

## ~ Appetizers ~

### Calamari

Parmesan & Panko Breaded Calamari  
Served with a Chili-Lime dipping sauce \$8.95

### Singing Scallops

Scallops on the half shell  
Topped with caramelized shallots & crisp bacon  
Served with house made vinaigrette \$8.95

### Steamed Clams

Fresh local Clams ~ Sautéed with Garlic,  
Tomato & Fresh Spinach Chiffonade \$11.95  
*Finished with Clam Broth & Chardonnay*

### Crab Cakes

Dungeness Crab with Roasted Red Peppers,  
Cilantro & Caramelized Shallots \$12.95  
*Set on Parmesan Crisp*

### Jumbo Prawn Cocktail

Jumbo Prawns  
Served in our Tangy Cocktail Sauce \$8.95

### Dungeness Crab Cocktail

Dungeness Crab  
Served in our Tangy Cocktail Sauce \$9.95

### Stuffed Portobello Mushroom

Grilled Portobello Mushroom  
Filled with Salmon, Halibut, Shrimp & Cheese \$8.95  
Baked & Served with Green Peppercorn Beurre Blanc

### Crab & Artichoke Dip

Artichoke Hearts & Dungeness Crab  
Baked in a Creamy Parmesan Cheese Sauce  
Served with Grilled French Baguette \$12.95

## ~ Soups & Salads ~

### Lucky Eagle "Award Winning"

**Clam Chowder** \$4.95

### Lobster Bisque

Rich & Creamy Lobster Broth  
Garnished with Lobster Meat & a splash of Sherry \$6.95

### Thai Beef Satay Salad

Skewers of Beef Tenderloin  
Simmered in a Peanut Sauce & Set on Spring Greens  
Garnished with Bean Sprouts, Mandarin Oranges,  
Roma Tomatoes, Almonds & Fresh Basil \$14.95

### Vegetarian Stuffed Portobello Mushroom

Grilled Portobello Mushroom  
Filled with Squash, Asparagus, Zucchini & Feta Cheese  
Baked & Served with Balsamic Vinegar Reduction \$14.95

### Steakhouse "Signature" House Soup

Prime Rib Barley \$4.95

### House Garden Salad

Crisp Greens, Hearts of Palm, Tomato & Olives  
Tossed & Served Tableside \$3.95

### House Caesar Salad

Fresh, Crisp Romaine ~ Chopped  
Tossed with Sourdough Croutons,  
Creamy Garlic Caesar Dressing & Parmesan Cheese \$4.95

### Sweet & Tender Shrimp

or

### Blackened Salmon Salad

Mixed Green Salad  
Garnished with Egg, Onion, Bell Pepper & Olives \$14.95

## Our Signature Aged-Prime Rib of Beef

Slow Roasted Prime Rib ~ Carved Table Side  
Served with a House Garden Salad, Garlic Mashed Potato, Creamed Spinach & Yorkshire Pudding

*8 ounce Casino Cut* *\$19.95*

*12 ounce Winner's Cut* *\$23.95*

*16 ounce Chairman's Cut* *\$27.95*

We serve only the highest quality USDA Choice cuts of Midwest Corn Fed Beef. All of our steaks are aged 21 to 28 days

## Side Options - Add to any Entrée

### Sautéed Mushrooms

Button Mushrooms ~ Sautéed in Garlic, Butter & Chardonnay \$4.95

### Shrimp

Coconut, Scampi or Baja Style \$9.95

### King Crab Legs

Half pound Sweet, Center Cut Alaskan King Crab Legs \$15.95

### Lobster

8 oz Cold Water Lobster Tail ~ Baked or Steamed \$35.95

# Grill Options

Grill Entrées accompanied with either House Garden Salad or Signature House Soup & Choice of Potato

## Filet Mignon

The leanest and most tender of all beef cuts  
Seasoned with Herbed Olive Oil 6oz ~ \$19.95 / 10oz ~ \$28.95

## Mesquite Tri-Tip

10oz Marinated Tri-Tip Steak  
Mesquite Smoked & Charbroiled \$19.95

## New York Steak

Choice center-cut New York Strip ~ Broiled or Blackened  
Topped with Chef's Famous Tobacco Onion Rings \$24.95

## Top Sirloin

12oz Choice center-cut Top Sirloin  
Smothered with Sautéed Mushrooms \$21.95

## T-Bone Steak

Choice Short Loin ~ Cut in house & Broiled to order  
Smothered with Sautéed Mushrooms \$25.95

## Surf & Turf

8oz Top Sirloin  
Choice of Charbroiled Salmon,  
Coconut Prawns or Pan-fried Oysters \$29.95

## Blackened Rib-Eye Steak

10oz Rib-Eye Steak  
Rolled in Cajun Seasoning  
Topped with a Bourbon Demi-Glace \$22.95

\* Add to any Steak ~ Peppercorn Style (Cracked Pepper Crusted & Brandied Mushroom Demi-Glace) ~ \$3.95 \*

## Sizzling Steak Summer Special featuring Harris Ranch Natural Black Angus Choice Beef!

Start with choice of House Garden Salad or Signature House Soup  
Entrée's accompanied with choice of Horseradish Mashed Potatoes or Fresh Cut Steak Fries

**18 ounce Bone-in Rib-Eye \$19.95**

OR

**16 ounce Bone-in New York \$22.95**



Served with a Trio of Sauces  
Bearnaise, Cajun Butter and Mushroom Demi

Available for a Limited Time Only!

# Seafood & Poultry

Seafood & Poultry Entrées accompanied with either House Garden Salad or Signature House Soup & Rice Pilaf

## Stuffed Halibut

Fresh Northwest Halibut Filet  
Stuffed with Shrimp & Crab  
Finished with a Dill Cream Sauce \$21.95

## Cedar Baked Salmon

Fresh King Salmon  
Baked on a Cedar Plank & Basted with Herbed Olive Oil \$21.95

## Fettuccini all Granchio

Dungeness Crab  
Sautéed with Garlic, Asparagus, fresh cut Tomatoes  
Finished with White Wine \$19.95

## Pan-Fried Oysters

Fresh yearling Oysters  
Lightly Floured & Pan-Fried to a Golden Brown \$18.95

## Chicken Cordon Bleu

Smoked Ham & Natural Swiss Cheese  
Folded into a Chicken Breast  
Topped with Mornay Sauce \$18.95

## King Crab Legs

One Pound of Center cut Alaskan King Crab Legs  
Served with Drawn Butter \$29.95

18% Gratuity is added to Parties of 8 or More