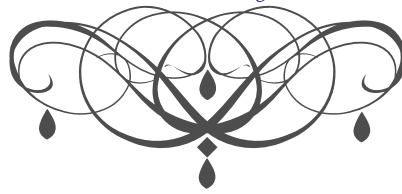


Admiralty Club



Signature Appetizers

Colossal Shrimp Cocktail

Classic Horse Radish Cocktail Sauce

*Ahi Tuna Tartar

Chives, Sesame Oil Sriracha Marinade

*Angus Beef Carpaccio

Dijon Aioli, Arugula, shaved Parmesan

*Oysters Rockefeller

Gratinated with Hollandaise Sauce, Spinach

Traditional Escargots Bourguignon

Pernod Garlic Herb Butter

Baked Goat Cheese Soufflé

Red Bell Pepper Coulis

Salads & Soups

Napoleon of Portabella and Tomatoes,

Buffala Mozzarella, fresh Basil, Balsamic Glace

Steak House Iceberg Wedge

Tomatoes, red Onions, Radishes, Roquefort Cheese

Classic Caesar Salad

Romaine Lettuce, Caesar Salad Dressing, shaved Parmesan Croutons *(add Anchovies on request)*

Green Asparagus and Pea Velouté

Asparagus Tips, shaved Parmesan

Maine Lobster Bisque

Fennel Timbale, Lobster Meat, Cognac

Choice of Dressings

Creamy Roquefort, Ranch, Balsamic Vinaigrette

Seafood Entrées & Chef's Specialties

Seafood Specialty of the Day

Pan seared Peruvian Sea Bass

Oyster Shitake Mushroom Ragout, Truffle Yukon Gold Potato Rösti, Young Harvest Vegetables

*Fresh Atlantic Salmon Maltaise

Seared Atlantic Salmon, Blood Orange Tarragon – Hollandaise Sauce, Green Asparagus

Pasta Fra Diavolo

Linguini tossed with Jumbo Shrimps, Clams, spicy Tomato Sauce

Broiled Maine Lobster Tail 7 oz

Additional charge \$18

Steaks, Chops & Cuts

All our Steaks are Angus Beef or USDA Choice or higher Beef Cuts

*Black Angus Filet Mignon 6 oz or 9 oz

*Black Angus New York Strip Steak 10 oz

*Manhattan Strip Steak 6 oz

*Delmonico Steak 12 oz

*Kansas City Bone in 12 oz

*New Zealand Lamb Chops

*Center Cut Duroc Pork Chop

Free Range Organic Airline Chicken Breast

Young Harvest Vegetable Medley, Truffle Jus

Land & Sea: Add a 4-5 oz. Maine Lobster Tail to any of the above Cuts for an additional charge of \$10.

Sides & Sauces

Creamy Steak House Spinach

Minted English Pea Purée

Grilled Asparagus

Sautéed Mushrooms & Shallots

Crispy Onion Rings

Young Harvest Vegetables

Truffled Steak Fries

Baked Potato & Sour Cream

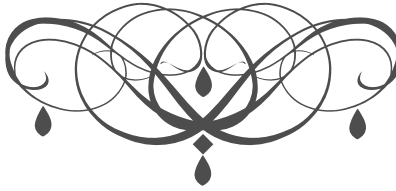
Garlic Mashed Potatoes

Sauces: Cognac-Green Peppercorn Sauce, Béarnaise Sauce, Maitre D'Hôtel Butter, Mint Jelly

Please ask your friendly wait staff 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 food borne illness, especially if you have certain medical conditions.*

Admiralty Club



Desserts

Amaretto Tiramisu

Amaretto flavored Mascarpone Cheese,
Lady Fingers, Espresso

Trio of Panna Cotta

Cassis, Vanilla Tropical Fruits, Passion fruit

Grand Marnier Soufflé

Vanilla Sauce

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

Pistachio Crème Brulée

Bosque Berries Salad

Peach Ricotta Cheese Cake

Warm Chocolate Lava Cake

Raspberry Coulis

Daily Variety of Ice Creams and Sherbets

Sommeliers Food and Wine Pairing

A great Way to start your Dinner or to enjoy throughout your dining Experience.

Domaine Carneros Brut, by Taittinger, California

glass \$12 | bottle \$58

Bottega Il Vino dei Poeti Rose Brut, Venice Italy

glass \$7 | bottle \$34

Or taste any of our sophisticated Signature Martinis from our Commodore Martini Bar.

White Wines

Gavi Montebastia –

DOCG, Italy – Bottle \$42

This Cortese is fresh, fruity, and delightful with a special Scent of Almond and green Apple. The Dryness and the cool Acidity make this Gavi an excellent wine for Seafood and Shellfish.

Chateaus Les Tuilleries Sancerre –

Michel Redde, Loire Valley, France – Bottle \$54

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, the Peruvian Sea Bass or Fresh Atlantic Salmon.

Hartford Court Chardonnay –

Russian River Valley, Sonoma, California – Bottle \$79

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 of the Seafood Appetizer's, Oysters Rockefeller, Main Lobster Tail or White Meat Entrées.

Red Wines

Gevrey-Chambertin – Maison Luis Jadot

Cote D'Or Burgundy, France – Bottle \$69

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 New Lamb chops but also with Fresh Atlantic Salmon Maitaise, Duroc Pork Chops or any of the Steak Cuts.

Cabernet Sauvignon Oldenburg –

CV Stellenbosch, South Africa – Bottle \$59

This big and bold sophisticated Cabernet has an opulent tannic Mulberry Color with aromatic peppery green Herbs and Cassias aromas well incorporated Oak Spice, Mint and Vanilla. A refreshing Acidity is well balanced with a smooth tannic Structure. Pair this Wine with any of our rich flavored Steak Cuts.

Cigalus, Gerard Bertrand Languedoc –

Roussillon, France – Bottle \$74

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 Cheese.

Barolo Marvenga –

Barolo DOCG, Italy – Bottle \$89

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.