

Steak & Seafood House

## Father's Day Menu

## **SOUP OF THE DAY**

Broccoli Cheddar

## **APPETIZERS**



Jumbo Shrimp Cocktail - Served with a spicy cocktail sauce
Escargot - Large snails baked in garlic-shallot butter14
*Oysters Rockefeller - Six oysters baked in a Sambuca spinach sauce, topped with bacon and bread crumbs
Chicken Lettuce Wraps - Diced chicken in sesame-garlic marinade, served with butter lettuce, wontons, orange sesame sauce, peanuts and hoisin sauce
ENTRÉES
Honolulu Coconut Macadamia Chicken Salad - Spring lettuce, macadamia, cucumbers, shredded carrots, chopped peanuts, edamame, tossed in mandarin dressing, served with raspberry, sweet-chili dipping sauce
Mandarin Peanut Chicken - White chicken meat, fried, tossed with a sweet and spicy orange sauce, carrots, sugar snap peas, mandarins, chopped peanuts and sesame seeds, served over rice 27
*Jambalaya - Smoked chicken and shrimp, sautéed with andouille sausage, onion, mushrooms, sun-dried tomatoes and roasted red peppers in a zesty, Cajun sauce, served over rice
Chicken Piccata - Sautéed with garlic, capers, mushrooms and white wine sauce
Fried Shrimp - Butterfly Gulf shrimp, hand-breaded in Panko bread crumbs
Crispy Roast Duck - Half-roasted long duckling with grand Marnier plum sauce
Center-Cut Pork Chops - Two thick and juicy chops from the loin, served with au jus29
**Orange, Ginger-Glazed Salmon - Flame-grilled Asian style, shredded carrots, slivered almonds, scallions, diced bell pepper, sesame seeds and orange sesame sauce
Barbecue Pork Ribs - Full rack of tasty ribs
<b>6-oz. Filet Mignon</b> - Melt-in-your-mouth tender, wrapped in bacon, topped with chef's garlic butter, served with béarnaise sauce
**Steak and Lobster - 6-oz. filet mignon, wrapped in bacon, topped with chef's garlic butter, coupled with an 8-oz. lobster tail and drawn butter
8-oz. Cold Water Lobster Tail - Served with drawn butter and lemon wedge

All dinners, excluding Honolulu Coconut Macadamia Chicken Salad, Mandarin Peanut Chicken and Jambalaya, are served with a choice of two sides; cream spinach, mashed potato, steak fries, or rice. \*Sub one side for a house salad \$2 \*Sub one side for a Caesar salad \$4 \*On parties of 6 people of more, a gratuity of 20% will be added to your check.

Queen Cut (10 oz.) 37 • King Cut (12 oz.) 41

Treat yourself to the very best beef:

the Certified Angus Beef 6 brand.

Certified Angus Beef® Prime Rib - Fabulous, tender and trim prime rib, served with au jus:

#12-oz. Certified Angus Beef® New York Strip - cut from the center of the loin,

\*Table seatings are reserved every 1 and 1/2 hours. Please be courteous to those waiting.

Gluten free upon request.