



APPETIZERS

COLD

Chilled Jumbo Shrimp Cocktail	16.00
Alaskan Crab Cocktail	16.00
Beefsteak Tomato and Fresh Buffalo Mozzarella	10.00
Fresh Oysters on the Half Shell <small>(Half Dozen)</small>	14.00
Chilled Assorted Seafood Tower <small>(For Two)</small>	29.00 <small>per person</small>

HOT

Seafood Stuffed Portobello Mushroom	16.00
Sautéed Jumbo Gulf Prawns	16.00
Oysters Rockefeller	15.00
Escargot	15.00
Crab Cakes	15.00

SOUPS AND SALADS

Black Bean Soup	6.00
Onion Soup <small>with Swiss Gratinée</small>	8.00
Lobster Bisque	9.00
Seasonal Greens	7.00
Classic Tossed Caesar Salad	9.00
Spinach Salad <small>with Warm Bacon Dressing</small>	9.00
De Luxor Salad <small>with Hearts of Palm, Artichokes, Endive, and Tomato</small>	10.00
Arugula Salad <small>with Candied Walnuts and Mandarin, Roasted Shallot Vinaigrette</small>	10.00

SIDES

6.00 each

Creamed Spinach
Sautéed Green Beans
Sweet Corn Succotash
Steamed Asparagus
Sautéed Wild Mushrooms
Garlic Mashed Potatoes
One Pound Baked Potato
Glazed Roasted Sweet Potatoes
Saffron Rice Pilaf

BEVERAGES

Fresh Brewed Coffee, Decaf Coffee, Tea	3.00
Espresso, Cappuccino	4.00

STEAKS AND CHOPS

We proudly serve only the finest cuts of USDA Beef aged 21 days.
All of our steaks are seasoned and topped with our own Garlic Herb Butter.

New York Strip (14oz)	38.00
Porterhouse (24oz)	42.00
Bone-in-Rib Eye (18oz)	38.00
Filet Mignon (12oz)	39.00
Petit Filet Mignon (8oz)	34.00
Double Cut Lamb Chops	49.00
Veal Chop	38.00
Oven Roasted Prime Rib of Beef Au Jus	
(12oz Boneless Cut)	29.00
(20oz Bone-In Cut)	34.00

All of the above steaks are offered with the following sauces:
Green Peppercorn, Chanterelle, Bearnaise, or Truffle Demi Glace Reduction
Add 3.00 each

ENTRÉES

Broiled Atlantic Salmon	28.00
Grilled Swordfish	29.00
Chefs Seasonal Fresh Fish Selection	Market Price
Australian Lobster Tail	Market Price
Double Australian Lobster Tails	Market Price
Steamed Alaskan King Crab Legs (1 LB)	39.00
Sauteed Jumbo Gulf Prawns	30.00
Fresh Steamed Live Maine Lobster	Market Price
Seafood Stuffed Live Maine Lobster	Market Price
Filet of Beef Oscar	38.00
Free Range Chicken <small>with Caramelized Shallots in Merlot Demi Glace</small>	24.00
Petit Filet and Australian Lobster Tail	58.00
Petit Filet and Jumbo Gulf Prawns	44.00
Petit Filet and Alaskan Crab Legs	49.00

DESSERTS

7.00 each

Rich Chiffon Cheesecake <small>with Graham Cracker Crust</small>
Brownie Crusted Oreo Mocha Mud Pie
Caramel and Pecan Carrot Cake <small>with Double Cream Cheese Frosting</small>
Flourless Swiss Chocolate Torte <small>with Fresh Raspberry Coulis</small>
Kahlua Tiramisu <small>with Lady Fingers and Creamy Mascapone</small>
Seasonal Fresh Berries and Chambord atop Vanilla Bean Ice Cream
Vanilla Bean Crème Brûlée
Bananas Foster

For the comfort of all of our guests, please no cigar or pipe smoking.
18 % gratuity will be added to parties of six or more.