Appetizers and Salads

> **Signature Caesar Salad 16.95**
> add chicken 4.95 or broiled salmon or shrimp 15.95

Langostino's Lobster Cargot 18.95
basil and swiss cheese butter

Escargot Bourguignon 15.95
garlic, burgundy wine butter, and garlic toast

Steamed Mussels 15.95
white wine, garlic, and lemon

Golden Fried Calamari 15.95
lemon caper sauce

Chesapeake Bay Raw Oysters 16.95
1/2 dozen with horseradish cocktail sauce

Chesapeake Bay Oysters Rockefeller 19.95
creamed spinach, bacon, and béarnaise sauce

Chilled Shrimp Cocktail 18.95
house made horseradish cocktail sauce

Portabella Mushroom 16.95
gulf shrimp, and chablis butter sauce

Sautéed Beef Tips 20.95
mushrooms, fried onions, zip sauce

Baked Brie Cheese 16.95
caramelized brown sugar almond sauce,
assorted fruit and sourdough baguette

Baked French Onion au Gratin
cup 4.95 crock 6.95

Michigan Garden Salad 12.95
romaine lettuce, strawberries, dried cherries,
granny smith apples, crumbled blue cheese,
house made raspberry dressing

Seafood

King Crab Legs 79.95
one pound

Jumbo Gulf Shrimp 25.95
tempura battered

Frog Legs 23.95
roadhouse style

Grilled Sea Scallops 38.95
lemon caper sauce

Lobster Tail 10oz. Single **52.95** Double **98.95**
broiled and drawn butter

Sautéed Lake Erie Perch 28.95
tartar sauce

Grilled Norwegian Salmon 29.95
sweet and spicy rub with maple glaze

Macadamia Nut Encrusted Walleye 26.95
orange tarragon sauce

Broiled Lake Superior Whitefish 22.95
tartar sauce

your meal will include: soup du jour or tossed salad and potato
cup of baked french onion soup à la carte 2.00

Additions

Special Baked Potato in Tin Foil 8.00
bacon, sour cream, cheddar and parmesan cheese

Cauliflower or Broccoli 7.00

Asparagus or Peapods 7.00

Sautéed Mushrooms 7.00

Hot Garlic Toast 2.50

Desserts and Cafe

Hot Fudge Cream Puff 10.00

Assorted Desserts 10.00

Ice Cream 5.00

Cappuccino 5.00

Espresso 4.00

Coffee or Tea 3.00

House Selections

Sautéed Chicken Piccata 25.95
artichokes, capers, lemon, and white wine

Sautéed Chicken Princess 25.95
sherry wine, artichokes, bell peppers, mushrooms

Sautéed Chicken Diane 25.95
shitake mushrooms, garlic, madeira wine sauce

Fettuccine Pasta with Tenderloin Tips 36.95
asparagus, mushrooms, garlic, and bordelaise sauce

Sautéed Calves Liver 23.95
bacon or onions

Veal Oscar 32.95
king crab meat, asparagus, and béarnaise sauce

Veal Marsala 28.95
sweet marsala wine, garlic, mushrooms

Bourbon BBQ Baby Back Ribs 28.95
house blend b.b.q. sauce, french fries

Roast Half Duckling 28.95
orange glaze, broccoli and rice almondine

Steaks and Chops

Chateaubriand for Two 91.95
served tableside

steak's and chop's are seasoned, and charbroiled
steak's served with au jus and mushroom cap

Long Bone Tomahawk Prime Ribeye 28oz. **91.95**
28 Days Dry-Aged, rich flavor and fine marbling

Porterhouse Steak 22oz. **47.95**
tenderloin on one side and new york on the other side

Creekstone Farms Prime New York 14oz. **47.95**
a slight firm texture, excellent flavor

Black Angus Rib Eye 16oz. **48.95**
28 days dry aged, marbled for peak flavor

Lamb Chops 55.95
Colorado State, cornichons mint relish

Broiled Pork Chops 26.95
two center cut with classic apple sauce

Petite Filet and Lobster Tail 89.95
petite filet 5oz. and lobster tail 10oz.

Black Angus Prime Rib 16oz. **35.95**
slow roasted

Bone-in American Wagyu New York 71.95
beef marbling grade 6-7

Tournedos Henry IV 47.95
artichokes**,** béarnaise and bordelaise sauce

Bone-in Filet Mignon 14oz. **58.95**
generously flavored

Filet Mignon 9oz. **45.95 Petite** 6oz. **37.95**
the most tender of all steaks

Enhance Your Steak

Side of Gulf Shrimp or Frog Legs 15.95
cocktail or tarter sauce

Oscar Style 16.50
asparagus, crab meat, béarnaise sauce
may contain shells. we use real crab legs

Brandy Peppercorn Sauce 3.00

Melted Blue Cheese 5.00

Bordelaise Sauce 3.00

Béarnaise Sauce 3.00

"ask your server about menu items that are cooked to order or served raw.
consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness."