

## TONIGHT'S APPETIZERS

- MAINE LOBSTER & BRIE FLATBREAD ..... \$12  
FRESH ARUGULA & WHITE TRUFFLE OIL
- CRAB RANGOON ..... \$12  
THAI CHILI CREAM CHEESE, CRISPY WONTON & SOY DIPPING

## TONIGHT'S SPECIALS

- PESTO SHRIMP RISOTTO ..... \$24  
ASPARAGUS, ROASTED RED PEPPER & PESTO CREAM
- CRAB STUFFED CANADIAN SOLE ..... \$26  
TOASTED ALMOND BROWN RICE, MIXED VEGETABLES, LOBSTER CREAM
- GRILLED ROSEMARY SONOMA LAMB LOIN ..... \$28  
GOAT CHEESE MASHED POTATO, ASPARAGUS & CABERNET DEMI
- LIVE MAINE LOBSTER 2 LB. & 3 LB. .... \$MKT

### PLAYERS CLUB

HOPES THAT EACH GUEST ENJOYS THEIR DINING EXPERIENCE.  
WE HAVE CREATED OUTSTANDING CULINARY FARE OFFERING AN ASSORTMENT  
OF THE FRESHEST & BEST SEAFOOD THAT IS AVAILABLE.  
WE SELECT ONLY HAND CUT, GRAIN FED AGED PRIME BEEF.  
THERE IS NO FINER BEEF AVAILABLE ANYWHERE IN THE WORLD.

YOU WILL FIND OUR WINE LIST IS OUTSTANDING  
WE OFFER WINES ONLY FROM THE FINEST SELECT VINEYARDS.  
PLEASE FEEL FREE TO MAKE ANY SUGGESTIONS & COMMENTS TO YOUR SERVER  
OR TO THE MANAGEMENT

A 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 7 OR MORE

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CRONIC ILLNESS OF THE LIVER,  
STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM  
RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED, IF UNSURE OF YOUR RISK, CONTACT A PHYSICIAN.

## APPETIZERS

MAYTAG BLUE CHEESE PRINCE EDWARD ISLAND MUSSELS .....	10
WHITE WINE, GARLIC & FRESH SPINACH	
CRISPY POINT JUDITH CALAMARI .....	12
SWEET CHILI & ASIAN SLAW	
BEEF CARPACCIO .....	14
MUSTARD AIOLI, CAPERS, ARUGULA & REGGIANO PARMESAN	
SESAME SEARED TUNA SASHIMI .....	14
ASIAN SLAW, PICKLED GINGER, SOY DIPPING & WASABI	
SAUTÉED HUDSON VALLEY FOIS GRAS .....	18
APPLE SLAW, BOURBON CARAMEL GLAZE & PUMPKIN POUND CAKE	

## SOUPS

FRENCH ONION SOUP .....	8
GARLIC CROUTON & GRUYERE CHEESE	
MAINE LOBSTER BISQUE .....	9

## SALADS

CLUB CAESAR .....	8
CRISP HEARTS OF ROMAINE WITH PARMESAN, ANCHOVIES, GARLIC CROUTONS	
ICEBURG LETTUCE WEDGE .....	8
APPLEWOOD SMOKED BACON, TOMATO, RED ONION & BLUE CHEESE DRESSING	
BLACKWATCH CHOPPED SALAD .....	8
FIELD GREENS, GRILLED VEGETABLES, HEARTS OF PALM, RED ONION, MAYTAG BLUE CHEESE & PRESERVED LEMON VINAIGRETTE	
BUFFALO MOZZARELLA & HEIRLOOM TOMATOES .....	10
ARTICHOKE & PEPPER RELISH & ONION CONFIT	
ALMOND CRUSTED GOAT CHEESE .....	12
FRESH SPINACH, APPLES, ENDIVE & PEACH ALMOND VINAIGRETTE	

## PASTA & RISOTTO

TAGLIATELLE POMODORO .....	18
TOMATO, BASIL, GARLIC & WHITE WINE	
SMOKED CHICKEN & MOZZARELLA RAVIOLI .....	22
BROWN BUTTER, BASIL & SUN DRIED TOMATOES	
SHRIMP & SCALLOP ANGEL HAIR PUTTANESCA .....	24
WHITE WINE, GARLIC, OLIVES & TOMATO	
LOBSTER RISOTTO .....	30
ASPARAGUS, SUN DRIED TOMATO, WHITE TRUFFLE ESSENCE	

## GRILL

KOBE BISTRO BURGER .....	16
SHAVED LETTUCE, TOMATO, RED ONION & SWEET POTATO FRIES	
HERB GRILLED BREAST OF CHICKEN .....	18
TRUFFLED MAC & CHEESE WITH HUNTER SAUCE	
PINEAPPLE GINGER BBQ DOUBLE BONE PORK CHOP .....	22
SWEET POTATO MASH & BROCCOLI RABE	
MAPLE LEAF FARMS BREAST OF DUCK .....	28
GOAT CHEESE MASHED POTATOES, ASPARAGUS & DUCK JUS	
OLIVE TAPENADE CRUSTED HALIBUT .....	28
STEAMED BROWN RICE, PICHOLINE OLIVES & ROASTED PEPPERS	

## CREEKSTONE PRIME STEAKS & CHOPS

PRIME SIRLOIN STEAK (12 OZ.) .....	32
PRIME FILET MIGNON (BARREL CUT 8 OZ. ) .....	38
CENTER CUT LAMB CHOPS (TWO 8 OZ.) .....	38
DRY AGED PRIME NEW YORK STRIP ( 16 OZ. ) .....	42

\*ALL SIGNATURE PRIME STEAKS & CHOPS ARE SERVED WITH\*  
ROASTED GARLIC MASHED POTATOES & ASPARAGUS

## OVEN

BROWN BUTTER SEARED ATLANTIC SALMON .....	18
PUMPKIN RISOTTO TOASTED ALMOND GREEN BEANS	
KOBE MEATLOAF & FOIE GRAS .....	22
WASABI MASHED POTATOES, BOK CHOY & WONTON CRISPS	
CHIPOTLE ROASTED BEEF SHORT RIBS .....	24
GRILLED VEGETABLES & ROASTED GARLIC MASHED POTATOES	
ONION CRUSTED SNAPPER .....	26
JULIENNE VEGETABLES, SWEET POTATO CRISPS & ROAST TOMATO BEURRE BLANC	

## SIDES

CREAMED SPINACH .....	7
HALF AND HALF ( FRIED ONIONS, COTTAGE FRIES) .....	7
SAUTÉED ASPARAGUS .....	7
SAUTÉED MUSHROOMS, WHITE TRUFFLE OIL .....	7
STEAK FRIES .....	7

## APPETIZERS

FRIED CALAMARI  
REMOULADE & MARINARA

8

MOULES AU VIN ROUGE  
STEAMED MUSSELS, GARLIC, RED WINE & HERBS

8

COUNTRY DUCK PÂTÉ  
CELERY ROOT & APPLE SALAD, MUSTARD VINAIGRETTE & CRISPY BAQUETTE

8

ROASTED BEET & GOAT CHEESE SALAD  
BABY ARUGULA & CITRUS PISTACHIO VINAIGRETTE

9

LUMP CRAB & AVACADO SALAD  
HEARTS OF PALM, SCALLIONS & CITRUS VINAIGRETTE

10

STEAK TARTARE  
FILET MIGNON & TRADITIONAL GARNISH

12

SESAME SEARED TUNA SASHIMI  
ASIAN SLAW, PICKLED GINGER, SOY DIPPING & WASABI

14

## SANDWICHES & ENTRÉES

CROQUE MADAME  
GRILLED HAM & CHEESE, FRIED EGG & POMMES FRITES

10

NOT THE USUAL BISTRO BURGER  
KOBE BEEF, FRIED EGG, SPECIAL SAUCE & POMMES FRITES

10

BISTRO SLIDER PLATTER  
GRILLED STEAK, CRISPY FRIED ONIONS & POMME FRITES

12

SALAD NICOISE  
AHI TUNA, HARICOT VERTS, REDSKIN POTATOES, EGG & MIXED GREENS

14

HERB GRILLED CHICKEN FETTUCCHINE  
SPINACH FETTUCCHINE, WILD MUSHROOMS, BACON, PEARL ONIONS & WHITE  
WINE CREAM

14

SOLE MEUNIERE  
MASHED POTATOES, BUTTERED PEAS & CARROTS, LEMON CAPERS

18

STEAK FRITES  
FLANK STEAK, RED WINE BRAISED SHALLOTS & SPINACH, POMME FRITES

18

PAN SEARED SALMON  
WARM POTATO SALAD, SHALLOTS, CHIVES & MUSTARD VINAIGRETTE

18

SEA SCALLOP TRUFFLE RISOTTO  
ASPARAGUS, SUNDRIED TOMATOES & CHARDONNAY BEURRE BLANC

20

TOURNEDOS AU POIVRE  
ROASTED GARLIC MASHED POTATOES, HARICOT VERTS, GREEN PEPPER  
CORN & COGNAC CREAM

22

SHRIMP PROVENCE LINGUINE  
FRESH TOMATO, GARLIC, CHABLIS & KALAMATA OLIVES

18