

46

First Courses

Ahi Tuna Sashimi

Marinated Tuna with Orange Soy Sauce > \$18

Foie Gras

Three Ways; Pate, Seared and Crispy > \$25

Manila Clams

Garlic Confit with Riesling Reduction > \$14

Crab Cakes

Sweet Soy and Micro Wasabi > \$17

Kobe Beef Carpaccio

Black Pepper Cheese and Pickled Mango > \$15

Lobster Bisque

Cream Sherry with Croque Monsieur Crouton > \$11

Onion Soup

Veal Stock with Gruyere Ciabatta > \$10

Mixed Greens

Baby Tomatoes, Fresh Herbs and Shaved Beets > \$8

Caesar

Romaine, Shaved Hard Cheese and Marinated White Anchovies > \$9

Ice Cold Shellfish

Shrimp Cocktail

Grapefruit with Fresh Yellow Tomato Cocktail Sauce > \$17

Lobster

"On the Rocks" Tangerine Sabayon > \$21

Chilled

Maine Lobster, Prawns, King Crab and Oysters
Small > \$40 Large > \$80

Oysters

On the Half Shell with Green Apple Mignonette > \$18

From the Grill

BONE IN

20 oz Dry Aged Bone-in Ribeye > \$42

10 oz Kurobuta Pork Chop > \$32

24 oz Porterhouse > \$46

BONE OUT

8 oz Filet Mignon > \$38

16 oz New York Strip Steak > \$44

16 oz Prime Rib of Beef > \$34

8 oz Eye of Ribeye > \$40

Parma Prosciutto with Maytag Blue Cheese

Plates

Muscovy Duck

Roasted Half Duck, Black Cherries and Brandy > \$32

Free Range Chicken

Chanterelle Mushrooms and Shallot Butter Sauce > \$28

Rosen Farms Rack of Lamb

Thyme Lamb Jus > \$39

S&T

Filet Mignon and Lobster Tail with Two Sauces > \$68

Scallops

Apple Smoked Bacon and Shallot Risotto > \$34

Two Lobster Tails

Ginger Citrus Butter Sauce > \$65

Salmon

Lobster-Red Curry Broth and Minted Tomato Salad > \$31

Ahi Tuna

Seared Rare, Shiitake Mushrooms, English Peas and Garlic Cream > \$36

Alaskan King Crab Legs

Market Price

Splitting your Entrée > \$23

Sides

Steamed Asparagus > \$8

Roasted Garlic Mashed Potatoes > \$8

Baked Potato > \$8

Sautéed Spinach > \$8

Wild Mushrooms > \$8

Gratin Potatoes > \$8

Lobster and Jalapeno-Bacon Creamed Corn > \$10

Yukon Gold French Fries > \$8

STEAKHOUSE 46



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