

starters*

Fresh Artichoke Dip garlic & herb crostini	12
Certified Black Angus Sliders cheddar cheese, pickle chips, caramelized onions	10
Jumbo Shrimp Cocktail house-made cocktail sauce	16
Stuffed Portabella Mushroom filled with prime rib & vermont cheddar	13
Pan Seared Maryland Crab Cakes stone ground mustard beurre blanc	17
Mesquite Grilled BBQ Beef Skewer chipotle bbq glaze, crispy polenta	14
Applewood Bacon Wrapped Shrimp cheddar & jalapeño remoulade	17
Fresh Cold Water Oysters chilled on ice or "rockefeller style"	16
Dungeness Crab Cocktail brandy aioli	16

soups

Traditional French Onion french bread crouton, melted swiss cheese	8
Lobster Bisque fresh lobster, crème fraîche	9
Tomato Basil Bisque tomato cream, fresh basil	7

salads*

Chopped Salad mixed vegetables, chopped egg, avocado, ranch dressing	8
Iceberg Wedge bacon, tomato, maytag bleu cheese dressing	9
Caesar Salad garlic, anchovy dressing, parmesan & sourdough croutons	9
Warm Spinach Salad baby spinach greens, smoked bacon, chopped egg, grape tomatoes, maytag bleu cheese & warm bacon dressing	9
Tomato Mozzarella fresh basil, extra virgin olive oil, balsamic vinaigrette, fleur de sel	10

side orders

• Sautéed Mushrooms	6
• Steamed Asparagus	6
• Sautéed, Steamed or Creamed Spinach	6
• Seasoned Fries	6
• Stuffed Baked Potato	7
• Baked Potato	6
• Mashed Potato	6
• Beer Battered Onion Rings	7
• Bleu Cheese Potato Gratin	7

beef*

N.Y. Steak 16oz	36
Filet Mignon 8oz	28
Rib Eye 20oz	38
Flat Iron Steak 10oz	25

chef's specialties*

Bone-In N.Y. Steak	39
20oz certified black angus, cooked on our mesquite wood-burning broiler	
Country Baked Meatloaf	25
wrapped with smoked bacon, served over a bed of mashed potatoes, bordelaise sauce & fresh vegetables	
Deep Dish Chicken Pot Pie	22
a hearty ragout of rotisserie chicken, mixed baby vegetables & idaho potatoes, topped with a savory pastry crust	
Flame Grilled Angus Burger	20
topped with spiced bbq jumbo shrimp & lump crab chipotle slaw	
Prime Rib	32
16oz choice beef from colorado, aged 21 days, slow roasted to perfection	

chops & poultry*

Pork Chop	24
served with an apricot chutney	
Rotisserie Chicken	24
slow roasted to perfection	

seafood*

Grilled Shrimp	26
jumbo shrimp marinated with garlic & herbs	
Ahi Tuna	29
seared rare & sliced, served with sweet chili sauce	
Salmon	28
grilled on our mesquite wood-burning broiler, topped with sun dried tomato butter	
Jumbo Stuffed Shrimp	32
stuffed with lump crabmeat, served with tarragon-cognac sauce	
Alaskan King Crab Legs 1lb	42
split & steamed, served with drawn butter	
Lobster Tail 8oz	39
oven broiled, served with drawn butter	

add to any entrée*

Oscar Style	12
Crab Legs	19
Grilled Shrimp	13

sauces

3 Each

Béarnaise • Hollandaise • Peppercorn • Bordelaise

Room Manager: Danny Penzo Room Chef: Jack Huxtable

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked