

Appetizers

LOBSTER BISQUE	20	BBQ RIBS STARTER	21
GLAZED ONION SOUP	14	ESCARGOTS	18
CLAM CHOWDER	13	Served with garlic butter with Brandy	
GREEK SALAD	17	SMOKED ATLANTIC SALMON	19
TOMATO SALAD	16	BLACK TIGER SHRIMPS SAUTE	16
Ripe field tomatoes with balsamic vinegar, spanish onions, virgin olive oil, and choice of blue cheese dressing or asiago cheese.		OYSTERS ROCKEFELLER	27
CAPRESE SALAD	18	BACON WRAPPED SCALLOPS	Market Price
Buffalo mozzarella & field tomatoes in balsamic vinaigrettes, garnish with heirloom tomatoes, fresh basil & black olives.		NEW ORLEANS CRAB CAKES	24
CAESAR SALAD	20	Two home made Crab patties in Panko, served with garlic aioli.	
BEET SALAD	18	SHRIMP COCKTAIL	Market Price
Mixed greens, beets, feta cheese, balsamic avocado, dressing, mixed nuts		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.	62	12 oz.	86
NEW YORK STRIP STEAK	8 oz.	53	12 oz.	67
PEPPERCORN STEAK			12 oz.	69
Freshly cracked peppercorns on a New York steak accompanied by peppercorn sauce.				
RIB STEAK - Bone in			24 oz.	82
RIB EYE			16 oz.	76
BARBECUED BACK RIBS			Regular Portion	48
Baby back ribs served with our BBQ sauce.			Smaller Portion	38
ROAST PRIME RIB OF BEEF AU JUS			The Octagon Cut	76
			Regular Cut	60
PORTERHOUSE			24 oz.	98
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	30
Meuniere: butter, lemon, parsley. Almondine: roasted sliced almonds.	
BROILED FILET OF SALMON	42
Fresh Atlantic salmon.	
BROILED LAMB CHOPS	65
Served with mushrooms.	
MARINATED CHICKEN	30
Fresh broiled double breast of chicken seasoned with herbs.	
CHATEAUBRIAND FOR TWO	126
16 oz. Centre cut tenderloin sliced at your table served with vegetables.	
CHICKEN NEPTUNE	40
Breast of chicken topped with crabmeat, asparagus tips and hollandaise sauce.	
STEAK NEPTUNE	77
Broiled filet mignon served with crab meat, topped with asparagus tips and hollandaise sauce.	
SEAFOOD PLATTER FOR TWO	Market Price
Shrimps, Scallops, Alaska king crab legs and fresh live lobster.	
DOVER SOLE MEUNIERE OR ALMONDINE	Market Price
LOBSTER TAILS	Market Price
Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.	
SINGLE LOBSTER TAIL	Market Price
BROILED JUMBO BLACK TIGER SHRIMPS	Market Price
Served with rice and drawn garlic butter.	
MERMAID PLATE	Market Price
Combining a filet mignon steak, broiled shrimps with Alaska king crab legs and scallops, served with drawn garlic butter and rice.	
BROILED SCALLOPS	Market Price
Enhanced with garlic butter sauce, served with rice.	
BAKED ALASKA KING CRAB LEGS	Market Price
LIVE LOBSTER	Market Price
STEAK AND LOBSTER	Market Price
8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.	