



Appetizers, Soups & Salads

Shrimp Avocado Cocktail

Corn, Cilantro, Lime, Tortilla Chips

Butternut Squash Ravioli

Roasted Pumpkins, Sage Butter Sauce

Harvest Corn Chowder with Chorizo

Roasted Tomato Bisque

Olive Tapenade Bruschetta

Water Cress & Endive Salad

Roasted Pears, Cranberries, Walnuts

Steak House Salad

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

SALAD DRESSINGS: *Italian Vinaigrette - Blue Cheese - French Dressing*

Evening Entrées

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

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

Atlantic Salmon Fillet en Papillote

Matchstick Carrots, Leeks, Fennels, Capers, Lemon Zest, White Wine

Stuffed Chicken Breast Bella Donna

Prosciutto, Spinach, Sundried Tomatoes, Provolone Cheese
Linguini, Basil Cream Sauce, Braised Cherry Tomatoes, French Beans

Boneless Beef Short Ribs braised in Merlot

Creamy Mascarpone Polenta, Root Vegetables

Vegetarian Entrées

Vegan Red Lentil Penne

Thai Coconut Curry, Stir Fried Vegetables

Bhindi Masala, Saffron Rice

Curried Yellow Split Pea, Aloo Paratha, Papadum, Mango Pickles Raita

Baked Zucchini Boats with Ratatouille

Polenta Cakes, Plum Tomato Basil Sauce



Admiral's Restaurant
Premium Steaks & Seafood



100% NATURAL BLACK ANGUS BEEF FROM 150 YEAR
OLD REVIER FAMILY FARM IN OLIVIA, MINNESOTA.
ALL OUR ANGUS BEEF STEAKS GRADE CHOICE OR PRIME.

Jumbo Shrimp & Snow Crab Claw Cocktail — 7.25
Horseradish-Cocktail Sauce

Escargots á la Bourguignonne — 5.95
Pernod Garlic Herb Butter

***Filet Mignon 9 oz — 18.00**

***New York Strip Steak 12 oz — 18.00**

***Delmonico Steak 12 oz — 17.50**

Steamed or Broiled Lobster Tail 9-10 oz Drawn Butter Sauce — 19.95

Land & Sea

***Filet Mignon 6 oz & Maine Lobster Tail 6 oz — 27.50**

YOUR CHOICE OF TWO SIDES

CREAMY STEAK HOUSE SPINACH, YOUNG HARVEST VEGETABLES, TRUFFLE STEAK FRIES, BAKED OR MASHED POTATOES

SAUCES

COGNAC GREEN PEPPERCORN SAUCE, BÉARNAISE SAUCE, MAÎTRE D'HÔTEL BUTTER

Sweet Endings

Tangy Lemon Meringue Tart

Banana Fondant

Caramelized Walnuts and Bananas, Toffee Sauce

Variety of Ice Creams & Sherbets

No Sugar Added Summer Strawberry Soup

Vanilla Panna Cotta

Sommelier Wine Pairing

Chardonnay Kendall Jackson Vintner's Reserve, California — 47.00

Cabernet Sauvignon Raymond Family Classic, North Coast, California — 65.00

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

*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.*