

Dinner Appetizers

Classic Beef Tartar \$14.50

Ficelle Crostini, Quail Egg and Caper Aioli

Spicy Pan Seared Prawns \$15.75

In Garlic Herb Butter, Crimini Mushrooms, Chardonnay and Lemon

Jumbo Shrimp Cocktail \$15.75

Louis and Cocktail Dipping Sauce

Chilled Pacific Northwest Oysters \$16.50

Thai Inspired Cilantro Lime Mignonette

Yellow Fin Tuna Tartar Mediterranean Style \$14.50

with Capers, Chives and Crispy Crostini

Smoked Alto Adige Speck \$14.50

Freshly Sliced with Arugula and Burrata Mozzarella
and California Citrus

Martini of Jumbo Lump Crab Meat "Louis" \$15.50

Avocados with Lemongrass, Pickled Ginger and Won Ton Crisp

2 oz. Petrović Black Pearl Caviar \$75.00

with Traditional Garnishes and Toast Points

Soups and Salads

Traditional Chilled Gazpacho \$9.50

Classic BBC Maine Lobster Bisque \$10.00

Sweet Onion Soup Gratinée \$10.00

Melted Provolone and Gruyère Cheese

Salad Maison \$10.50

Butter Lettuce, Young Spinach, Orange, Candied Pecans, Apples and Poached Pear Vinaigrette

Iceberg Wedge \$11.50

On Red and Yellow Tomatoes, Maytag Blue Cheese, Red Onion and Crispy Bacon

Belgian Endive Salad \$11.50

Tossed with Wild Watercress, Orange and Roasted Pecans in Blue Cheese Dressing

The First Cabin Salad \$10.50

Cucumber Salad, Butter Lettuce, Avocados and Tomatoes,
White Balsamic and Extra Virgin Olive Oil

Tossed Tableside

Hearts of Romaine Caesar Salad - \$10.50 per person

Freshly Grated Reggiano Cheese, Crisp Croutons and Creamy Caesar Dressing

Fresh Seafood

Macadamia Nut Crusted Mahi Mahi \$26.50
Jasmine Rice, Papaya Relish and Lemongrass Beurre Blanc

Seared Chilean Sea Bass \$34.50
Shiitake Mushroom Quinoa, Sun-Dried Tomato Tapenade and Arugula

Sautéed Spice Rubbed Atlantic Salmon \$26.00
with Wasabi Whipped Potatoes and Mangoes in Crispy Prosciutto

Lake Superior Whitefish \$24.00
Lightly Blackened with Scallion Rice and Beurre Blanc

Sautéed Dover Sole \$44.50
Caviar Beurre Blanc, Parsley Potatoes and Summer Vegetables

Meat and Poultry

We Proudly Serve Prime Meats Only

Served with your choice of Mascarpone Whipped Potatoes, Pommes Frites or Baked Potato

Pan Seared Beef Tenderloin Medallions \$24.00
with Green Peppercorn Cognac Sauce and Parsley Linguini

12 oz Grilled Prime New York Steak \$34.50
All Natural Black Angus New York Grilled and
Served with Maitre d' Butter and Crispy Onion Rings

8 oz Pan Seared Dry Aged Filet Mignon \$34.50
Served with Classic Béarnaise Sauce

14 oz Bone in Prime Rib Eye \$46.00
Crispy Onion Rings, Sautéed Spinach and Mascarpone Whipped Potatoes

Herb Crusted Colorado Rack of Lamb \$42.00
Domestic Rocky Mountain Raised Lamb with a Mild and Delicate Taste
Served the Classic Way with Mousseline Potatoes and Minted Merlot

Duet of Petit Filet Mignon and Half Maine Lobster \$46.00
Drawn Butter, Choice of Potato and Summer Vegetables

Châteaubriand for Two or More \$36.00 per person
Carved Tableside with a Symphony of Vegetables and Sauce Béarnaise

Pan Roasted Free Range Chicken Breast \$25.50
Parsley Spätzle and Morel Cognac Sauce

Sautéed Calf's Liver \$24.00
Granny Smith Apples, Bacon, Braised Red Cabbage
and Mashed Potatoes

Friday and Saturday Specials

Slow Roasted Prime Rib \$29.50
All Natural Black Angus Prime Rib of Beef
Natural Jus, Baked Potato and Horseradish Cream

Menu Items can be prepared to accommodate our guests' special dietary requirements upon request

*~If you wish to order a soufflé for dessert,
please inform your server when ordering your Dinner Entrée.~
*There will be an 18% gratuity added to parties of 8 or more**