

## Appetizers

### **Jumbo Shrimp Cocktail**

*“Stoli” cocktail sauce, lemon, cucumber salad and crackers 14~*

### **Ginger Crisp Lobster Tail**

*Cold water lobster, lightly batter dipped, sautéed spinach and a tangy Asian peach sauce 15~*

### **“Kicked Up” Calamari**

*Lightly coated, spicy pepper dipping sauce 9~*

### **“3 Sauce” Oysters on the Half Shell**

*On ice with cocktail sauce, shallot vinaigrette, peppered vodka relish*

*Six 12~ Twelve 24~*

### **Macadamia Nut Crusted Brie**

*Sautéed golden brown, bed of greens, poached pear, Lingonberry jam, mango sauce 10~*

### **Tuna Sashimi**

*Marinated Ahi tuna rolled in English cucumbers over spiced slaw, wasabi, sesame and apricot sauce 10~*

### **Roasted Mushroom Napoleon**

*Shitake, cremini, and oyster mushrooms on crispy wontons, lime and avocado purée 9~*

### **Jumbo Lump Crab Cake**

*Two crab cakes served with a sweet and spicy spinach emulsion 14~*

### **Lobster Spring Rolls**

*Rolled thin, Asian slaw, mango sweet soy sauce 9~*

### **Shaved Prosciutto and Grilled Asparagus**

*With figs and pears, ice wine vinaigrette 10~*

## Soups

### **Lobster Bisque**

*Touch of Courvoisier  
10~*

### **French Onion Soup**

*Crispy croutons and two cheeses  
8~*

### **Soup du Jour**

*Chef's daily variety  
8~*

## Salads

### **Mile High House Salad**

*Mixed greens, shaved red onion, julienne carrots, English cucumbers, cherry tomatoes, in a roasted garlic vinaigrette 8~*

### **Classic Caesar Salad**

*Romaine lettuce, buttery croutons, parmesan cheese in our house made Caesar dressing 8~*

### **Classic Wedge Salad**

*Iceberg lettuce, crispy pancetta, cherry tomatoes, toasted pecans with a creamy blue cheese dressing 8~*

### **Pressed Spinach Salad**

*Spinach, dry figs, candied walnuts, strawberries, Vermont goat cheese and crispy croutons in a Sherry/shallot vinaigrette 8~*

## Entrees

### **6 oz. Center Cut Filet**

*Scalloped potatoes, candied shallots, tomato confit and baby carrots 29~*

### **8 oz. Center Cut Filet**

*The “King of Beef” served with house potatoes and vegetable 34~*

### **10 oz. “Barrel Cut” Rib Eye**

*Oven roasted potatoes, vegetable and melted Stilton Blue cheese 38~*

### **10 oz. Chef’s Baseball Cut Sirloin**

*Our thickest steak, sliced, with merlot sauce and onion rings,  
Vegetable and potato 29~*

### **14 oz Dry Aged New York Strip Steak**

*Roasted garlic mashed potatoes and vegetable 39~*

### **Black Angus Chopped Steak**

*Lobster mashed potatoes, mushroom sauce, grilled Bermuda onions 20~*

### **12 oz. Veal Chop**

*Rib chop with porcini mushroom sauce, crispy polenta and vegetable 38~*

### **Crispy Duck “Two Ways”**

*Seared breast, and confit leg, maple brown sugar glaze,  
Bourbon mashed potatoes and vegetable 29~*

### **Prime Rib “Saturday Night Only”**

*16 Ounce, slow roasted rib, au jus, horseradish sauce, potato and vegetable 34~*

### **Nori/Sesame Crusted Hawaiian Ahi Tuna**

*Flown directly here from the Honolulu Fish Co., #1 Ahi Tuna with ginger  
green onion rice, miso, wasabi, cucumber and vegetable 29~*

### **Seared Shrimp and Sea Scallops**

*Florida orange marmalade, crispy pancetta, spinach & onions and potatoes 28~*

### **Jumbo Lump Crab Cakes**

*Two 4 ounce crab cakes, sautéed spinach,  
mashed potatoes and whole grain Dijon sauce 29~*

### **Seared, Wild Hawaiian King Salmon**

*Flown directly from the Honolulu Fish Co., lightly seasoned, plated on asparagus,  
with potato croquettes, peppadews and chive butter sauce 28~*

### **Herb Seared Halibut**

*Lobster potato hash, toasted almond Hollandaise,  
olive tapenade, golden caviar 33~*

### **Seared Lobster and Scallop Skewer**

*Wild rice, tarragon burre blanc, vegetable 30~*

### **Twin South African Lobster Tails**

*Two 5-ounce tails with drawn butter, potato and vegetable 36~*

### **Additions for the Steaks and Chops**

*Four Ounce Crab Cake 13~*

*Three Sautéed Jumbo Shrimp 12~*

*Three Pan Seared Diver Sea Scallops 13~*

*Alaskan King Crab Legs 12~*

*Roasted Kennett Mushrooms 5~*

*Lobster Mac and Cheese 10~*

*Cold Water Lobster Tail 15~*

### **Signature Sauces for Your Steak**

*Gorgonzola Cream ~ Béarnaise ~ Dark Pinot Noir ~ Mile High Steak Sauce*