

Appetizers

Lobster Bisque
5.95

Escargot
Oven baked in garlic butter
6.95

Baked French Onion Soup
5.75

Smoked Salmon
Smoked salmon, sprinkled with capers and shaved red onion, served with pumpernickel bread points and cream cheese.
8.95

Carpaccio
Raw strip loin, thin sliced and served with red onion, capers, dijon mustard and pumpernickel bread with cream cheese.
9.95

Shrimp Scampi
Shrimp baked in garlic butter topped with melted havatri and mozzarella cheese.
8.95

- Cheese Garlic Bread 5.25
- Shrimp Cocktail 9.95
- Sauteed Mushrooms 5.50
- Fried Onion Rings 4.95
- Fried Cheese Sticks 6.50
- Fried Mushrooms 5.95
- Fried Cauliflower 5.95
- Fried Jalapeño Poppers 6.95
- Small Combo Appetizer Platter 7.95
Includes fried onion rings, cheese sticks, cauliflower and mushrooms.
- Large Combo Appetizer Platter 15.95
Includes fried jalapeño poppers, onion rings, cheese sticks, cauliflower and mushrooms.

Dinner

*Dinners are served with one salad bar, bread, today's vegetable and choice of potato.
Additional salad bar 7.95 each*

New York Strip	26.95
Petite Filet.	24.95
Filet	27.95
Petite Sirloin	17.95
Club Sirloin	18.95
Top Sirloin	21.95

T-Bone.	34.95
Beef Kabob	17.95
Ribeye	26.95
Ground Sirloin	15.95
<i>With mushroom sauce</i>	
Beef Stroganoff	15.95
<i>Served over fettuccini noodles</i>	

Prime Rib Au Jus

Queen Cut	23.50
King Cut	25.95

Prime Rib Benedictine

*Queen cut of tender, charbroiled
Prime Rib smothered in creamy
hollandaise sauce & sauteed mushrooms*

24.95

Filet Sebastian

*12oz. center-cut tenderloin charbroiled to
your liking and served with sauteed
mushrooms and hollandaise sauce*

35.95

New York Pepperstrip

*New York strip, charbroiled with black pepper-
corns and served with our own pepper sauce.*

27.75

Chateaubriand (for 2) . . . 59.95

Sirloin Sebastian (for 2) . . 48.95

*Includes salad bar, bakers loaf, new potatoes,
asparagus, carrots, pearl onions, sauteed
mushrooms, onion rings.*

Side Dishes

- Baked Potato
- French Fries
- Pasta
- Wild Rice
- Sweet Potato (Loaded add .50)

Add to any Entrée

- 6 oz lobster tail \$24
- 1/2 lb. of Crab Legs \$24
- 3 Shrimp (deep fried) \$8
- 3 Stuffed Shrimp \$10
- 1/2 order of Frog Legs \$9

Filet Oskar

*Petite filet topped with crabmeat, asparagus
spears and hollandaise sauce.*

31.75

Stuffed New York

*New York Strip stuffed with crab and shrimp,
broiled to order, topped with hollandaise sauce.*

31.95

Baby Back Ribs

*A large platter of baby back ribs,
cooked slowly to tender perfection
and covered in BBQ sauce*

22.95

Dinner

Shrimp 17.95
Lightly breaded and deep fried.

Scallops 18.95
Deep fried.

Stuffed Shrimp 21.95
Shrimp stuffed with crabmeat & cheese. Deep fried.

Frog Legs 22.95
Sauteed in butter.

Alaskan King Crab Legs 47.95
Steamed.

Lobster 49.95
Steamed cold water Rock Lobster Tail.

Seafood Platter

*For the true Seafood Lover, this Platter has it all;
King Crab, Lobster, Frog Legs, Shrimp,
Salmon & Clams.*

50.95 – For Two 99.95

Breast of Chicken 15.95
*Two broiled breasts of chicken over rice. Served plain
or with your choice of sweet and sour or teriyaki sauce.*

Chicken Cordon Bleu 16.95
*Breaded breast of chicken wrapped around ham
and swiss cheese. Oven baked.*

Chicken Oskar 22.95
*A delightful blend of chicken, crab, asparagus
and hollandaise sauce.*

Chicken Rolled Asparagus 18.95
*Grilled chicken breasts rolled around asparagus,
served on a bed of rice and topped with grilled
onions and tomatoes.*

Chicken and Sirloin. 21.95
*A petite sirloin matched with a charbroiled
chicken breast.*

Pacific Salmon

Grilled.

19.95

Walleye

Lightly seasoned and grilled.

20.95

Shrimp Sauteé

*Shrimp sauteed in lemon garlic butter
with green peppers and mushrooms.*

Served over white rice.

21.95

Salmon Fettucini

*Fettuccini with salmon
in alfredo sauce.*

22.95

Tuscan Chicken and Pasta

*Italian spiced grilled chicken breast with
with Fettucini Pasta, Sun-Dried Tomatoes
and fresh Alfredo Sauce.*

18.95

Cornish Hen

*A whole hen marinated in white wine
and seasonings, stuffed with long grain
and wild rice.*

19.95

Desserts

Cheese Cake, New York Deli	4.50
<i>With Cherries or Strawberries</i>	4.95
Cherries Jubilee	6.50
<i>Bing cherries in cinnamon wine sauce, served over French vanilla ice cream</i>	
Turtle Pie	4.95
Strawberry Shortcake	4.95
Flaming Baked Alaska	9.95

Chocolate Cake

We found 9 different ways to get chocolate into this cake. Layers of rich chocolate cake and ganache covered in chocolate butter cream on a bed of double dark chocolate sauce just to name a few.

8.50

Lemon Cake

This cake starts with a one hundred year old white cake recipe. We layer it with a vibrant lemon curd with just the right amount of "pucker" and cover it with a fabulous white butter cream frosting. Tangy and refreshing.

8.50

Raspberry Bread Pudding

Filled with fresh berries and custard and served warm with white chocolate sauce.

6.25