

Welcome to Canal Street

APPETIZERS

Grilled Chicken Flatbread	8	Oysters Rockefeller	12
Grilled Chicken and Fresh Mozzarella Cheese with Roasted Peppers, Basil, Alfredo Sauce, Shredded Pecorino Romano and Garlic Spread on Thin Flatbread		Traditional and memorable	
Fried Calamari	10	Escargots Bourguignonne	12
Coated in Seasoned Breadcrumbs and Fried Golden Brown, served with Marinara Sauce		Extra-Large Helix Snails with Herbed Garlic Butter	
Chilled Shrimp Cocktail	12	Antipasto Caldo	14
Served with Cocktail and Remoulade Sauces		Fried Mozzarella, Sausage and Roasted Pepper Stuffed Mushrooms, Fried Calamari and Shrimp Scampi with Arrabbiata Sauce	
Louisiana Crab Cakes	12	Seafood Tower	36
Jumbo Lump Crab Meat with Fresh Herbs, Peppers and Onions. Served on a Bed of Roasted Corn Relish and Creole Mustard Sauce		Jumbo Shrimp, Jonas Crab Claws, King Crab Legs, Oysters and Clams on the Half Shell. Served with Dipping Sauces. Service for Two	
		Another Serving	16

SOUP AND SALAD SELECTION

Four Onion soup	6	Lobster Bisque	8
Citrus Harvest Salad	10	Caprese Salad	8
Fresh Strawberries, Orange and Grapefruit Segments, Sun-Dried Cranberries, Candied Walnuts, Grilled Chicken Breast and Goat Cheese over Boston Bibb Lettuce and Poppy Seed Vinaigrette Dressing		Layered Roma Tomatoes, Fresh Basil and Fresh Mozzarella Cheese with Kosher Salt, Fresh Cracked Black Pepper, Olive Oil, Balsamic Reduction and a Bouquet of Baby Greens	

FEATURED TABLE SIDE

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

ENTRÉE SELECTIONS

All entrées served with our House Salad

Bone-In Cuts and Steaks

18oz. Bone-In Rib Eye	30
14oz. New York Steak	29
8oz. Filet Mignon	29
Add Two Sautéed Shrimp to any Steak..6	
12oz. Pork Porterhouse Cut	24
Broiled and served on Boursin Mashed, Braised Spinach and Port Reduction	
Colorado Lamb	29
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	12oz. Cut 24 / 16oz. Cut 29
To insure the highest quality and tenderness, we dry-age our Prime Rib on the property. Seasoned with Sea Salt and Cracked Pepper then slow roasted for your dining pleasure	

Sauces Available Upon Request

Creamy Horseradish, Hollandaise, Béarnaise, Creamy Peppercorn and Bordelaise

Compliment Your Steak Au Poivre 3, Oscar Style 8

Canal Street

ENTRÉE SELECTIONS

All entrées served with our House Salad

House Specialties

- | | | | |
|---|-----------|---|-----------|
| Chicken Marsala | 21 | Parmesan Crusted | 28 |
| Sautéed Tender 8oz. Chicken Breast, Fresh Portobellini Mushrooms and Finished with a Marsala Wine Demi-Glace over Herbed Orzo Pasta | | Veal Tuscan | |
| Chicken Scaloppini Rustica | | Pan Fried and Served with Vine Ripened Tomatoes, Olives, Garlic and Spanish Capers in a Lemon Butter Sauce, served with Pappardelle Pasta | |
| 21 | | Steak Diane | |
| Chicken Breast Medallions over Angel Hair Pasta with Artichokes, Olives, Mushrooms, Roasted Peppers, Sundried Tomatoes and Prosciutto Ham and Lemon Butter Garlic Sauce | | 28 | |
| Broiled Herb Crusted | | Medallions of Beef Pan-Seared with Garlic, Shallots, Mushrooms, Dijon Mustard and finished with Bordelaise, Cream and Brandy Sauce | |
| 22 | | Chilean Sea Bass Napoleon | |
| Double Chicken Breasts | | 30 | |
| Grilled Shrimp Caprese | | Seared Sea Bass Medallions layered with Portobello Mushroom, Roasted Peppers, Fresh Spinach and topped with Goat Cheese and drizzled with Citrus Beurre Blanc | |
| 24 | | <i>Chilean Sea Bass available broiled or Macadamia Nut crusted and served with Citrus Beurre Blanc</i> | |
| Diver Sea Scallops | | Australian Lobster Tail | |
| 26 | | market price | |
| Pan Fried Sea Scallops, White Wine Reduction and Butter, finished with a Fresh Blend of Herbs, served with Linguine Pesto Sauce | | 7oz. Lobster Tail broiled to perfection with Herbs and Butter | |
| Salmon Di Parma | | King Crab Legs | |
| 24 | | market price | |
| Farm Raised Atlantic Salmon brushed with Basil Pesto, wrapped in Prosciutto Ham, sautéed in Olive Oil and finished with a Rosa Vodka Cream Sauce served Over Orzo Pasta | | Sweet Alaskan King Crab Legs Butter-Poached and served with Drawn Butter and Sun-dried Tomato Risotto | |
| Veal Osso Bucco Milanaise | | Add a 7oz. Australian Lobster Tail to any Entrée | |
| 27 | | market price | |
| Veal Shank braised in Italian Herbs and Spices, Veal Demi-Glace and Fresh Tomatoes. Served over Wild Mushroom Risotto | | Add a half-pound Alaskan King Crab Legs to any Entrée | |
| | | market price | |

SIDES 7

Our sides are large and may be shared

- | | |
|---|--|
| Scalloped Potatoes with Blue Cheese Sauce | Asparagus Hollandaise |
| Salt-Crusted Baked Potato | Sautéed or Creamed Spinach |
| Boursin Mashed Potatoes | Sautéed Mushrooms and Onions |
| Baked Sweet Potato | Mushroom Risotto |
| Steak Fries | Penne Pasta Canal |
| | Olive Oil, Sundried Tomatoes, Basil, Parmesan Cheese |



Canal Street

An automatic 18% will be added to parties 8 or larger. No substitutions. \$5 Split plate charge

Canal Street

DESSERT MENU

Grand Marnier Infused Seasonal Berries...9

With Fresh Cream, served in a Praline Tuille

Orleans Bananas Foster...7

Prepared Tableside with Sweet Butter, Brown Sugar, Cream de Banana, and flamed in Myers Rum. Layered over French Vanilla Ice Cream and dusted with Imported Cinnamon

Tiramisu...7

Italian for "Pick Me Up." Layered with Liqueur and Espresso Soaked Ladyfingers, Mascarpone Cheese and Zabaglione. Garnished with Whipped Cream and Cocoa Powder

Ricotta Cheesecake...7

Fresh Ricotta-Style Cheesecake served with Raspberry Sauce

Canal Street Bread Pudding...8

Homemade with Blueberries
and Bourbon Whiskey Vanilla Sauce

Flourless Chocolate Cake...9

A generous portion, enough for two served with Fresh Berries, Raspberry and Vanilla Sauces

Assorted House Gelatos...7

Trio of Italian Ice Creams