



## happy st. patrick's day

### appetizers

- Jumbo Shrimp Cocktail**..... 15
- 1/2 Dozen Oyster Rockefeller** Baked in Sambuca spinach sauce, topped with bacon and bread crumbs..... 16
- Escargot** Large snails baked in garlic-shallot butter ..... 14
- Chicken Lettuce Wraps** Diced chicken in sesame-garlic marinade, served with butter lettuce, wontons, orange sesame sauce, peanuts and hoisin sauce ..... 13

### soup

**Split Pea & Ham**



### entrées

**Corned Beef & Cabbage** Served with boiled potatoes and carrots.....26

**Honolulu Coconut Macadamia Chicken Salad** Spring lettuce, macadamia, cucumbers, shredded carrots, chopped peanuts and edamame tossed in mandarin dressing, served with raspberry, sweet-chili dipping sauce.....22

**Mandarin Peanut Chicken** White chicken meat fried and tossed with a spicy orange sauce, carrots, sugar snap peas, mandarins, chopped peanuts and sesame seeds, served over rice..... 24

**Chicken Marsala** Sautéed with shallots, garlic, mushrooms and sweet Lombardo Marsala wine demi-glace .....25

**Crispy Roast Duck** Half-roasted Long Island duckling with Grand Marnier plum sauce .....32

**Includes a choice of one side.**

**Fresh Atlantic Salmon** Broiled and seasoned, served with dill sauce .....28

**Orange-Ginger Glazed Salmon** Flame grilled and Asian styled, topped with shredded carrots, slivered almonds, scallions, diced bell peppers, sesame seeds and orange-sesame sauce .....30

**Sea Bass Crab Louie** Chilean sea bass topped with cream sauce, lump crab, avocado, sun-dried tomatoes.....42

**8 oz. Cold-Water Lobster Tail**.....45

**Includes a choice of two sides.**



We only serve **Certified Angus Beef®** steaks for a lavish dining experience.

- Prime Rib** Fabulous trim and tender *Certified Angus Beef®* prime rib served with au jus  
10 oz. Queen Cut.....35  
12 oz. King Cut .....39
- 6 oz. Filet Mignon** *Certified Angus Beef®* filet wrapped in bacon, topped with garlic butter, served with Béarnaise sauce ..... 40
- Steak and Lobster** 6 oz. *Certified Angus Beef®* filet mignon wrapped in bacon, topped with chef's garlic butter and coupled with an 8 oz. cold-water lobster tail, served with drawn butter .....85

**Includes a choice of two sides.**

### side dishes

- Soup    Boiled Potatoes    Steamed Carrots    Steak Fries**
- Sub one side for a house salad +2 | Sub one side for a Caesar salad +4

Gluten-free upon request.

\*Split/Sharing Plate \$5 \*\*On parties of 6 people or more, a gratuity of 20% will be added to your check.  
\*\*\*Table seatings are reserved every 1 1/2 hours. Please be courteous to those waiting.

