

Fairbanks

STEAKHOUSE & BAR

—APPETIZERS—

Oysters Rockefeller

prime select long island oysters, spinach, pernod 14

Long Island Oysters on the Half Shell

horseradish spiked cocktail sauce 12

Chilled Jumbo Gulf Shrimp Cocktail

spicy cocktail sauce 16

New England Style Crab Cakes

2 pan seared jumbo lump crab cakes 18

Point Judith Calamari

sautéed or lightly breaded 10

Shrimp De Jonghe

sautéed shrimp, 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 croutons, swiss cheese 6

Classic "Wedge" Salad

iceberg lettuce, tomatoes,
red onion 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

Chefs Choice Winter Salad

spinach, dried cranberries,
candied pecans, roma tomatoes,
hard boiled eggs, goats cheese,
warm bacon vinaigrette 8

Special

Southwest Steak Salad

grilled filet mignon, mesclun greens,
avocado, cheddar cheese, roasted corn
tossed with tomatoes, cilantro, black beans,
crispy tortilla strings, champagne dressing 28

Choice of Dressings:

Italian, French, Thousand Island, Bleu Cheese, Ranch, Honey Mustard, Caesar,
Oil & Vinegar, Signature House Dressing- Peppercorn Cream

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—STEAKS—

New York Strip Steak

USDA prime 42

T-Bone Steak Special

20 oz. steak, garlic mash, side salad 40

Classic Porterhouse

USDA prime 48

Beef Short Ribs

caramelized carrots 32

Filet Mignon

8 oz. or 12oz. 36,46

Petite Lauren

petite brazilian lobster tail, tenderloin medallions 32

Prime Rib

USDA 18oz. 36

Cajun Ribeye

USDA prime,
louisiana hash browns 48

*steaks can be prepared with peppercorn , cajun seasoning, béarnaise sauce,
mâitre d' butter, or crumbled gorgonzola 5*

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

—Sides— 6

Jumbo Baked Potato ~ Baked Sweet Potato ~ Broccoli ~ Asparagus
Garlic Mashed Potatoes ~ Spinach & Mushrooms ~Sautéed Mushrooms

King Crab Mac & Cheese 15

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—CHEF LAPPAY'S—

BISTRO

Chicken Vesuvio

sautéed with garlic,
white wine, oven roasted
potatoes 24

Chicken Parmesan

house-made herb
breading, fettucine 24

Veal Francese

caper lemon sauce,
truffle potato puree,
broccolini 38

Tuscan Nicole Penne

sautéed chicken, prosciutto,
shiitake mushrooms,
white wine pan sauce 26

—SEAFARE—

Pan-Seared White Fish

garlic sauce, cherry tomatoes,
haricot vert, saffron rice 28

North Atlantic Salmon Fillet

grilled salmon, spinach,
sriracha beurre blanc 26

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