

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, caesar, 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 Louisiana 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 & beurre 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