



## Appetizers

**Chesapeake Bay Style  
Jumbo Lump Crab Cake**  
Creole rémoulade  
14

**Tempura Fried Lobster Tail**  
Asian slaw, Thai chili sauce  
17

**Jumbo Shrimp Cocktail**  
Served with fresh cocktail sauce  
18

**Prince Edward Island  
Mussels “a la Mariniere”**  
Garlic, butter, shallots, white wine  
12

**Stuffed Portobello**  
Tasso ham, Mozzarella, blue cheese,  
whole grain mustard vinaigrette  
\*vegetarian preparation available\*  
8

## Soups & Salads

**Root Vegetable Beef Stew**  
Winter veg and prime beef  
8

**Iceberg Wedge**  
Crumbled blue cheese, applewood smoked bacon  
Wisconsin blue cheese dressing  
8

**Sweet Corn Crab Chowder**  
Bell pepper and cream  
8

**Classic Caesar**  
Parmigiano-Reggiano  
9

**Mixed Green Salad**  
Strawberries, walnuts,  
Warm goat cheese dressing  
8

**Spinach Salad**  
Applewood smoked bacon vinaigrette,  
Argentine parmesan, cherry tomatoes  
8

## Accompaniments

<b>Steamed Asparagus with Hollandaise</b>	<b>8</b>
<b>Sautéed Mushrooms</b>	<b>7</b>
<b>Lobster Mac &amp; Cheese</b>	<b>8</b>
<b>Roasted Garlic Parmesan Mashed Potatoes</b>	<b>6</b>
<b>Walnut Gorgonzola Sweet Potato Mash</b>	<b>6</b>
<b>Apple Cider Glazed Fall Vegetables</b>	<b>6</b>

Please inform your server of any allergies, dietary needs or special requests and they will be happy to communicate these to our Chefs. An 18% service charge and state tax will be added to all checks.

# Saturday, January 9th, 2010

\*MENU CHANGES DAILY\*

## *Chef's Selections*

### Chef's Surf & Turf

**Grilled Texas Bison Strip & Gulf Coast Shrimp Scampi**

Tarragon Blackberry Bordelaise

42

### **Jumbo Florida Stone Crab Claws**

Citrus horseradish sauce

Appetizer 17

### **Chesapeake Bay Style Jumbo Lump**

**Crab Cakes**

Creole rémoulade

25

### **Hawaiian Opah "Moonfish"**

Pan blackened, blue cheese Napa cabbage slaw

24

### **Seared Canadian Diver Scallops**

Cumin roasted carrot coconut lime sauce,

Andouille sausage orzo

25

### **Springer Mountain Farms**

**Chicken Breast**

Gourmandise walnut risotto, tarragon butter  
sauce, pistachio sun-dried tomato pesto

18

### **Le Québécois Veal Chop**

Caramelized fennel and

Blue cheese potato au gratin, smoked duck gravy

28

### **Pepper Crusted Pacific Blue Marlin**

Grilled shiitake edamame salad,

Ginger soy emulsion

23

### **Alaskan King Crab Legs**

Drawn butter and lemon

34

### **Sesame Crusted Hawaiian**

**Yellowfin "Ahi" Tuna**

Seaweed salad, lemon ginger basil vinaigrette

24

## STEAKS & CHOPS

All of our steaks and chops are hand cut in-house. The Sunset Terrace features all natural USDA prime Wisconsin beef, aged a minimum of twenty-one days. All steaks and chops are served with choice of sauce bordelaise, or roasted garlic sherry cream.

**Filet (8 oz) 38**

**Rib-Eye (12 oz) 34**

**N.Y. Strip (14 oz) 40**

**Pork Rib Chop (12 oz) 28**

**Lamb Chops (Half Rack) 36**

### **Make it Surf n' Turf**

*Add Petite Cold-water Canadian Lobster Tail 17*

*Seared Canadian Diver Scallops 15*

