



# 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.



# Fairbanks

## Steakhouse

### 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



# Fairbanks

Steakhouse

## 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



# Fairbanks

Steakhouse

## 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**