



## SALADS

### ANCHORAGE CAESAR | 14

Crisp romaine tossed in house-made Caesar dressing, topped with crispy prosciutto, shaved parmesan, and a grilled crostini.

### BRÛLÉED GOAT CHEESE SALAD | 16

Arugula, pomegranate, walnuts, red onion, and mandarins, tossed in a sweet Vidalia vinaigrette and topped with brûléed goat cheese.

## APPETIZERS

### MARINER'S CHOWDER | 12

A hearty New England-style chowder with salmon, whitefish, and clams, enriched with a creamy dark rum base.

### BAKED CRAB DIP | 22

Blue snow crab, roasted red peppers, and artichokes blended with cream cheese, topped with a three-cheese blend and green onions. Served with toasted French bread.

### STEAMED PEI MUSSELS | 21

Fresh Prince Edward Island mussels, with your choice of sauce:

- Sweet Curry Cream Sauce
- Spicy Tomato Broth

Served with toasted French bread.

### FIRE-GRILLED SHRIMP MARTINI | 21

Charred shrimp over creamy garlic mashed potatoes, finished with a white wine butter sauce.

### CRISPY CAJUN CALAMARI | 18

Lightly dusted and fried to golden perfection, served with fresh lemon and a mango chipotle aioli.

### BAKED ESCARGOT | 17

Tender escargot in a Pernod tarragon cream sauce with blistered tomatoes, in a flaky puff pastry cup.

### SCALLOPS ROCKEFELLER | 18

Pan-seared jumbo sea scallops with prosciutto, spinach, and a Pernod cream sauce, finished with hollandaise.



## PASTAS

### LOBSTER TAGLIATELLE | 42

Fresh lobster tossed in house-made, white wine and lemon garlic butter cream sauce, finished with cherry tomatoes, fresh basil.

### SOUTHWEST PENNE | 23

Cajun-spiced chicken with sweet bell peppers, roasted jalapeños, and tomatoes, tossed in a bold tomato Cajun sauce.

### SEAFOOD LINGUINI | 30

Black tiger shrimp and bay scallops pan-seared in roasted garlic and chive white wine cream sauce, with fresh parmesan.

## ENTRÉES

### FIRE-GRILLED TENDERLOIN | 65

AAA beef tenderloin, flame-grilled and served with Yukon Gold mashed potatoes, seasonal vegetables, and a red wine demi-glace.

### BROILED LOBSTER TAILS | 88

Two Cuban broiled lobster tails, served with drawn butter, seasonal vegetables, and salted mini boiled potatoes.

### MEDITERRANEAN CRUSTED CHICKEN | 32

Pistachio and goat cheese-crusted chicken with balsamic drizzle, rosemary-roasted potatoes and Mediterranean-grilled vegetables.

### SALMON OSCAR | 43

Pan-seared Atlantic salmon topped with blue snow crab and baby spinach, finished with hollandaise sauce, white and wild rice and seasonal vegetables.

### RACK OF LAMB | 70

White Stripe rack of lamb, roasted to perfection and drizzled with a rich pomegranate demi-glace. Served with Yukon Gold mashed potatoes and seasonal vegetables.

### PAN-FRIED PICKEREL | 50

Lightly dusted and pan-fried with white and wild rice and seasonal vegetables. Topped with a garlic chive white wine butter sauce.

### LAKE ERIE PERCH FRY | 30

Golden-fried perch with celery bread, coleslaw, house-made tartar sauce, and crispy French fries.