

Admiral's

STEAK & SEAFOOD



Signature Appetizers

Chilled Snow Crab Claws and Shrimp
Spicy Horseradish Cocktail Sauce

Ahi Tuna Sashimi*
Scallions, Wasabi, Pickled Ginger

Jumbo Lump Crab Cake
Red & Yellow Bell Pepper Coulis

Braised Short Rib Ravioli
Cremeni Mushroom Sauce

Seared Diver Scallops*
Champagne Vanilla Velouté, Salmon Caviar

Baked Goat Cheese Soufflé
Pomodoro Coulis

Salads & Soups

Cherry Heirloom Tomatoes
Burrata, Arugula, Fresh Basil, Balsamic Glaze

Steakhouse Iceberg Wedge
Tomatoes, Red Onions, Radishes, Roquefort Cheese

Choice of Dressings
Creamy Roquefort, Ranch, Balsamic Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Caesar Salad Dressing, Shaved Parmesan, Croutons, Anchovies (on request)

Asparagus and Green Pea Velouté
Asparagus Tips, Parma Ham

Maine Lobster Bisque
Fennel Timbale, Lobster Meat, Cognac

Seafood Entrées & Chef's Specialties

Seafood Special of the Day

Lump Crab Meat Crusted Peruvian Sea Bass
Emincer Potatoes, Fennel Shavings, Wilted Spinach

Fresh Red Snapper Filet
Cherry Tomato & Kalamata Olive Ragout

Broiled Maine Lobster Tail (8-10 oz)
Additional Charge \$18

Bourbon BBQ Glazed Duroc Pork Chop*
Celeriac Purée, Grilled Peaches

Duo of Maple Leaf Duck*
Duck Leg Confit & Seared Duck Breast
Brussel Sprouts, Pancetta, Cherry Port Wine Sauce

Vegan Portabella Mushroom Napoleon
Zucchini, Roasted Peppers, Stewed Heirloom Tomatoes,
Crispy Leeks, Balsamic Drizzle



100% Natural Black Angus Beef from 150 year old Revier® Family Farm in Olivia, Minnesota.
All our Angus Beef Steaks grade choice or prime.

Filet Mignon* (6 oz or 9 oz)

New York Strip Steak* (12 oz)

Beef Bone-In Ribeye Steak* (16 oz)

Beef Delmonico Steak* (12 oz)

New Zealand Lamb Chops*

Land & Sea: Add a 4-6 oz Maine Lobster Tail to any of the above cuts for an additional charge of \$10

Sides & Sauces

Creamy Steakhouse Spinach

Mac & Cheese

Grilled Asparagus

Sautéed Mushrooms & Shallots

Crispy Onion Rings

Young Harvest Vegetables

Truffle Steak Fries

Baked Potato & Sour Cream

Garlic Mashed Potatoes

Cognac-Green Peppercorn Sauce | Béarnaise Sauce | Maître D'hôtel Butter | Mint Jelly

Please ask your friendly Waitstaff 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 foodborne illness, especially if you have certain medical conditions.*

Admiral's

STEAK & SEAFOOD



Desserts

Ricotta Baileys Cheesecake
Coffee Sauce

Pistachio Crème Brûlée
Macerated Bosque Berries

**Variety of Homemade Gelatos
and Sorbets**

Grand Marnier Soufflé
French Vanilla Bean Sauce

Double Chocolate Raspberry Dome
Raspberry Coulis

International Cheeses, Grapes, Celery, Fig & Port Wine Comfiture

Sommelier's Food & Wine Pairing

Domaine Carneros Brut
Taittinger, California

Anna de Codorniu Pinot Noir Brut Rosé Cava
Catalonia, Spain

White Wines

Châteaux Les Tuilleries Sancerre
Michel Redde, Loire Valley, France

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, Peruvian sea bass or fresh red snapper filet.

Hartford Court Chardonnay
Russian River Valley, Sonoma, California

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 seafood appetizer, Maine lobster tail or the duroc pork chop.

Red Wines

Gevrey-Chambertin - Maison Luis Jadot
Côte de Nuits Burgundy, France

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 lamb chops, duroc pork chop, maple leaf duck or any of the steak cuts.

Cabernet Sauvignon Oldenburg
CV Stellenbosch, South Africa

This big and bold sophisticated Cabernet has an opulent tans mulberry color with aromatic peppery green herbs, cassia aroma, well incorporated oak spice, mint and vanilla. A refreshing acidity is well balanced with a smooth tannic structure. Pair this wine with any of the rich flavored angus beef steak cuts.

Cigalus, Gérard Bertrand Languedoc
Roussillon, France

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 cheeses.

Barolo Beni Di Batasiolo
Barolo DOCG, Italy

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.