

Appetizers

Calamari	\$ 8.95
<i>Parmesan and panko breaded calamari served with a chili-lime dipping sauce</i>	
Beef Medallion Stack	\$ 8.95
<i>Beef tenderloin topped with tomato sopique and Danish blue cheese gratinee</i>	
Steamed Clams	\$11.95
<i>Fresh local clams sautéed with garlic, tomato, fresh spinach chiffonade and finished with clam broth and chardonnay</i>	
Crab Cakes	\$12.95
<i>Dungeness crab with roasted red peppers, cilantro and caramelized shallots set on parmesan crisp</i>	
Jumbo Prawn or Dungeness Crab Cocktail	Prawn \$8.95/Crab \$ 9.95
<i>Jumbo prawns or Dungeness crab served in our tangy cocktail sauce</i>	
Stuffed Portobello Mushroom	\$ 8.95
<i>Grilled Portobello mushroom filled with salmon, halibut, shrimp, cheese, baked and served with green peppercorn beurre blanc</i>	
Crab & Artichoke Dip	\$ 9.95
<i>Artichoke hearts and Dungeness crab baked in a creamy Parmesan cheese sauce and served with grilled French baguette</i>	

Soups and Salads

Thai Beef Satay Salad	\$14.95
<i>Filet Mignon skewered and marinated in Thai peanut sauce over almond rice pilaf and garden fresh greens</i>	
Sweet & Tender Shrimp or Blackened Salmon Salad	\$14.95
<i>Mixed green salad, garnished with egg, onion, bell pepper and olives</i>	
Lucky Eagle Award Winning Clam Chowder	\$ 4.95
Lobster Bisque	\$ 6.95
<i>Rich and creamy lobster broth garnished with lobster meat and a splash of sherry</i>	
House Garden Salad	\$ 3.95
<i>Crisp greens, hearts of palm, tomato and olives tossed and served tableside</i>	
Caesar Salad	\$ 4.95
<i>Crisp romaine chopped and tossed with sourdough croutons, creamy garlic Caesar dressing and aged parmesan cheese</i>	

Add a Side to any Entrée

Shrimp	\$ 9.95
<i>Coconut, Scampi or Baja style</i>	
Lobster	\$35.95
<i>8 oz. Australian tail baked or steamed</i>	
Sautéed Mushrooms	\$ 4.95
<i>Button mushrooms sautéed in garlic, butter and Chardonnay wine</i>	
King Crab	\$15.95
<i>Half pound of sweet center cut Alaskan king crab legs served with drawn butter</i>	

From the Grill

Entrée served with house garden salad and potato

Filet Mignon	6 oz-\$19.95/10 oz- \$28.95
<i>The leanest and most tender of all beef cuts. Seasoned with herbed olive oil</i>	
Mesquite Tri Tip	\$19.95
<i>10 oz. marinated tri-tip steak, mesquite smoked and charbroiled</i>	
New York Steak	\$24.95
<i>Choice center-cut New York Strip broiled or blackened topped with tobacco onion rings</i>	
Top Sirloin	\$21.95
<i>12 oz. choice center-cut top sirloin smothered with sautéed mushrooms</i>	
T-bone Steak	\$25.95
<i>Choice short loin cut in house broiled to order and smothered with sautéed mushrooms</i>	
Surf and Turf	\$29.95
<i>8 oz. top sirloin with choice of charbroiled salmon, coconut prawns or pan-fried oysters</i>	
Blackened Rib Eye Steak	\$22.95
<i>10 oz. Rib Eye steak rolled in Cajun seasoning served sizzling on a skillet with a Bourbon demi-glace</i>	
22oz. Porterhouse Steak	\$28.95
<i>Our famous 22oz. Bone-In New York and Filet</i>	

* Add to any steak - Peppercorn Style (Cracked pepper crusted and brandied mushroom demi-glace) - \$3.95

Our Signature Aged-Prime Rib of Beef

Slow roasted Prime Rib, carved table side. Served with garlic mashed potato, creamed spinach, Yorkshire Pudding and a House Garden Salad

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*

Seafood and Poultry

Served with house garden salad and rice pilaf

Stuffed Halibut	\$21.95
<i>Fresh Northwest halibut filet stuffed with shrimp and crab then finished with a dill cream sauce</i>	
Cedar Baked Salmon	\$21.95
<i>Fresh King salmon baked on a cedar plank and basted with herbed olive oil</i>	
King Crab	\$29.95
<i>One pound of center cut Alaskan king crab legs served with drawn butter</i>	
Pan-Fried Oysters	\$18.95
<i>Fresh yearling oysters lightly floured and pan-fried to a golden brown</i>	
Chicken Oscar	\$19.95
<i>Roasted breast of chicken topped with asparagus, Dungeness crab and hollandaise sauce</i>	
Chicken Cordon Bleu	\$18.95
<i>Smoked ham and natural Swiss cheese are folded into a chicken breast topped with Mornay sauce</i>	

18% gratuity is added for parties of 8 or more