



THE PETROLEUM CLUB OF ANCHORAGE

DINNER MENU

- SMALL PLATES -

Prawn Cocktail 16

four extra large prawns poached in white wine & lemon, chilled and served with cocktail sauce & a lemon wedge

Togarashi Tuna 18

number one sushi grade ahi tuna coated with Japanese tagarashi spice then seared rare with pickled ginger, wasabi & a sesame soy reduction

Lollipop Lamb Chop 18

three grilled single bone lamb chops served on a bed of baby spinach tossed in champagne vinaigrette with goat cheese

Calamari 14

house breaded calamari steak strips fried in a heart smart oil blend with lemon wedges and chipotle aioli

Steamed Clams 18

little neck clams sauteed with garlic, shallots, tomatoes & green onions finished with a white wine and garlic butter with a french bread crostini

Steamed Mussels 18

pencove mussels sauteed with garlic, shallots, tomatoes and green onions finished with a white wine and garlic butter with a french bread crostini

Bacon Wrapped Scallops 18

alaskan scallops wrapped in jalapeno bacon, grilled to perfection and finished with a cilantro pesto

- SALADS -

Add Ons:

*Chicken 7 | Scallops 13 | Steak 12 |
Salmon 13 | Ahi Tuna 15 | Prawns 13*

Chipotle Steak Salad 16

dry rubbed & grilled flank steak served on a bed of greens with tomato, cucumber, peppers & tortilla chips tossed in ancho chili dressing

Ahi Salad 16

ahi tuna tossed in a poke style sauce on micro greens, wasabi sprouts, tomato & cucumber with wasabi-lemon dressing

Chopped House 14

romaine, red onion, tomato, cucumber, pancetta, blue cheese crumbles tossed in blue cheese dressing

Classic Caesar 9

romaine, garlic croutons & parmesan tossed in garlic caesar dressing

Seafood Louie 18

romaine heart, crab, shrimp, hard boiled egg, cucumber & tomato topped with thousand island dressing



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- ENTRÉES -

Filet Mignon 32

USDA choice center cut, broiled to perfection with a wild mushroom and green peppercorn demi glace with Chef selected pairings

Harrisa Rub Rib Eye 34

USDA choice, hand-cut in house paired with a Chimichurri Butter and Chef selected pairings

Roast Duck Breast 29

sauteed and served with a port wine & Bordeaux cherry reduction and Chef selected pairings

Grilled Pork Medallions & Prawns Satay 28

spicy peanut sauce and Chef selected pairings

Creole Dusted Halibut & Scallops 34

served on a bed of stone ground grits with a creole brown butter and Chef selected pairings

Alaskan Scallops 32

pan seared to perfection and topped with a cilantro pesto and Chef selected pairings

Alaskan Salmon Market Price

roasted red pepper & ginger chutney and Chef selected pairings