

Appetizers

Helix Bourguignon

French escargot sautéed in creamy garlic butter, served in mushroom caps, then finished with baked puff pastry

Clams Casino

Fresh middle neck clams baked with our casino butter and bacon

Jonah Crab

Chilled hand picked Jonah crab claw served with honey mustard sauce

Steak House Shrimp Cocktail

Chilled jumbo shrimp paired with house made cocktail sauce

Onion Soup Crock Seafood Bisque Crock

Tonight's Side Dishes

Entrees include choice of two

Baked Potato, Coal Cracker Potatoes
Asparagus, Honey Caramelized Baby Carrots
Tossed Salad

House Made Dressings

Vinaigrette, Ranch, Russian, Dijon Pepper Parmesan, and Blue Cheese \$1 extra



Tonight's Entrées

Veal Braasato

Veal braised in a savory mushroom, wine, tomato demi glace presented over cheese filled ravioli

Chicken Duxelles

Chicken breast escallops sautéed green peppercorn, and shallots simmered in a creamy white truffle mushroom duxelles served over risotto style wild rice

Broiled Lobster

8 oz South American lobster tail broiled to order, served with drawn butter
top it with Galen Hall crab imperial for an extra

Salmon

Premium Norwegian salmon pan seared with spinach finished in a mustard dill sauce with spinach

Filet Oscar

Filet mignon grilled to order, then topped with sautéed mushrooms, asparagus, crabmeat and Hollandaise sauce

Seafood Thermidor

Shrimp, scallops and crab all sautéed with wild mushrooms, flambéed with brandy then glazed with and imported blend of chesses in our au gratin oven

Prime Rib

Slow roasted, 16 oz. cut with au jus.

Crab Cakes

Traditional house recipe
Single Double



*Happy
New Year*