

appetizers

Shrimp Cocktail \$14

Chilled Tiger Shrimp with Ponzu & Cocktail Sauces

Calamari \$9

Strips of Calamari filet, fried and served with a Smoked Tomato sauce

Crab Cakes \$9

With Saffron & Chive Aioli

Stuffed Portabella \$9

Crab stuffed Portabella Mushroom, with Béarnaise and straw onions

Mac & Cheese Trio \$10

Macaroni & cheese croquets with Smoked Gouda, Gorgonzola & Pepper cheese

Lamb Skewers \$12

Grilled Lamb Tenderloin marinated in a Fig Balsamic on hand tied Skewers

King Crab Legs \$22

A full pound of chilled Alaskan King Crab Legs with lemon, clarified butter & cocktail sauce

soups+salads

Lobster Bisque \$7

Silken Bisque seasoned with Almanac & Crème Fraiche

French Onion \$7

Classically bold onion soup with a crusty crouton and slab of melted Gruyere Cheese

Caesar Salad \$7

Crisp romaine, parmesan cheese & our house Caesar dressing

Estate Greens \$8

Mixed field greens, candied walnuts, raspberries and Gorgonzola cheese with a champagne vinaigrette

Iceberg Wedge \$7

Maytag bleu cheese, maple glazed bacon, grape tomatoes and red onion, with buttermilk dressing

pasta

Rigatoni \$18

Strips of grilled chicken breast or sautéed shrimp, fresh garlic, teardrop tomatoes, asparagus, asiago cheese and virgin olive oil

Penne \$16

Penne pasta with Goat cheese, sundried tomatoes, basil, eggplant and julienned red peppers in a roasted garlic cream sauce

Smoked Chicken Oreccihette \$18

Grilled vegetables, wild mushrooms and a red pepper cream sauce over grilled strips of chicken on a bed of Oreccihette pasta

vegetarian entrée

Vegetarian Crepe \$16

Fresh, grilled, marinated vegetables served in a warm crepe, accompanied with succulent grilled Grapefruit

sauces & sides

Béarnaise Sauce \$3

Creamed Spinach \$5

Triple Peppercorn Bourbon Sauce \$3

Sautéed Mushrooms \$5

Baked Potato, Fingerling Hash, Garlic Mashed Potato, Steak Fries \$5

beef, poultry, & seafood

(Accompanied by your choice of Potato and Chef's seasonal vegetables)

Triple Peppercorn New York Strip \$30

Crusted with Cracked Peppercorns and Sea Salt & served with a Green Peppercorn Sauce

Filet Mignon \$36

Grilled Black Angus Filet

Bone-in Rib-Eye \$36

Many Steak aficionados consider this cut "The King of Steak"

Top Sirloin \$18

Boneless cut of Angus Beef, perfect for grilling

Half Roasted Duck \$30

Slow roasted Duck, with an Orange Grand Mariner Pepper Ginger Reduction

house of lords prime rib of beef

Aged 21 days, seasoned & perfectly slow cooked.

10oz \$18 | 16oz \$26

(Accompanied by Chef's selection of complimenting starch and Seasonal Vegetables)

Lobster Tail \$38

Seasoned Maine Tail, with lemon and Clarified Butter

Pacific Shark \$18

A hearty grilled steak topped with Shrimp, Artichoke Hearts, Smoked Salmon and Peri Peri

Salmon Filet \$18

Fresh filet grilled and served on a bed of Sun Dried Tomato Pesto

Shrimp Scampi \$22

Pan seared Prawns, Garlic & Herb Butter sauce.

choose your cut, surf & turf

	& Lobster Tail	& 1 lb Crab Legs	& Scampi
New York	\$58	\$54	\$46
Filet Mignon	\$62	\$58	\$50
Bone-in Rib-Eye	\$62	\$58	\$50
Top Sirloin	\$48	\$42	\$38
Prime Rib	\$46	\$40	\$36

desserts for two

Our desserts are a sweet celebration intended to complete your dining experience in spectacular fashion. Enjoy one with a hand crafted cappuccino or our robust house blend coffee.

Whole Miniature Raspberry Ganache Cheesecake \$11

Raspberry Swirled cheesecake enveloped in Chocolate Ganache

Crème Brulee \$9

Classic vanilla Crème Brulee with Chef's fresh baked cookies

Fire & Ice \$9

Blood-Orange mousse and fresh French Vanilla ice cream infused with a hint of Green Madagascar Pepper