

# Stellar Prime



## *Appetizers Soups & Salads*

### **\*Seafood Salad**

Red Onions, Cilantro

### **Six Cheese Sacchetti**

Ala Vodka, Crispy Pancetta

### **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

### **\*Mustard Rubbed Petit Beef Tender**

Roasted Root Vegetables, Burgundy Sauce

## *Vegetarian Entrées*

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

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

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

### **Baked Zucchini Boats with Ratatouille**

Polenta Cakes, Plum Tomato Basil Sauce

*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.*

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## *Premium Steaks and Seafood from Our Admiral's Restaurant*

**Jumbo Shrimp Cocktail 6.25**  
Horse Radish-Cocktail Sauce

**Escargots Bourguignonne 5.95**  
Pernod Garlic Herb Butter

**\*Braveheart Black Angus Filet Mignon 9 oz. 18.00**

**\*Braveheart Black Angus Beef NY Strip Steak 12 oz. 18.00**

**\*CAB Black Angus 1855 Delmonico steak 12 oz. 17.50**

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

### *Land&Sea*

**\*Braveheart Black Angus Filet Mignon 6 oz. Main 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

Maître 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 Stellen bosch, South Africa 59.00**

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