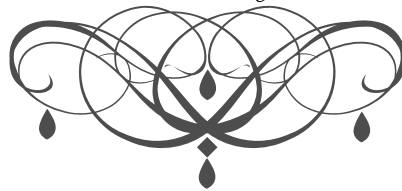


# Admiralty Club



## Signature Appetizers

### Colossal Shrimp Cocktail

Classic Horse Radish Cocktail Sauce

### \*Ahi Tuna Tartar

Chives, Sesame Oil Sriracha Marinade

### \*Angus Beef Carpaccio

Dijon Aioli, Arugula, shaved Parmesan

### \*Seared Jumbo Scallops

Champagne-Vanilla Cream Sauce, Salmon Caviar

### Traditional Escargots Bourguignon

Pernod Garlic Herb Butter

### Baked Goat Cheese Soufflé

Red Bell Pepper Coulis

## Salads & Soups

### Napoleon of Portabella and Tomatoes

Buffala Mozzarella, fresh Basil, Balsamic Glace

### Steak House Iceberg Wedge

Tomatoes, red Onions, Radishes, Roquefort Cheese

### Grand Celebration Caesar Salad

Baby Romaine Leaves, Caesar Salad Dressing

Shaved Parmesan *(add anchovies on request)*

### Green Asparagus and Pea Velouté

Asparagus Tips, shaved Parmesan

### Maine Lobster Bisque

Fennel Timbale, Lobster Meat, Cognac

### Choice of Dressings

Creamy Roquefort, Ranch, Balsamic Vinaigrette

## Seafood Entrées & Chef's Specialties

### Seafood Specialty of the Day

#### Pan seared Peruvian Sea Bass

Oyster Shitake Mushroom Ragout, Truffle Yukon Gold  
Potato Rösti, Young Harvest Vegetables

#### \*Fresh Atlantic Salmon Maltaise

Seared Atlantic Salmon, Blood Orange Tarragon,  
Hollandaise Sauce, Green Asparagus

#### Pasta Fra Diavolo

Linguini tossed with Jumbo Shrimps,  
Clams, spicy Tomato Sauce

#### Broiled or Steamed Main Lobster Tail 8-10 oz

Drawn Butter Sauce, Orange Gremolata  
*Additional Charge \$18*

## Steaks, Chops & Cuts

*All our Steaks are Angus Beef or USDA Choice or higher Beef Cuts*

#### \*Black Angus Filet Mignon 6 oz or 9 oz

#### \*Black Angus New York Strip Steak 10 oz

#### \*Manhattan Strip Steak 6 oz

#### \*Delmonico Steak 12 oz

#### \*Kansas City Steak Bone-In 12 oz

#### \*New Zealand Lamb Chops

#### \*Center Cut Duroc Pork Chop

#### Free Range Organic Airline Chicken Breast

Young Harvest Vegetable Medley, Truffle Jus

**Land & Sea:** Add a 4-5 oz. Maine Lobster Tail to any of the above Cuts for an additional charge of \$10.

## Sides & Sauces

### Creamy Steak House Spinach

### Minted English Pea Purée

### Grilled Asparagus

### Sautéed Mushrooms & Shallots

### Crispy Onion Rings

### Young Harvest Vegetables

### Truffled Steak Fries

### Baked Potato & Sour Cream

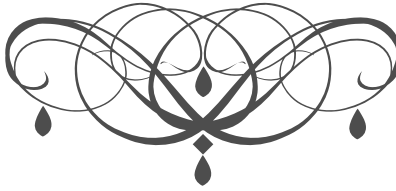
### Garlic Mashed Potatoes

**Sauces:** Cognac-Green Peppercorn Sauce, Béarnaise Sauce, Maitre D'Hôtel Butter, Mint Jelly

*Please ask your friendly wait staff for vegetarian or gluten free options. If you have any type of food allergy, please advise your waiter.*

*\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.*

# Admiralty Club



## Desserts

### Amaretto Tiramisu

Amaretto flavored Mascarpone Cheese,  
Lady Fingers, Espresso

### Trio of Panna Cotta

Cassis, Vanilla Tropical Fruits, Passion Fruit

### Grand Marnier Soufflé

Vanilla Sauce

### Pistachio Crème Brulée

Bosque Berries Salad

### Peach Ricotta Cheese Cake

### Warm Chocolate Lava Cake

Raspberry Coulis

### Daily Variety of Ice Creams and Sherbets

### International Cheeses, Grapes, Celery, Figs & Port Wine Comfiture

## Sommeliers Food and Wine Pairing

*A great Way to start your Dinner or to enjoy throughout your dining Experience.*

### Domaine Carneros Brut, by Taittinger, California

glass \$12 | bottle \$58

### Bottega Il Vino dei Poeti Rose Brut, Venice Italy

glass \$7 | bottle \$34

*Or taste any of our sophisticated Signature Martinis from our Commodore Martini Bar.*

## White Wines

### Gavi Montebastia –

**DOCG, Italy** – Bottle \$42

This Cortese is fresh, fruity, and delightful with a special Scent of Almond and green Apple. The Dryness and the cool Acidity make this Gavi an excellent wine for Seafood and Shellfish.

### Chateaus Les Tuilleries Sancerre –

**Michel Redde, Loire Valley, France** – Bottle \$54

A wonderful vibrant fruity Sauvignon Blanc with Hints of Grass and white Fruits, crisp on the Palate and well balanced Acidity. This Wine pairs well with any Seafood Appetizer, the Peruvian Sea Bass or Fresh Atlantic Salmon.

### Hartford Court Chardonnay –

**Russian River Valley, Sonoma, California** – Bottle \$79

An Award winning aromatic and complex Chardonnay with floral and creamy Citrus Aromas, candied Lemon, Pear, caramelized Apple, and exotic Spice Flavors on the Palate. This Wine pairs perfectly with any of the Seafood Appetizer's, Oysters Rockefeller, Main Lobster Tail or White Meat Entrées.

## Red Wines

### Gevrey-Chambertin – Maison Luis Jadot

**Cote D'Or Burgundy, France** – Bottle \$69

This powerful Pinot Noir has deep Color with a Berry and red Fruit Bouquet, a full tannic and mellow Texture with a lasting finish. Pairs well with New Lamb chops but also with Fresh Atlantic Salmon Maitaise, Duroc Pork Chops or any of the Steak Cuts.

### Cabernet Sauvignon Oldenburg –

**CV Stellenbosch, South Africa** – Bottle \$59

This big and bold sophisticated Cabernet has an opulent tannic Mulberry Color with aromatic peppery green Herbs and Cassias aromas well incorporated Oak Spice, Mint and Vanilla. A refreshing Acidity is well balanced with a smooth tannic Structure. Pair this Wine with any of our rich flavored Steak Cuts.

### Cigalus, Gerard Bertrand Languedoc –

**Roussillon, France** – Bottle \$74

This full-bodied red blend of Cabernet Sauvignon and Merlot Organic Wine from the Cigalus Estate in the South of France boasts ripe black Fruit Flavors, supple Tannins and pairs well with any of the Entrées or Cheese.

### Barolo Marvenga –

**Barolo DOCG, Italy** – Bottle \$89

Sensational Nebbiolo, full-bodied, classic and well-structured. Intense bouquet with Scent of roses, Violet, Blackberries and Spices. This Wine pairs perfectly with Steaks and Lamb Chops.