



## The Steakhouse Bar

### Appetizers

Seared Scallop Duet 8  
*Two Seared Scallops, one atop Sautéed Wild Mushrooms,  
the other with Crispy Applewood Bacon, Green Asparagus and Tomato Marmalade*

Lobster Mac and Cheese 12  
*Cheese Enriched Béchamel Sauce, chopped Lobster Meat and Freshly Cooked Pasta  
Gratined and topped with a Butter Poached Lobster Claw*

Three Oysters 9  
*A trio of fresh oysters served raw or baked in our rich Rockefeller presentation*

Jumbo Lump Crab Cake Quartet 16  
*Four petit Crab Cakes served with four separate accompaniments, Watercress Salad,  
Wild Mushrooms, Cucumber Salad and Crème Fraiche Haricot Vert*

Kobe Beef Brochettes 15  
*Medium Rare Kobe Beef seared and skewered with Alaskan King Crab,  
Green Asparagus and freshly made Sauce Béarnaise*

Trio of Cocktail Shrimp 12  
*Large Tiger Prawn, delicately poached and chilled, served with  
Red Cocktail Sauce, Remoulade and Green Tomotillo Cocktail Sauce*

Assorted Antipasto 10  
*Selections of cheeses, cured meats, olives  
and marinated vegetables with fresh artisan bread*

Heirloom Tomato Panzanella 9  
*Rustic Bread Salad with Heirloom Tomato Slices, Celery, Olives,  
Fresh Mozzarella, Herbs, Balsamic Vinegar and Extra Virgin Olive Oil*

Sashimi Plate 16  
*Top quality Tuna, Salmon and Shrimp  
with Ponzu, Tobiko, Chile Peppers, Gari and Wasabi*