

APPETIZERS, SOUPS & SALADS

Jumbo Shrimp Cocktail
Oyster Rockefeller Casserole
Crab Cakes with Aioli Mayonnaise
Creamy New England Clam Chowder
Traditional Farmers Market French Onion Soup
Cardini's Original "Caesar Salad", created in 1924 in Tijuana
Spinach Leaves with Bacon Bits, Chopped Egg and Croutons in Mustard-Honey Dressing

ENTREES, MAIN COURSES & OTHER ODD THINGS

USDA Certified Angus Beef
Fillet Mignon Steak
Regular Striploin Steak
New York Cut Striploin Steak
Boneless Rib Eye Steak
T-Bone Steak

SEAFOOD AND OTHER MEALS

Salmon Steak
Butterflied Rock Cornish Game Hen
Double Domestic Lamb Ribs
Pork Porterhouse Steak
Large US Veal Chop

FEATURED SPECIALS

\$25.00 EACH DISH

Whole Nova Scotia Lobster, approximately 1 1/2 lb. per piece
Surf & Turf, Certified Angus Beef Fillet Mignon and 1/2 Cold Water Lobster
24oz. Certified Angus Beef Porterhouse Steak

ACCOMPANIMENTS

Baked Potato, Potato Wedges, Garlic Mash, Pilaf Rice, Fried Onion Rings, Steamed Asparagus, Broiled tomato, Creamed Spinach, Sautéed Mushrooms
Hollandaise or Béarnaise Sauce, Pan Gravy or Green Peppercorn Sauce, Chimichurri Sauce, Café de Paris Butter, Texas Salsa, HP or A1 Sauce, Dijon Mustard

DESSERTS

New York Cheese Cake, Strawberry Compote, Sinful Chocolate Obsession, Apple Tart, Ice Cream Sorbet, Daily Flambe, Artisan Cheese Tray

Cover Charge \$20.00

A LA CARTE SPECIALS

PICK YOUR OWN LIVE COLD WATER LOBSTER

Approximately 1 1/2 lb. per piece
Broiled with lemon butter fondue

A la nage with Hollandaise

Wok flashed medallions atop udon noodles in a kaffir lime and Lemon Grass broth

SURF & TURF

8oz. filet mignon and 1/2 Lobster
pineapple rice, asparagus, served with
Béarnaise sauce, red wine jus and lemon butter fondue

PORTERHOUSE STEAK

24oz. Certified Premium Gold Angus Beef Porterhouse Steak

\$25.00 per person