTER FOR TWO</b>	Market Price
Shrimps, Scallops, Alaska king crab legs and fresh live lobster.	
<b>DOVER SOLE MEUNIERE OR ALMONDINE</b>	Market Price
<b>LOBSTER TAILS</b>	Market Price
Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.	
<b>SINGLE LOBSTER TAIL</b>	Market Price
<b>BROILED JUMBO BLACK TIGER SHRIMPS</b>	Market Price
Served with rice and drawn garlic butter.	
<b>MERMAID PLATE</b>	Market Price
Combining a filet mignon steak, broiled shrimps with Alaska king crab legs and scallops, served with drawn garlic butter and rice.	
<b>BROILED SCALLOPS</b>	Market Price
Enhanced with garlic butter sauce, served with rice.	
<b>BAKED ALASKA KING CRAB LEGS</b>	Market Price
<b>LIVE LOBSTER</b>	Market Price
<b>STEAK AND LOBSTER</b>	Market Price
8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.	

## ***Lighter Courses***

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

7 oz GRILLED FILET OF SALMON	28.95
6 oz BROILED SEA BASS	30.95
6 oz NEW YORK STRIP STEAK	35.95
6 oz FILET MIGNON	44.95
CHICKEN PARMESAN Panko crusted	20.95