



## *Appetizers, Soups & Salads*

### **\*Shrimp Avocado Cocktail**

Corn, Cilantro, Lime, Tortilla Chips

### **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

### **Steakhouse 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

### **Teriyaki Glazed Atlantic Salmon Fillet**

Stir Fry Asian Vegetables, Jasmine Rice, Sesame Seeds

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

Rice, Black Beans, Yucca, Plantain Fritters

### **\*Mustard Rubbed Petite Beef Tender**

Roasted Root Vegetables, Burgundy Sauce

## *Vegetarian Entrées*

### **Penne Rigate Basil - Pomodoro**

### **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 foodborne illness, especially if you have certain medical conditions.*



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

**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 Cocktail 6.25**

Horseradish Cocktail Sauce

### **Escargots Bourguignonne 5.95**

Pernod Garlic Herb Butter

**\*Filet Mignon 9 oz 18.00**

**\*Delmonico Steak 12 oz 17.50**

**\*Beef NY Strip Steak 12 oz 18.00**

**Maine Lobster Tail 9-10 oz 19.95**

## *Land and Sea*

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

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

Creamy Steakhouse Spinach

Young Harvest Vegetables

Truffle Steak Fries

Baked or Mashed Potatoes

Béarnaise Sauce

Cognac Green Peppercorn 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, Raymond Family Classic, North Coast California 59.00**

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