



THE BEGINNING

Chilled Jumbo Prawn Cocktail	13
Pan Seared Maryland Crab Cakes - Tomato-Horseradish Aioli, Watercress and Basil Oil	13
Smoked Buffalo Tenderloin with Crispy Leeks, Chive-Garlic Aioli and Spicy Walnuts	12
Fresh Cold Water Oysters "Raw" or "Rockefeller"	Dozen 18 Half Dozen 13
Garlic Braised Escargots - Fontina-Tomato Fondue and Grilled Focaccia	12
Mesquite Grilled Portobello Mushroom "Carpaccio" - Roasted Peppers, Pecan Crusted Goat Cheese, Baby Arugula and Balsamic Reduction	9
Crispy Truffled Lobster Tempura - with Mango Relish, Frisee Lettuce and Orange-Miso Dipping Sauce	17
Seafood Sampler Platter - Oysters, Tiger Prawns, Crab Claws, Maine Lobster, Mussels and Littleneck Clams with Lime Cocktail Sauce, Garlic Aioli and Ponzu Vinaigrette	for one 23 for two 42 for four 72

SOUP AND SALAD

French Onion Soup en Croûte	8
Lobster Bisque	9
Caesar Salad - Baby Red and Green Romaine in Parmesan Basket with Tuscan Croutons and Parmigiano-Reggiano	9
Warm Spinach Salad with Sweet and Sour Vinaigrette - Fresh Spinach Greens Gently Wilted with a Sweet & Sour Dressing, Tossed with Panchetta bits and Croutons	8

Marinated Asparagus and Portabella Mushroom Salad - Baby Lettuce, Roasted Pearl Onions, Shaved Parmesan and Balsamic Vinaigrette	8
Steakhouse Chopped Salad - Julienne Iceberg Lettuce with Red Onion, Tomato, Bacon, Eggs with Thousand Island Dressing and Crispy Fried Onions	7
Beefsteak Tomato - Bermuda Onions, Vine Ripe Tomatoes and Bibb Lettuce with Cilantro Vinaigrette	8

FROM THE OCEAN

Wood Fired Jumbo Prawns - Wild Mushroom and Spring Pea Risotto, Asparagus and Balsamic-Brown Butter Vinaigrette	27
Seafood Thermidor - Fresh Selection of Sea Scallop, Jumbo Shrimp, Lump Crabmeat and Maine Lobster Simmered in a Creamy Sherry Sauce, Baked in the Shell.	33
Twin Australian Lobster Tails - Two 8 ounce Tails with Drawn Butter	Market Price
Jumbo Alaskan King Crab Legs - One Pound, Served with Drawn Butter	39
Camelot Cioppino - Lobster, Scallops, Mussels, Clams, Shrimp and Fresh Fish Braised in a Tomato-Fennel Broth with Garlic Croutons	34
Maine Lobster 2 1/2 or 3 1/2 Lb - "New England Style" with lobster stuffing	Market Price
Mesquite Grilled Pacific Swordfish - with Ragout of Rock Shrimp, White Beans, Smoked Tomato, Asparagus and Basil Pesto	29
Black Truffle Chilean Sea Bass - Wild Mushroom, Spinach and Black Truffle Sauce with Yukon Gold Mashed Potatoes	32

SIDE DISHES

Steamed or Grilled Asparagus	5
Sautéed Mushrooms	7
Creamed Spinach	5
Stuffed Jumbo Baked Potato	5

Tempura Onion Ring	6
Roasted Garlic Mashed Yukon Gold Potatoes	4

TASTING MENU

A Four Course Tasting of Camelot's Signature Dishes Specially Prepared for the Entire Table.	Per Person 58
--	--------------------------------

MESQUITE BROILED STEAKS AND CHOPS

USDA PRIME STEAKS Less than 2% of all beef in America is graded **USDA Prime**. We cook your steak on our Wood Burning Broiler at over 1200 degrees to sear the outside and keep the inside Juicy and Tender.

<u>Black & Blue</u> : charred outside, raw Center	<u>Medium</u> : warm pink center
<u>Rare</u> : very red, cool center	<u>Medium Well</u> : slightly pink
<u>Medium Rare</u> : red, warm center	<u>Well Done</u> : cooked through

All Steaks Accompanied with Chefs Seasonal Vegetables, Potato and Choice of Sauce

Prime Porterhouse of Beef - (24 oz)	42
Prime Porterhouse of Beef Double Entrecote - (32 oz)	55
Filet Mignon - (9 oz)	35
Double Cut Filet Mignon - (12 oz)	44
"Prime" Sirloin Steak - (12 oz)	27
Kansas City Strip Steak - (20 oz)	32
"Prime" New York Steak - (16 oz)	33
Rib Eye Steak - (18 oz)	31
"Prime" Veal Loin Chop - (14 oz)	32
Double Cut Colorado Lamb Chops	36

Sauces

Your choice of sauce with any Steak or Chop

Cognac Peppercorn
Lobster Hollandaise Sauce
Béarnaise Sauce

Demi-glacé
Gorgonzola Cream
Wild Mushroom-Brandy Sauce

HOUSE FAVORITES

"Prime" New York Steak Au Fromage - Marinated Steak, Tomato, Roquefort and Caponata Flavored Hollandaise Topped with Asparagus	34
Baby Back Ribs - A Full Rack of Baby Back Ribs with Buffalo Onion Rings, Vegetables and Tuscan Steak Fries	20
Herb and Garlic Crusted Rotisserie Pork Loin - Port Reduction, Sweet Onion Mashed Potato and Pear-Currant Chutney	19
Rotisserie Free Range Chicken - Fontina Soft Polenta, Shiitake-Sage Demi and Spicy Walnuts	24
Reef and Beef - Broiled Main Lobster Tail and Filet Mignon	49
Chateaubriand for Two - Carved Tableside	65
Camelot Mixed Grill - Pork Ribs, Rotisserie Chicken, Beef Tenderloin and Jumbo Shrimp with Chimi Churri	34

IRRESISTIBLE TEMPTATIONS

Chocolate Lava Cake - Baked to Order warm Chocolate Cake with a Molten Center and Vanilla Ice Cream	8
White Chocolate Cheese Cake - Raspberry Puree	7
Crème Brûlée - with Fresh Berries	7
Bavarian Chocolate Mousse - with Cabernet Sorbet and Sautéed Sour Cherries	9
Warm Bourbon-Pecan Tart - with Caramel Sauce and Vanilla Ice Cream	7

If you don't see your favorite item on the menu, please ask your server and we will do our best to prepare it.