



## *Appetizers, Soups & Salads*

### **Shrimp Avocado Cocktail**

Corn, Cilantro, Lime, Tortilla Chips

### **Butternut Squash Ravioli**

Roasted Pumpkins, Sage Butter Sauce

### **Harvest Corn Chowder with Chorizo**

### **Roasted Tomato Bisque**

Olive Tapenade Bruschetta

### **Water Cress & Endive Salad**

Roasted Pears, Cranberries, Walnuts

### **Steak House Salad**

Iceberg Wedge, Tomatoes, Red Onions, Black Olives, Roquefort Cheese

SALAD DRESSINGS: *Italian Vinaigrette - Blue Cheese - French Dressing*

## *Evening Entrées*

### **\*Black Pepper Crusted Ahi Tuna Niçoise Salad**

Yukon Gold Potatoes, Kalamata Olives, Haricot Verts, San Marzano Tomatoes, Boiled Eggs

### **Atlantic Salmon Fillet en Papillote**

Matchstick Carrots, Leeks, Fennels, Capers, Lemon Zest, White Wine

### **Stuffed Chicken Breast Bella Donna**

Prosciutto, Spinach, Sundried Tomatoes, Provolone Cheese  
Linguini, Basil Cream Sauce, Braised Cherry Tomatoes, French Beans

### **Boneless Beef Short Ribs braised in Merlot**

Creamy Mascarpone Polenta, Root Vegetables

## *Vegetarian Entrées*

### **Vegan Red Lentil Penne**

Thai Coconut Curry, Stir Fried Vegetables

### **Bhindi Masala, Saffron Rice**

Curried Yellow Split Pea, Aloo Paratha, Papadum, Mango Pickles Raita

### **Baked Zucchini Boats with Ratatouille**

Polenta Cakes, Plum Tomato Basil Sauce



*Admiral's Restaurant*  
*Premium Steaks & Seafood*



100% NATURAL BLACK ANGUS BEEF FROM 150 YEAR  
OLD REVIER FAMILY FARM IN OLIVIA, MINNESOTA.  
ALL OUR ANGUS BEEF STEAKS GRADE CHOICE OR PRIME.

**Jumbo Shrimp & Snow Crab Claw Cocktail — 7.25**  
Horseradish-Cocktail Sauce

**Escargots á la Bourguignonne — 5.95**  
Pernod Garlic Herb Butter

**\*Filet Mignon 9 oz — 18.00**

**\*New York Strip Steak 12 oz — 18.00**

**\*Delmonico Steak 12 oz — 17.50**

**Steamed or Broiled Lobster Tail 9-10 oz Drawn Butter Sauce — 19.95**

*Land & Sea*

**\*Filet Mignon 6 oz & Maine Lobster Tail 6 oz — 27.50**

YOUR CHOICE OF TWO SIDES

CREAMY STEAK HOUSE SPINACH, YOUNG HARVEST VEGETABLES, TRUFFLE STEAK FRIES, BAKED OR MASHED POTATOES

SAUCES

COGNAC GREEN PEPPERCORN SAUCE, BÉARNAISE SAUCE, MAÎTRE D'HÔTEL BUTTER

*Sweet Endings*

**Tangy Lemon Meringue Tart**

**Banana Fondant**

Caramelized Walnuts and Bananas, Toffee Sauce

**Variety of Ice Creams & Sherbets**

**No Sugar Added Summer Strawberry Soup**

Vanilla Panna Cotta

*Sommelier Wine Pairing*

**Chardonnay Kendall Jackson Vintner's Reserve, California — 47.00**

**Cabernet Sauvignon Raymond Family Classic, North Coast, California — 65.00**

*\*An 18% service charge will be added to your order.*

*Healthy Choice – If you have any type of food allergy, please advise your server. \*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.*