

## **Appetizers**

### **Blackened Ahi**

Seared Ahi Tuna with Sesame Seeds and Cajun Spices Served Rare  
Over Spring Greens with Soy Sauce, Pickled Ginger and Wasabi 12.50

### **Beef Tenderloin Tips**

Seared Beef Tenderloin Tips Sautéed with Onions and Quartered Mushrooms  
Served with a Rich Veal Demi Sauce for Dipping 13.95

### **Crab Cakes**

Dungeness and Sweet Rock Crab, Breaded and Pan Seared Until Golden Brown,  
Served with Fresh Squeezed Lime, Chopped Cilantro, and Sweet Thai Chili Sauce 14.95

### **Cheese and Fruit Platter**

Assorted Imported and Domestic Cheeses with Seasonal Fruits and Mixed Crackers 11.95

### **Crab and Artichoke Dip with Spinach**

Artichokes, Parmesan Cheese, Dungeness Crab and Sweet Rock Crab with  
Sliced Onions and Spinach ~ Baked Until Golden Brown 9.25

### **Shrimp Cocktail**

Six Large Poached Tiger Prawns Served Chilled in a Martini Glass with  
Fresh Lemons and Horseradish Cocktail Sauce 13.95

### **Bacon Wrapped Halibut Bites**

Bite Size Halibut Wrapped with Crisp Bacon, Baked Until Golden Brown  
Served with Spiced Tartar Sauce 13.95

### **Calamari Basket**

Breaded Calamari Seasoned with Fresh Herbs ~ Served Over Crisp Fried  
Tortilla Strips, Finished with Fresh Cilantro, Lime and Chipotle Dipping Sauce 9.25

### **BBQ Pork Ribs**

Tender Pork Ribs Oven Roasted Until Tender, Finished with a House Made  
BBQ Sauce ~ Accompanied with Baked Beans 13.95

### **Lamb Chops**

Broiled Lamb Chops with Garlic and Rosemary, Served Medium Rare with  
Lime Marmalade Over Garlic Mashed Potatoes 12.50

### **Chili Rubbed Prawns**

Large Tiger Prawns Rubbed with Chili Powder and Cumin, Broiled to Perfection  
Served Over Steamed Jasmine Rice with Chipotle Aioli, Cilantro and Lime 13.95

### **Stuffed Southwestern Shrimp**

Five Tiger Prawns Stuffed with Monterey Jack Cheese, Breaded, Fried Until Golden  
Served Over Crisp Tortilla Chips with Spicy Cocktail Sauce and Lemon 13.95

### **Chicken Tenders**

Golden Brown Boneless Chicken Tenders Served with Cajun Marmalade Dipping Sauce 7.25

**Sampler Platter any Three Appetizers for \$35.00**

## *Soups and Salads*

### *Seafood Bisque*

*Creamy Shrimp and Lobster Bisque Finished with Brandy and Topped with Sweet Dungeness Crab Meat and Fresh Chopped Parsley*

*Cup 5.25  
Bowl 6.00*

### *Iceberg Wedge*

*Crisp Iceberg Lettuce Topped with Blue Cheese Crumbles, Diced Tomatoes, Sliced Cucumbers and a Creamy Blue Cheese Dressing*

*6.25  
Half 4.00*

### *Shrimp and Crab Louie*

*Chilled Poached Prawns and Sweet Dungeness Crab Meat Served on an Iceberg Wedge Topped with Cucumbers, Diced Tomatoes, Carrot Curls and a Rich Louie Dressing*

*11.95  
Half 6.25*

### *Thai Beef Salad with Peanut Dressing*

*Tender Sliced Roast Beef Marinated in a Zesty Peanut Dressing Tossed with Crisp Romaine Greens, Toasted Peanuts, Sliced Onions, Carrots and Bell Peppers*

*11.95  
Half 7.25*

### *Traditional Cobb Salad*

*Crisp Romaine Greens Topped with a Broiled Chicken Breast, Bacon Bits, Chopped Egg, Carrot Curls and Blue Cheese Crumbles ~ Served with Your Choice of Dressing*

*9.25  
Half 5.25*

### *Chop Chop Salad*

*Crisp Romaine Greens Tossed with Black Olives, Garbanzo Beans, Julienne Ham and Turkey, Bacon Bits, Chopped Egg, Diced Tomatoes, Carrots and Cucumbers ~ Served with Your Choice of Dressing*

*9.25  
Half 5.25*

### *Greek Chicken Salad*

*Spring Greens Tossed with Sliced Olives, Feta Cheese, Pickled Green Beans, Cucumbers and Diced Tomatoes with a Creamy Italian Dressing Topped with a Six Ounce Sliced Chicken Breast*

*11.95  
Half 7.25*

### *Classic Caesar Salad*

*Crisp Romaine Greens Tossed with Creamy Parmesan Cheese and Garlic Croutons, Finished with Anchovies*

*8.95  
Half 6.95*

*Caesar Options ~ Poached or Broiled Prawns, Grilled Chicken, Seared Ahi, Blackened or Broiled Salmon or Halibut for Additional Charge*

## **Entrees**

### ***Filet Mignon***

*Ten Ounce Choice Tenderloin of Beef Seasoned and Grilled to Your Preference Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes and Seasonal Vegetables*

30.95

### ***New York Strip Steak***

*Sixteen Ounce Choice New York Steak Seasoned and Grilled to Your Preference Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes and Seasonal Vegetables*

29.95

### ***New York Steak***

*Ten Ounce Choice New York Steak Seasoned and Grilled to Your Preference, Finished with Steak House Butter ~ Served with Garlic Mashed Potatoes and Seasonal Vegetables ~ Available Peppered*

15.95

### ***Surf and Turf***

*Add Salmon, Halibut, King Crab or Garlic Prawns to Any Steak Order For an Additional Charge*

*All Steaks are Available with Sautéed Mushrooms and Onions*

1.95

### ***Blackened Ahi***

*Seared Ahi Tuna Served Rare with Sesame Seeds and Cajun Seasonings, Sliced Over Steamed White Rice with Pickled Ginger, Wasabi, Soy Sauce and Seasonal Vegetables*

14.95

### ***Alaskan Salmon***

*Salmon Filet, Seasoned and Grilled Medium Rare with a Refreshing Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables*

Market Price

### ***Alaskan Halibut***

*Halibut Filet, Seasoned and Grilled Medium Rare with a Refreshing Fruit Salsa ~ Served Over Steamed White Rice with Seasonal Vegetables*

Market Price

### ***Halibut Fish and Chips***

*Three Light and Flaky Filets, Seasoned and Dredged in Alaskan Amber Beer Batter, ~ Served with French Fries and Tartar Sauce*

Market Price

### ***Crab Cakes***

*Dungeness and Sweet Rock Crab, Diced Bell Peppers and Onions Lightly Breaded ~ Pan Seared until Golden Brown, Served with Crisp Rice Noodles, Fresh Squeezed Lime, Chopped Cilantro and Sweet Thai Chili Sauce* 14.95

### ***Alaskan Split King Crab Legs***

*One Pound of Split Alaskan King Crab Legs ~ Steamed ~ Served with Drawn Butter, Fresh Lemon, Steamed White Rice and Seasonal Vegetables* 39.00

### ***Garlic Prawns***

*Six Large Tiger Prawns Split and Roasted with Garlic Butter Until Golden Brown Served Over Steamed White Rice with Seasonal Vegetables* 18.95

### ***BBQ Ribs***

*Tender Pork Ribs Braised Until Tender, Finished with a House Made BBQ Sauce Accompanied with Baked Beans and Garlic Mashed Potatoes* 24.95

### ***Lamb Chops***

*Tender Lamb Chops Crusted with Garlic and Rosemary, Broiled until Medium Rare with a Lime Marmalade, Served with Garlic Mashed Potatoes and Seasonal Vegetable* 19.50

### ***Tequila Chicken***

*Two Chicken Breasts Pan Seared with Fresh Lime, Cilantro and Tequila Served Over Steamed Jasmine Rice and Steamed Seasonal Vegetables* 15.95

### ***Desserts***

*Vanilla Crème Brulee* 5.95  
*Pot De Crème* 5.95  
*Chocolate Death* 6.25  
*Volcano Cake* 5.95  
*Cheese Cake with Sliced Berries* 5.95  
*Pecan Tart with Vanilla Ice Cream* 7.95  
*Apple Tart with Vanilla Ice Cream and Caramel Sauce* 7.95  
*Vanilla Ice Cream* 5.95