

CROW'S NEST

STEAKHOUSE

Let's Set Sail

Caramelized French Onion Soup | Parmesan Croutons, Gruyere \$14

Smoked Salmon with Salmon Roe Caviar | Cold Smoked Scottish Salmon, topped with Salmon Roe with Chive Sour Cream and crostini's \$24

Asian Pork Belly | Tender Slow roasted crispy skin Asian seasoned pork belly served on a Thai Peanut Lime Slaw with Korean BBQ Sauce (GF) \$19

***Lobster & Blue Crab Cake | served on a pineapple slaw with a tropical fruit salsa and Mango Lime Coulis \$23**

Jumbo Shrimp & Lump Crab Cocktail | Tomato Horseradish sauce (GF) \$22

Twin Shrimp Mac & Cheese | White Wisconsin cheddar cheese sauce, Cavatappi pasta and grilled Jumbo Prosciutto wrapped shrimp topped with Parmesan panko \$21

***Hawaiian Ahi | Sushi grade Tuna, rare seared with a curry blacken sesame crust, sliced, served chilled with a drizzled of Asian Red Pepper Jam and teriyaki glaze, topped with Tobiko Caviar served on a sticky rice cake with Wakame \$22**

Parmesan Truffle Fries with Béarnaise Sauce | Hand cut shoestring fries tossed in truffle oil with parmesan cheese served with Béarnaise sauce \$16

*** Oysters | Chef Selected on the Half Shell ½ doz. (GF) \$24**

***Oyster Rockefeller | ½ doz. Baked Chef selected Oyster topped with spinach and shallot in a Parmigiano-Reggiano cheese sauce. (GF) \$32**

SALADS

Caesar | Romaine hearts, tossed in a traditional house made Caesar Dressing with shaved Parmigiano- Reggiano, garlic croutons, and Lemon Wedge, (GF no Crouton) \$16
Add Anchovies (No Charge)

Caprese | Beefsteak tomato, Red onions, fresh mozzarella, pesto, Greek Olives, arugula, Lemon Balsamic (GF) \$16

Wedge | Iceberg, sliced egg, bacon, Heirloom Tomato, carrot, onions, croutons, with Moody Blue and Gorgonzola Cheese Dressing (GF) \$16

House | Mix greens, baby Heirloom tomato, carrots, red onion, cucumber with buttermilk Ranch dressing (GF, Vegan) \$12

* Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

CROW'S NEST

STEAKHOUSE

Hand Cut Prime & Dry Aged Steak Selection

12-OZ. Prime N.Y. Strip \$68 | 12oz. Prime Ribeye \$78 | 14-oz. Prime BONE-IN Filet of Beef \$72

20-oz. Dry Aged Bone-In N.Y. Strip \$115 | 20-oz. Dry Aged Bone-In Ribeye \$115

All Hand Cut and Dry Aged steaks served with roasted garlic mashed potatoes, sautéed wild mushrooms, baby carrots, and asparagus (GF)

| Add 6 oz. Florida Lobster Tail \$32 |

Entrees

Rack of Lamb | with roasted garlic mashed potatoes, asparagus, baby carrots, & Honey Ginger Demi-Glace (GF) \$64

½ Duckling | with long grain wild rice, sautéed vegetable medley and Cherry Brandy sauce (GF) \$44

12-OZ. Pork Lollipop Chop | Brandy Fuji Apples, mashed sweet potatoes, sautéed vegetable medley with Hibiscus Demi-Glace \$48

6oz. Pan seared Filet of Beef | Hand cut, with wild Mushroom Brandy Cream Sauce, fingerling potatoes, baby carrots and asparagus (GF) \$58

Filet Oscar | 6oz. Filet of Beef topped with Jumbo Lump Blue Crab, asparagus and Béarnaise sauce served with baby carrots and fingerling potatoes \$68

Vegan Delight | Pan seared vegetables, coconut jasmine rice, topped with arugula salad tossed in lemon infused white balsamic. (V, VE, GF) \$31

Seafood

Seabass | Pan seared Seabass served on a Parmesan Lobster Risotto with asparagus, baby carrots and a Citrus Beurre Blanc \$64

Salmon Rockefeller | Scottish Salmon Fillet topped with spinach and Parmigiano-Reggiano cheese sauce served on a Vegetable Risotto with Cauliflower au gratin \$52

Twin Oscar Style 6 oz. Florida Lobster Tails | Two tails topped with a Blue Crab stuffing served with asparagus, vegetable risotto and Béarnaise Sauce (GF) \$72

Sides \$10

Shaved Brussel Sprouts with Smoked Blue Cheese and Bacon (GF)
Cauliflower Au Gratin (GF)

Vegetable Risotto | Roasted vegetables, parmesan cheese (GF)

Mashed Sweet Potatoes | with candied pecans and marshmallows (GF)

Creamed Spinach (GF)

Asparagus | topped with Béarnaise sauce

Fuji Apples | sautéed in butter and cinnamon finished with brandy

Fingerling Potatoes | with Garlic Lime Butter

Loaded Baked Potato | Extra-large Idaho Potato with butter, Sea Salt, White Cheddar, Bacon, Scallions and side of Sour Cream (GF) *Limited availability

Cavatappi Mac & Cheese

SAUCES \$6

Garlic-Lime Butter

Hibiscus Demi-Glace

Port Demi-Glace

Wild Mushroom Brandy Cream

Béarnaise Sauce

Kentucky Whiskey Green Peppercorn

Honey Ginger Demi-Glace