



Appetizers, Soups & Salads

Chilled Asparagus & Prosciutto

Parmesan Shavings, Oregano Citrus Dressing

Vol au Vent

Creamy Chicken Cremini Mushroom Ragout

Bahamian Seafood Chowder

Myer's Rum, Peri Peppers

Spicy Pumpkin Soup

Pumpkin Crisps

Baby Spinach Salad Button

Mushrooms, Red Onions, Warm Bacon Vinaigrette

Roasted Golden and Red Beets

Frisee & Baby Lettuces, Pecans, Herbed Goat Cheese Flakes

SALAD DRESSINGS: *Balsamic Vinaigrette - Thousand Island - Ranch Dressing*

Evening Entrées

Chicken Avocado Mango Salad

Ginger, Lime, Cilantro Vinaigrette

Tempura Fried Whitefish & Shrimp

Wilted Spinach, French Fries and Saffron Aioli

Grilled Porkchop, Shallot Steak Butter

Celeriac Puree, French Beans with Bacon, Pan Fried Granny Smith Apples

***Pan Seared Top Sirloin Steak & Onions**

Crispy Fried Onions, Basil Pesto Mash

Vegetarian Entrées

Gorgonzola Pacchetti

Portabella Shiitake Mushroom Pesto

Palak Paneer with Rajma Masala

Vegetable Pulav Rice, Papadum, Mango Pickles

Vegan Sweet & Sour Crispy it's not Chicken Stir Fry

Jasmine Rice, Sesame Seeds



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 — 19.95

Served with Drawn Butter Sauce

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

Peach Cobbler

Chocolate Layer Cake

Raspberry Coulis

Variety of Ice Creams and Sherbets

No Sugar Added Ricotta Cheesecake

Sommelier Wine Pairing

Chenin Blanc Oldenburg, Stellenbosch, South Africa — 48.00

Shiraz Yangarra Estate, McLaren Vale, Australia — 59.00

**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.*