FAIRBANKS MENU

APPETIZERS

OYSTER ROCKEFELLER
Prime select Long Island oysters
stuffed with spinach & Pernod
$12.00

CHILLED JUMBO GULF SHRIMP COCKTAIL
Accompanied by a spicy cocktail sauce
Remoulade on request
$12.00

CLASSIC ESCARGOT
Sizzling in garlic & parsley butter
$10.00

NEW ENGLAND STYLE CRAB CAKES
2 Medallion pan seared jumbo lump crab cakes
$14.00

POINT JUDITH CALAMARI
Sautéed or lightly breaded
$10.00

LONG ISLAND OYSTERS ON THE HALF SHELL
Horseradish spiked cocktail sauce
$10.00

BOURSIN CHEESE STUFFED ARTICHOKE HEARTS
Béarnaise sauce
$10.00

COCONUT GULF SHRIMP
Tomato remoulade
$12.00

SHRIMP DEJONGHE
Sautéed shrimp with a garlic wine breadcrumb topping
$12.00

SOUP & SALADS

CHEF'S SOUP OF THE DAY
Prepared fresh daily
$6.00

BAKED ONION SOUP
Garlic croutons & Swiss cheese
$6.00

CLASSIC "WEDGE" SALAD
Iceberg lettuce, tomatoes, red onion
& choice of dressing
$6.00

CAESAR SALAD
Hearts of romaine lettuce, toasted croutons,
garlic-anchovy dressing & aged Romano cheese
$6.00

HOLLYWOOD BOWL
Mixed field greens & garden fresh vegetables
with our own peppercorn cream dressing
$6.00

CHOPPED SALAD
Romaine, iceberg lettuce, tomatoes, green onions,
hard boiled eggs, bacon, peppercorn cream dressing
$6.00

ALLA CAPRESE
Sliced roma tomatoes, red onion & fresh
mozzarella cheese drenched in basil vinaigrette
$8.00

CHOICE OF DRESSING:
Italian, French, thousand island, bleu cheese,
ranch, honey mustard, caeser, oil & vinegar
& our signature house dressing – peppercorn cream

SIDES

Jumbo Baked Potato
Baked Sweet Potato & Maple Butter
Broccoli
Lyonnaise Potatoes
Asparagus
Hash Browns
Garlic Mashed Potatoes
Spinach & Mushrooms
Sautéed Mushrooms

$6.00 Per selection

STEAKS & CHOPS

NEW YORK STRIP STEAK
U.S.D.A. Prime
$42.00

CLASSIC PORTERHOUSE
U.S.D.A. Prime
$46.00

PETITE LAUREN
Petite Brazilian tail & tenderloin medallions
$32.00

U.S.D.A PRIME RIB
18 Oz. • $32.00

FILET MIGNON
8 Oz. • $32.00 12 Oz. • $41.00

CAJUN RIBEYE
U.S.D.A. Prime, served on Louisianna hash browns
$40.00

T-BONE STEAK SPECIAL
20 Oz. Steak lover's dream with garlic mashed
& choice of salad
$30.00

COLORADO LAMB CHOPS
Three chops with duchesse potatoes
$36.00

Steaks can be prepared with peppercorn,
Cajun seasoning, Béarnaise sauce, maitre d' butter
or crumbed Gorgonzola... $5.00

FISH

SHRIMP ALEXANDER
With rice pilaf & buerre blanc sauce
$26.00

CHILEAN SEA BASS
Sesame encrusted on a bed of bok choy with citrus soy
$28.00

NORTH ATLANTIC SALMON FILLET
Grilled with honey mustard glaze
$26.00

COLD WATER LOBSTER TAIL
Broiled, served with drawn butter
$60.00

CRAB LEGS
Steamed Alaskan King
$54.00

CHEF LAPPAY'S BISTRO

CHICKEN TERIYAKI
With asparagus tempura
served with jasmine rice
$24.00

CHICKEN REGGINO
Parmesan crusted chicken
breast over rigatoni
with vegetables
$24.00

CHICKEN VESUVIO
Breast of chicken sautéed
with garlic, white wine &
oven roasted potatoes
$24.00

CHICKEN PARMESAN
Homemade herb breading
& served with fettuccini
$24.00

FAIRBANKS BARBEQUE RIBS
Dry rub marinated & smoked, a secret Fairbanks recipe.
$26.00

BELLA PASTA

SHRIMP ALFREDO
Prosciutto-basil cream sauce, with Gulf Coast shrimp
$28.00

TUSCAN NICOLE PENNE
Classic country mix of prosciutto & shitake
mushrooms with chicken breast
$24.00

SEAFOOD DIAVALO
Shrimp, scallops, mussels & clams
served over a bed of linguini
$28.00

VEAL PARMESAN
Lightly breaded served with linguini
$28.00