

## 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

### Steamer Clams

One Pound of Large Steamer Clams with White Wine, Garlic and Fresh Herbs,  
Served with Garlic Toast 11.95

### Beef Tenderloin Tips

Seared Beef Tenderloin Tips Sautéed with Onions and Quartered Mushrooms  
Served with a Rich Veal Demi Sauce for Dipping 12.50

### Crab Cakes

Dungeness and Sweet Rock Crab, Diced Bell Peppers and Onions Lightly  
Breaded and Pan Seared Until Golden Brown, Served with Crisp Rice Noodles,  
Fresh Squeezed Lime, Chopped Cilantro, and Sweet Thai Chili Sauce  
An Appetizer for Two 14.95

### Garlic Fries

A Pound of Seasoned Fries with Roasted Garlic, Creamy Parmesan Cheese  
and Our House Blend of Seasoning Salts 6.95

### Cheese and Fruit Platter

Perfect for Two ~ 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

### Coconut Prawns

Five Large Tiger Prawns Lightly Battered and Rolled in Coconut Flakes,  
Fried Until Golden Brown with Cajun Orange Marmalade 8.25

### 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

## 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,  
Julienned 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 Prawns, Grilled Chicken, Seared Ahi, Broiled Prawns  
or Blackened Salmon or Halibut for additional charge

## Entrées

### **Filet Mignon**

Ten Ounce Choice Tenderloin of Beef Seasoned and Grilled to Your Preference 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 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

### **Ossobuco**

Ten Ounce Lamb Shank Braised Until Tender with Onions, Tomatoes, Celery, Carrots, Balsamic Vinegar and Garlic for a Rich and Hearty Sauce~ Served over Garlic Mashed Potatoes

25.95

### **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**

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

16.95

### **Alaskan Halibut**

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

18.95

## **Fish and Chips**

Three Light and Flaky Cod Fillets, Seasoned and Dredged in Alaskan Amber Beer Batter, Dusted with Japanese Bread Crumbs for a Light Golden Breading ~ Served with French Fries and Tartar Sauce 10.95

## **Crab Cakes**

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

## **Portabella Stuffed Ravioli with Grilled Chicken**

All Dente Ravioli Stuffed with Portabella Mushrooms and a Blend of Cheeses Tossed in Alfredo Sauce, Topped with a Six ounce Sliced Chicken Breast and Parmesan ~ Accompanied with Garlic Bread 18.95

## **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

## **Desserts**

Vanilla Crème Brûlée 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