

NEW YEAR'S EVE MENU

2023

Specials

Starters

Lollipop Lamb Chop	\$
Description, Description, Description	
Ahi Tuna Nachos	\$
Description, Description, Description	

Main Entrees

Salmon En Croute	\$
Description, Description, Description	
Tableside Carved Trio	\$
beef wellington, rack of lamb, rack of pork loin, served with pesto risotto and glazed baby carrots	

Starters

Alaskan Seafood Chowder	\$9 / \$16
scallops, shrimp, rockfish, halibut, salmon, cod, chopped clams, topped with parsley and bacon, served with a roll	
Crab & Artichoke Dip	\$17
crabmeat and artichoke hearts baked in a rich cheese cream sauce, served with crudites and rolls	
Calamari Steaks	\$16
tender calamari served on a spicy marinara and lemon caper aioli	
Alaskan Bay Oysters	3 Oysters \$14 / Half Dozen \$24 / Dozen \$42
served with cocktail sauce and champagne mignonette	
Oysters Rockefeller	3 Oysters \$15 / Half Dozen \$26 / Dozen \$44
baked creamed spinach, bacon, and parmesan, served with a side of hollandaise	
Manilla Clams	\$19
fresh steamer clams, tomato, basil, garlic, lemon juice, white wine, and house roasted garlic butter	
Coconut Prawns	\$16
four large prawns, served on an orange-horseradish marmalade sauce and sriracha	

Salads

House Salad	\$7 half / \$12 full
mixed greens, pickled red onion, grape tomatoes and shaved carrot, choice of: sweet chili garlic vinaigrette, honey mustard vinaigrette, buttermilk garlic, blue cheese, or herb vinaigrette	
Caesar Salad	\$15
tender leaves of romaine tossed with caesar dressing, shredded parmesan, crouton	

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Golden Beet Salad \$17
roasted golden beets, arugula, goat cheese, crispy prosciutto and almond streusel, sweet chili vinaigrette
add a protein to your salad: shrimp \$9, chicken \$8, rockfish \$12, salmon \$12, halibut \$15

Main Course

8oz. Certified Angus Filet Mignon \$44
asparagus, au gratin potatoes, topped with crab butter

14oz. Certified Angus New York \$38
creamy polenta, wilted spinach, roasted shallot demi-glace

Chicken and Wild Mushroom Risotto \$30
grilled chicken breast served on creamy risotto with wild mushrooms, roasted red bell peppers, spinach, and artichoke hearts

Halibut Iliamna \$42
seared halibut topped with our crab & artichoke dip, served with saffron risotto, with lemon cream sauce, and asparagus

Blackened Rockfish \$35
pan seared rockfish with cajun spice, pesto, served with shrimp, au gratin potatoes, carrot purée, asparagus, and lemon butter sauce

Pistachio Crusted Alaskan Salmon \$30
served on sautéed yukons, grilled asparagus, lemon beurre blanc

Seafood Fettuccini Alfredo \$36
sautéed halibut, scallops, and shrimp in a creamy alfredo sauce

Duo Duck \$34
pan seared duck breast, served with duck confit risotto and berry demi-glace

Alaskan Crab Leg Dinner **One pound \$MP / Two Pounds \$MP**
Alaskan golden king crab, choice of seasonal vegetables or au gratin potatoes

Colossal King Crab Leg \$MP
steamed crab leg with drawn butter

Alaskan Fish & Chips **Cod \$23 / Halibut \$29**
two pieces of beer battered Alaskan fish of choice, tartar sauce, cilantro lime slaw, beer battered fries