



Menu III

Appetizer Selections:

Dungeness Crab Cakes
With Smoked Tomato Chutney

Coconut Prawns
With Thai Sweet Chili Dipping Sauce

Seafood Platter on Ice
Lobster, Gulf Prawns, Fresh Oyster and King Crab Leg

Lobster Bisque
With Fruits de Mer
or

Seasonal Garden Greens
With Fresh Tomato, Hearts of Palm, Cucumber and
Tossed with your choice of dressing
or

Caesar Salad

Entrée Selections:

**Chantrelle Parmesan Crusted Breast
of Chicken**
Served with Steamed Spinach, Sun-dried
Tomatoes and a Wild Mushroom Sauce

Roast Prime Rib of Beef au jus
Yorkshire Pudding

Filet Mignon
Served with Sautéed Fresh Mushrooms,
regular or extra cut

Filet of Pacific Salmon
Pan seared with Beluga Lentils, Pearl
Onions and a Leek Champagne Sauce

Veal Marsala
Tender Veal Medallions sautéed in a
Three Mushroom Marsala Sauce

24 oz. Bone-in Angus Rib Eye Steak
Our Most Flavorful Steak Lightly Blackened,
pan seared and complimented with
Classic Choron Sauce

Dessert Selections:

Chocolate Decadence
A Rich Dense Tort

Crème Brûlée
Classic French Custard with a
Caramelized Crust

**Steak House Specialty
Cheesecake**

Baked Fresh Daily in the Steak House
Sour Cream Topping and
Flavor Varies Daily

Seasonal Berries
Served with Grand Marnier Sauce

Viennese Roasted Coffee or Specialty Tea

\$85.00 per person, includes tax and gratuity