

Admiral's

STEAK & SEAFOOD



Signature Appetizers

Chilled Seafood Tower*

Chilled Oysters, Lobster Tail, Shrimp & Tuna Poke
Market Price

Ahi Tuna Sashimi*

Scallions, Wasabi, Pickled Ginger

Jumbo Lump Crab Cake

Red & Yellow Bell Pepper Coulis

Braised Short Rib Ravioli

Cremini 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

Steak House Iceberg Wedge

Tomatoes, Red Onions, Radishes, Roquefort Cheese

Classic Caesar Salad

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

White Asparagus Velouté

Asparagus Tips, Truffle Peeling

Maine Lobster Bisque

Fennel Timbale, Lobster Meat, Cognac

Choice of Dressings

Creamy Roquefort, Ranch, Balsamic Vinaigrette

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

Veal Medallions*

Mascarpone Polenta, Truffled Mushroom Ragout

Duo of Maple Leaf Duck*

Duck Leg Confit & Seared Duck Breast, Cherry Port Wine Sauce, Brussels Sprouts, Pancetta

Vegan Portabella Mushroom Napoleon

Zucchini, Roasted Peppers, Stewed Heirloom Tomatoes, Crispy Leeks, Balsamic Drizzle

Steaks, Chops & Cuts

All our Steaks are Braveheart Black Angus Beef or Certified Angus Beef 1855 Missouri, Choice, or Higher Beef Cuts

Braveheart Black Angus Filet Mignon* (6 oz or 9 oz)

C.A.B. Angus Beef 1855 Bone-In Ribeye Steak* (16 oz)

Braveheart Black Angus New York Strip Steak* (12 oz)

C.A.B. Angus Beef 1855 Delmonico Steak* (12 oz)

New Zealand Lamb Chops*

C.A.B. Angus Beef 1855 Porterhouse Steak*

Serves Two (24-26 oz)

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 Steak House 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

*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. Charges apply for any additional entrées.

Please ask your friendly wait staff for vegetarian or gluten free options.
If you have any type of food allergy, please advise your waiter.

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Desserts

Lemon Tulip, Tropical Fruits

Lemon Curd

Gianduja Soufflé

French Vanilla Bean Sauce

Double Chocolate Raspberry Dome

Raspberry Coulis

Ricotta Baileys Cheesecake

Coffee Sauce

Pistachio Crème Brûlée Bosque

Berries Salad

Variety of Ice Creams

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

Sommelier's Food and Wine Pairing

Enjoy throughout your dining experience.

Domaine Carneros Brut

Taittinger, California

Anna de Codorníu Pinot Noir Brut Rosé Cava

Catalonia, Spain

Taste any of our sophisticated Signature Martinis from our Commodore Martini Bar.

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 Veal Medallions.

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, Veal Medallions, 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.