

# Hot Appetizers

## JUMBO LUMP CRAB CAKE

*With Lobster Coral Sauce*

## TRADITIONAL ESCARGOTS

*Served in Conventional Casserole with Garlic Fines Herbs Butter*

## PORTOBELLO MUSHROOM

*Grilled with Baby Spinach, Pine Nuts and Goat Cheese, Shallot Marmalade and Balsamic Vinegar Glaze*

## SEA SCALLOPS

*Oyster Mushrooms and Green Asparagus with White Truffle Oil Vinaigrette*

## SAUTÉED JUMBO SHRIMP

*With Flaky Puff Pastry, Baby Spinach and Madras Curry Emulsion*

# Cold Appetizers

## CHILLED MAINE LOBSTER SALAD

*With Green String Beans and Mango Ginger Vinaigrette*

## STEAK TARTARE

*Prepared Traditionally with Frisée Salad*

## SEARED YELLOWFIN TUNA LOIN

*Crusted with Spices, Onion Confite, Sesame Tuile and Sesame Oil Vinaigrette*

## TRADITIONAL SHRIMP COCKTAIL

*Chilled Large Shrimp accompanied by Cocktail Sauces*

## SEAFOOD on ICE (A la Carte served with Traditional Sauces)

PACIFIC OYSTERS (6)

LITTLENECK CLAMS (6)

ALASKAN KING CRAB LEG (Half Pound)

## SEAFOOD PLATTER (For Two or More)

*Our Chef selects only the Highest Quality, Freshest Shellfish available from all over the World.*

*Our Selection is Flown in Daily and May Vary.*

SHRIMP    LITTLENECK CLAMS    MAINE LOBSTER

PACIFIC OYSTERS    ALASKAN KING CRAB LEG

# Sides

SAUTEED CULTIVATED MUSHROOMS

*Shiitake, Oyster, Crimini and Button Mushrooms*

STEAMED ASPARAGUS HOLLANDAISE SAUCE

SAUTEED SPINACH

HOMEMADE ONION RINGS

BAKED JUMBO POTATO

*With Sour Cream, Pancetta Bits and Chives*

YUKON GOLD MASHED POTATOES

FINGERLING POTATOES

BRUSSELS SPROUTS

CREAMED CORN

FRENCH FRIES

# Desserts

CARAMEL PEAR RICE PUDDING

HAZELNUT CHOCOLATE CRISPY PRALINE

LEMON RASPBERRY MACAROON

LIGHT CHOCOLATE MOUSSE

BANANA CREAM PIE

STEAKHOUSE SUNDAE

CRÈME BRULÉE

TRADITIONAL APPLE TART *with* VANILLA ICE CREAM

RUSTIC FRESH BERRY NAPOLEON