

## APPETIZERS

Steamed Mussels “Brunoise”	13
Fried Calamari	13
Breaded Brie <i>deep fried, garnished with fruit</i>	14
Escargots <i>with garlic herb butter “en croute”</i>	15
Jumbo Shrimp Cocktail	15
Tuna Sashimi <i>with seaweed salad, pickled ginger and wasabi</i>	16
Coconut Crusted Shrimp <i>with a trio of sauces</i>	17

## SOUPS & SALADS

Soup Du Jour	7
French Onion Soup	9
Boston Clam Chowder	11
Wedge Salad <i>bacon, red onion, grape tomato, sundried tomato, blue cheese crumble and dressing</i>	10
Mixed Field Greens <i>grape tomato, hearts of palm, with white balsamic dressing</i>	10
Spinach Salad <i>with roasted shallot mustard vinaigrette, bacon, sliced egg, mushroom and red onion</i>	11
Caesar Salad <i>leaf romaine hearts, dressing, croutons and parmesan reggiano</i>	11

## PRIME RIB OF BEEF

### † OUR HOUSE SPECIALTY †

*Our prime rib is slow roasted overnight to perfection.  
Served with an Idaho baked potato, natural au jus and  
horseradish sauce.*

#### THE KNIGHT’S CUT

*The smallest cut 8oz*

**\$ 28**

#### SIR LANCELOT CUT

*A 10oz cut of our prime rib*

**\$ 33**

#### KING ARTHUR’S CUT

*A 12oz cut for those who love beef!*

**\$ 38**

#### SURF & TURF

#### ANY CUT OF OUR PRIME RIB OR ANY STEAKS SERVED WITH EITHER:

6 pc bacon wrapped shrimp **\$ 15**

8 oz seascallops with sauce béarnaise **\$ 25**

6-7 oz lobster tail with drawn butter **\$ 25**

8 oz Alaskan king crab legs with drawn butter **\$ 30**

#### ALASKAN KING CRAB LEGS DINNER

*Steamed with drawn butter, lemon and baked potato*

**Market price**

## **ENTREES**

### **Pan Roasted Airline Chicken Breast**

*With mushroom, cipollini onion and fresh rosemary,  
served with rice, vegetable of the day and pan gravy.*

**\$ 26**

### **Linguine Shrimp**

*Shrimp sautéed in olive oil with fresh spinach, sundried tomato,  
cherry tomato and basil in a light roasted garlic cream sauce.*

**\$ 25**

### **Fresh Rainbow Trout Fillets “Almondine”**

*Sautéed and finished with a lemon almond butter sauce,  
wild rice and broccoli.*

**\$ 26**

### **Skuna Bay**

#### **Fillet of Salmon**

*Maple and whole grain mustard glazed salmon  
served over a vegetable medley of green beans,  
roasted cipollini onions and asparagus.*

**\$ 32**

### **Veal “Ambrosia”**

*Sautéed cutlets of veal with a mushroom sherry sauce,  
golden Yukon whipped potato and vegetable of the day.*

**\$ 30**

### **Wiener Schnitzel**

*Breaded cutlets of veal,  
served with golden Yukon whipped potato,  
and vegetable of the day.*

**\$ 30**

### **Lamb Sirloin Steak**

*Roasted and served with fresh roasted potato hash,  
green beans with bacon and rosemary au jus.*

**\$ 31**

### **14 oz New York Strip Steak**

*With “Maitre d'hôtel butter”  
golden Yukon whipped potato  
and green beans with bacon.*

**\$ 38**

### **Filet Mignon**

*6 oz tenderloin steak grilled to perfection,  
roasted red potato and asparagus.*

**\$ 39**

We accept Visa, Mastercard and American Express

**No Separate Checks**

18 % Gratuity may be added at our discretion to any size of party