



Fairbanks

Steakhouse

APPETIZERS

Oysters Rockefeller

prime select long island oysters stuffed with spinach & pernod

\$14

Long Island Oysters on the Half Shell

horseradish spiked cocktail sauce

\$12

Chilled Jumbo Gulf Shrimp Cocktail

accompanied by a spicy cocktail sauce... remoulade on request

\$16

New England Style Crab Cakes

2 medallion pan seared jumbo lump crab cakes

\$18

Point Judith Calamari

sautéed or lightly breaded

\$10

Shrimp De Jonghe

sautéed shrimp with a garlic wine breadcrumb topping

\$14

*Fairbanks makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies; if you have a food allergy, please speak to the chef, manager or server; they will make sure every effort is made to offer other menu items more suitable.



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SOUPS & SALADS

Chef's Soup of the Day

prepared fresh daily

\$6

Baked Onion Soup

garlic crouton & swiss cheese

\$6

Classic "Wedge" Salad

iceberg lettuce, tomatoes, red onion
& choice of dressing

\$6

Caesar Salad

hearts of romaine lettuce, toasted croutons, garlic-
anchovy dressing & aged romano cheese

\$6

Chopped Salad

romaine & iceberg lettuces, tomatoes, green
onions, hard boiled eggs,
bacon & peppercorn cream dressing

\$6

Chef's Choice Winter Salad

spinach, dried cranberries, candied pecans,
roma tomatoes, eggs, goats cheese, & warm bacon
vinagrette

\$8

Choice of Dressing:

italian, french, thousand island, bleu cheese, ranch, honey mustard, caesar,
oil & vinegar, and our signature house dressing-peppercorn cream

Asian Steak Salad

Grilled Filet Mignon, Spinach, Romaine,
with Toasted Sesame Seed Dressing
& Candied Walnuts

\$28

SIDES

jumbo baked potato • baked sweet potato & maple butter
broccoli • asparagus • hash browns • garlic mashed potatoes
spinach & mushrooms • sautéed mushrooms

\$6 per selection



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STEAKS & CHOPS

New York Strip Steak

USDA PRIME

\$42

Classic Porterhouse

USDA PRIME

\$48

Petite Lauren

petite brazilian lobster tail & tenderloin medallions

\$32

USDA Prime Rib

18 oz. • \$36

Filet Mignon

8 oz. • \$36 or 12oz. • \$46

Cajun Ribeye

USDA PRIME served on louisiana hash browns

\$48

T-Bone Steak Special

20 oz. steak lover's dream with garlic
mashed potatoes & choice of salad

\$40

Colorado Lamb Chops

three chops with duchesse potatoes

\$36

Steaks can be prepared with peppercorn, cajun seasoning, béarnaise sauce,
maitre d' butter, or crumbled gorgonzola for \$5

Turn any steak into king crab oscar \$21, add lobster tail \$29



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CHEF LAPPAY'S BISTRO

Chicken Vesuvio

breast of chicken sautéed with garlic
white wine & oven roasted potatoes

\$24

Chicken Parmesan

homemade herb breading
served with fettuccine

\$24

Chicken Mattone

marinated in garlic & herbs, cooked old world style
under clay bricks, and served with grilled
asparagus & lemon oil

\$24

SEAFARE

Chilean Sea Bass

sesame encrusted on a bed of
bok choy with citrus soy

\$44

North Atlantic Salmon Fillet

grilled and served on a bed of
spinach with siracha beurre blanc

\$26

Seafood Diavolo

shrimp, scallops, mussels, and clams
served over a bed of linguini

\$28