

# High Finance Restaurant

## DINNER MENU

### Appetizers

#### Shrimp Cocktail

Four large shrimp  
Served with cocktail sauce & lemon  
\$9.95

#### Calamari Steaks

Julienne & deep fried to a golden crisp  
Served with Thai dipping sauce  
\$9.25

#### Steak and Vegetable Skewers

Marinated beef and vegetables skewered  
Served on a bed of wild rice  
\$9.95

#### Southwestern Egg rolls

Deep fried egg rolls served with Serrano  
buttermilk dipping sauce  
\$8.95

#### Leek Bruschetta with Forest Mushrooms

Roasted mushrooms & caramelized leeks on a garlic rubbed crostini  
Topped with parmesan cheese  
\$7.95

### Soups and Salads

#### Caesar Salad

Served with parmesan cheese  
& garlic croutons  
\$6.95

With chicken \$12.95      With Shrimp \$13.95

#### Field Green Salad

Freshly tossed greens with tomato, red  
onion, carrots, cucumber & bell peppers  
With choice of dressing  
\$5.95

#### Mandarin Orange Salad

Fresh mixed greens with tomatoes,  
cucumbers, bell peppers, toasted almonds  
& mandarin orange  
Served with raspberry vinaigrette  
\$6.95

#### Green Chile Stew

With a flour tortilla & jack cheese  
\$6.95

### Side Dishes

#### Sautéed Mushrooms

Button mushrooms sautéed in roasted  
garlic butter  
\$4.95

#### Sautéed Shrimp

Five shrimp sautéed in butter & Garlic  
\$8.95

#### Steamed Rice

Choice of basmati or wild rice  
\$3.95

#### Asparagus

Grilled & served with a roasted garlic butter  
\$4.95

#### Yukon Gold potatoes

Herb roasted Yukon gold potatoes  
\$3.95

#### Onion Ring Stack

Hand-breaded & deep fried to a  
Golden crisp  
\$7.95

# Entrées

## *Chicken Florentine*

*Chicken breast stuffed with roasted bell peppers, spinach & boursin cheese  
Served over a bed of fettuccine alfredo &  
Vegetable du jour  
\$21.00*

## *Pork Mignonettes*

*With a red wine pear sauce, candied sweet potatoes & collard greens  
\$19.95*

## *Stir Fry*

*Stir fried vegetables with choice of beef, Chicken or shrimp  
Served over a bed of basmati rice  
\$19.95*

## *Portabello Stack*

*Two portobellos marinated in balsamic vinegar  
Served with black bean puree & sautéed vegetables  
\$16.95*

## *Eggplant Filet*

*Tender breaded filets served with marinara sauce & parmesan,  
Vegetable du jour & fettuccine alfredo  
\$15.95*

## *Pan Seared Mahi-Mahi*

*With roasted potatoes in a fennel & thyme scented tomato broth  
\$21.95*

## *Spiced Crusted Tuna*

*With a burgundy cream sauce, roasted potatoes & asparagus  
\$21.95*

## *Grilled Salmon*

*Served on basmati rice, vegetable du jour & a Serrano mango gastrique  
\$19.95*

## *Lobster Tail*

*Succulent 8 oz lobster tail, served on a bed of wild rice with vegetable du jour  
\$AQ*

# Beef & Combos

## *New York Strip*

*11 oz strip loin, grilled to perfection & served with herb roasted potatoes,  
Spinach sautéed in white wine with roasted piñon, smothered in a Boursin cream sauce*  
\$27.00

## *Filet Oscar*

*7 oz filet grilled to perfection, served over Boursin cheese mashed potatoes  
& asparagus, topped with lobster meat & a sauce béarnaise*  
\$29.95

## *Slow Roasted Prime Rib*

*Served to order with au jus,  
Served with Boursin Cheese mashed potatoes & vegetable du jour*  
\$25.95

## *Pittsburgh Filet*

*Pan seared 7 oz filet, served with roasted potatoes, vegetable du jour & side of au jus  
Served rare to medium rare only*  
\$25.95

## *Cowboy Cut Ribeye*

*16 oz bone-in cut served with herb roasted potatoes & vegetable du jour*  
\$31.95

## *Surf & turf*

*7 oz filet grilled to order & topped with shrimp,  
Served with Boursin Cheese mashed potatoes & vegetable du jour*  
\$29.95

## *Sirloin & lobster*

*8 oz sirloin & lobster with Boursin cheese mashed potatoes & vegetable du jour*  
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## *Prime Rib & Lobster*

*9 oz prime rib & lobster with Boursin cheese mashed potatoes & vegetable du jour*  
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