



# 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

### **Southwest Steak Salad**

Grilled Filet Mignon, Mesclun greens, avocado, cheddar cheese,  
and roasted corn tossed with tomatoes, cilantro, black beans,  
and crispy tortilla strings.

Served with Champagne Dressing.

**\$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**

### Tuscan Nicole Penne

Classic Country Mix of Prosciutto & Shiitake  
Mushroom with Chicken

**\$24**

## SEAFARE

### Chilean Sea Bass

sesame encrusted on a bed of  
bok choy with citrus soy

**\$44**

### North Atlantic Salmon Filet

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**