

Welcome to Canal Street

Chef's Daily Specials

Each Evening Our Chef Will Feature a Special Entrée in Addition to Our Regular Menu. Your Server Will Describe Today's Choice.

Appetizer Selections

Wild Mushrooms Gratin	\$10
Forest Mushrooms Sautéed in Madeira Wine and Demi-glace and Crusted with a Gratin of Seasoned Bread Crumbs, Imported Cheeses and Herbs	
Beef Short Rib Ravioli	\$11
Stuffed Ravioli with Tender Braised Beef Short Rib Meat and Morrel Mushroom Sauce	
Escargots Bourguignonne	\$12
Extra-Large Helix Snails, Cooked in Their Own Shell with Herbed Garlic Butter	
Grilled and Chilled Colossal Shrimp Cocktail	\$14
Served with Cocktail and Remoulade Sauces	
Louisiana Crab Cakes	\$14
Jumbo Lump Crab Meat with Fresh Herbs, Peppers and Onions, Served on a Bed of Roast Corn Relish and Creole Mustard Sauce	
Seared Ahi Tuna and Lump Crab Meat	\$14
Marinated in Tamari Dressing, Served with Chuka, Lemon Grass Sauce and Asian Slaw	
Oysters Rockefeller or Clams Casino	\$14
Traditional and Memorable	
Antipasto Caldo	\$16
Eggplant Rollitini Stuffed with Italian Cheeses, Fried Calamari, New Zealand Mussels, Clams Casino and Shrimp Scampi Served Over Arrabbiata Sauce. Service for Two	
Seafood Tower	\$35
Our Colossal Grilled Shrimp, Jonas Crab Claws, King Crab Legs, Oysters and Clams on the Half Shell, Served with Dipping Sauces. Service for Two	

Soup Selection

Soup du Jour	\$5	Four Onion Soup	\$7	Lobster Bisque	\$9
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Salad Selection

House Chopped Salad	\$5
Fresh Ice Berg and Romaine Blend Topped with Tomato, Cucumbers, Cheese, Diced Egg, Fresh Croutons and Candied Walnuts	
Heirloom Ripe Tomatoes and Buffalo Mozzarella	\$8
With Virgin Olive Oil, Basil and Balsamic Reduction	
Citrus Harvest Salad	\$10
Fresh Strawberries, Orange and Grapefruit Segments, Sun-Dried Cranberries, Candied Pecans, Grilled Chicken Breast and Goat Cheese, over Boston Bibb Lettuce and Poppyseed Vinaigrette Dressing	

Table-Side Salad Selections

Baby Spinach Salad	\$8
Prepared Table-Side, Wilted Spinach with Hard Cooked Eggs, Shaved Red Onion and Hot Bacon Dressing	
Caesar Salad	\$8
Prepared Table-Side, Whole Leaf Romaine with House-Made Caesar Dressing and Topped with Garlic Croutons and Parmesan Tuile	

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Entrées

All Main Entrées Served With Our House Salad

Bone-In Cuts and Steaks

20oz Bone-In Rib Eye	\$30	8oz Filet Mignon	\$28
24oz Porterhouse	\$34	12oz Filet Mignon	\$32
20oz Bone-In New York Strip Loin			\$30
Colorado Lamb			\$30

Served Two Ways - Traditional Herb-Crusted Half Rack or Chili, Sugar and Cilantro Crusted Lamb Lollipops Over Hummus and Topped with Olive Tapenade and Cucumber Yogurt Sauce

Roast Prime Rib of Beef	10oz Cut \$19 / 14oz Cut	\$22
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To Insure the Highest Quality and Tenderness, We Dry-Age Our Prime Ribs on the Property. Seasoned with Sea Salt and Cracked Pepper Then Slow Roasted for Your Dining Pleasure

Sauces Available Upon Request

Creamy Horse Radish
Hollandaise
Creamy Pepper Corn
Bordelaise
Béarnaise
Maytag Bleu Cheese Sauce

Compliment Your Steak

Au Poivre \$3
Portobellini Ragout \$4
Maytag Crusted \$4
Oscar Style \$8
Sautéed Crawfish \$8
Seared Fois Gras \$15

House Specialties

Broiled Herb Crusted Double Chicken Breasts	\$21	Veal Osso Bucco Milanaise	\$24
Macadamia Nut Crusted Double Chicken Breast	\$21	Braised in Italian Herbs and Spices, Veal Demi-Glace and Fresh Tomatoes. Served Over Wild Mushroom Risotto	
Mango Chardonnay Cream Pork Filet Oscar	\$24	Steak Diane	\$27
Herb-Crusted and Pan-Seared in a Port Wine Reduction Topped with Crab Meat, Grilled Asparagus and Apple Béarnaise		Medallions of Beef Pan-Seared with Garlic, Shallots, Mushrooms, Dijon Mustard and Finished with Bordelaise, Cream and Brandy Sauce	
Parmesan Crusted Veal Cutlet Tuscan			\$29
Pan-Fried and Served with Vine-Ripe Tomatoes, Olives, Garlic and Spanish Capers in a Lemon-Butter Sauce			

Fresh Seafood Selections

Wild Caught Salmon	\$25	Sautéed Jumbo Shrimp Scampi	\$28
Pan-Seared Alaskan Salmon Over Lobster Risotto and Sautéed Spinach with Pinot Noir and Pink Grapefruit Sauce		Jumbo Shrimp, Fresh Herbs, Roast Garlic and Tomato Concasse in a Butter Sauce Served Over Capellini Pasta	
Seared Ahi Tuna Mignon	\$26	King Crab Legs	\$42
Served with Sweet Chili-Ginger Sauce and Wasabi-Mashed Potatoes		Butter-Poached and Center Cut Merus Legs	
Chilean Sea Bass Napoleon	\$28	14oz Australian Lobster Tail	market price
Chilean Sea Bass available Broiled or Macadamia crusted and served with a Citrus Beuyre Blanc.		Served Broiled with Herbs and Butter or Sautéed Thermidor Style in Shallots, White Wine, Tarragon, Mushrooms, Dijon Mustard and Cream	

Add a 7oz. Australian Lobster Tail to Any Entrée Selection	\$18
Add a Half-Pound of Merus Crab Legs to Any Entrée Selection	\$21

Our Sides Are Large and May Be Shared \$9

Blue Cheese Scalloped Potatoes, A House Specialty • Steak Fries • Sweet Potato Fries
Colossal Baked Potato • Baked Sweet Potato • Boursin Mashed Potato
Four Cheese Lobster Mac and Cheese • Grilled Asparagus Hollandaise • Sautéed or Creamed Spinach
Andouille Creamed Corn • Sautéed Mushrooms & Onions • Mushroom Risotto

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