

Seafood

Lobster Tails

Two 8 oz. Lobster Tails steamed and served with hot butter.

Steak and Lobster Combo

6 oz. New York cut steak, combined with a steamed 8 oz. Lobster Tail we feel makes this dish the best of two worlds.

Alaskan King Crab Legs

A generous 16 oz. helping steamed to perfection.

Crab Legs and Steak Duet

An inseparable duet – 6 oz. New York cut steak and 8 oz. of Alaskan King crab.

Steak and Shrimp

An 8 oz. New York Strip, cooked to your liking, coupled with 6 Breaded Shrimp and homemade cocktail sauce.

Jumbo Fried Shrimp

8 shrimp, breaded in fine herbs and fried; served with homemade cocktail sauce.

Broiled British Columbia Salmon

6 oz. Wild Salmon Filet – Grilled to perfection and tastefully served with our own Tartar Sauce.

Salmon Neptune

6 oz. Wild Salmon Filet garnished with seafood and asparagus, topped with Hollandaise Sauce.

Desserts

Hot Apple Pie with Rum Sauce

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Topped with Ice Cream

Cheesecake

Homemade and topped with Strawberries

Ice Cream

Chocolate Volcano Cake

Served with Vanilla Ice Cream

Chocolate Caramel Turtle Cake

Served with Vanilla Ice Cream

Meetings and Banquets – Ideal Facilities for Groups up to 200

Minimum Charge – Prices Subject To Change.