

# Stellar Prime



## Appetizers

### **\*Shrimp Cocktail**

Fennel, Dill Sauce

### **Spinach and Cheese Ravioli**

Roasted Bell Pepper Sauce

## Soups & Salads

### **Harvest Corn Chowder with Chorizo**

### **Chipotle BBQ Smoked Onion Soup**

### **Water Cress & Endive Salad**

Roasted Pears, Cranberries, Walnuts

### **Steak House Salad**

Tomatoes, Iceberg Wedge, Red Onions,  
Chopped Black Olives, Roquefort Cheese

*Creamy Balsamic Vinaigrette Dressing*

*Blue Cheese Dressing*

*French Dressing*

## This Evening's Entrées

### **\*Black Pepper Crusted Ahi Tuna Niçoise Salad**

Yukon Gold Potatoes, Kalamata Olives, Haricot Verts, San Marzano Tomatoes, Boiled Eggs

### **Smokey Honey Glazed Atlantic Salmon Filet**

Sweet Corn Succotash

### **Cuban BBQ Glazed Chicken Breast**

Rice, Black Beans, Yucca, Plantain Fritters

### **\*Slow Roasted Prime Rib of Aged Beef**

Twice-Baked Potato, Sautéed French Beans

## Vegetarian Entrées

### **Aloo Mutter Jeera Rice with Raita**

Curried Yellow Split Pea, Potato Vegetable Stew, Yogurt Cucumber Dip

### **Moroccan Spiced Grilled Vegetable Tart**

Toasted Couscous, Lime Yogurt Drizzle

### **Penne Rigate Basil - Pomodora**

*Healthy Choice – If you have any type of food allergy, please advise your server.*

*\*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.*

# *Stellar Prime*



*Premium Steaks and Seafood from Our Admiralty Club Restaurant*

**\*Black Angus Filet Mignon 9 oz 17.00**

**\*Delmonico Steak 12 oz 16.00**

**\*Angus Beef NY Strip Steak 12 oz 16.00**

**Steamed or Broiled Lobster Tail 9-10 oz Drawn Butter Sauce 18.00**

## *Land & Sea*

**\*Manhattan Strip Steak 6 oz and Lobster Tail 6 oz 27.50**

### **Your Choice of Two Sides & Sauces**

Creamy Steak House Spinach

Truffle Steak Fries

Young Harvest Vegetables

Baked or Mashed Potatoes

Cognac Green Peppercorn Sauce

Béarnaise Sauce

Maitre D'Hôtel Butter

*An 18% service charge will be added to your order.*

## *Sweet Endings*

**Peach Cobbler**

**Chocolate Crocante**

White and Dark Chocolate Sauce

**Variety of Ice Creams and Sherbets**

**No Sugar Added Panna Cotta, Strawberry Soup**

## *Sommelier Wine Pairing Suggestions*

**Chardonnay Kendal Jackson Vintners Reserve-California 47.00**

**Cabernet Sauvignon, Oldenburg Stellenbosch, South Africa 59.00**

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