

ENTRÉE SELECTIONS

All entrees served with our House Salad

House Specialties

Chicken Marsala	24	* Steak Diane	33
Sautéed Tender 8oz. Chicken Breast, Fresh Portabellini Mushrooms and finished with a Marsala Wine Demi-Glace over Herbed Orzo Pasta		Medallions of Beef pan-seared with Garlic, Shallots, Mushrooms, Dijon Mustard and finished with Bordelaise, Cream and Brandy Sauce	
Chicken Scaloppini Rustica	22	Herb Crusted Salmon with Warm Mango Salsa	30
Chicken Breast Medallions over Angel Hair Pasta with Artichokes, Olives, Mushrooms, Roasted Peppers, Sun-dried Tomatoes and Prosciutto Ham with Lemon Butter Garlic Sauce		Farm Raised Atlantic Salmon broiled over mesquite and served on Grilled Vegetables	
Grilled Shrimp Caprese	30	* Mixed Grill Trio	34
Grilled Jumbo Shrimp over Linguine with Fresh Mozzarella Cheese. Fresh Basil, Tomatoes and Herbed Garlic Butter Sauce		4oz. Petit Filet, Seared Diver Scallops and Grilled Shrimp with Mushroom Risotto and Grilled Asparagus	
Diver Sea Scallops	30	Chilean Sea Bass Napoleon	35
Pan Fried Sea Scallops, White Wine Reduction and Butter, finished with a fresh blend of Herbs, served with Linguine Pesto Sauce		Seared Sea Bass Medallions layered with Portobello Mushrooms, Roasted Peppers and Fresh Spinach, topped with Goat Cheese and Drizzled with Citrus Beurre Blanc. <i>Chilean Sea Bass also available broiled or Macadamia Nut crusted and served with Citrus Herbs and Butter</i>	
* Stuffed Veal Chop with Maytag Bleu Cheese Butter	32	Australian Lobster Tail	market price
Grilled Bone-In Chop stuffed with Prosciutto Ham, Roasted Peppers, Caramelized Onions and Provolone Cheese over Orzo Pasta. Topped with Maytag Butter		7 oz. Lobster Tail broiled to perfection with Herbs and Butter	
Veal Osso Bucco Milanaise	35	King Crab Legs	market price
Veal Shank Braised in Italian Herbs and Spices, Veal Demi-Glace and Fresh Tomatoes, Served over Wild Mushroom Risotto		Sweet Alaskan King Crab Legs butter-poached and served with Drawn Butter and Sun-dried Tomato Risotto	
		Add a 7oz. Australian Lobster Tail to any Entree	market price
		Add a half-pound of Alaskan King Crab Legs to any Entrée	market price

SIDES

Our sides are large and may be shared

Scalloped Potatoes with Bleu Cheese Sauce	Asparagus Hollandaise
Salt-Crusted Baked Potato	Grilled Asparagus with Balsamic Glaze, Sea Salt and Olive Oil
Boursin Mashed Potatoes	Sautéed Mushrooms and Onions
Baked Sweet Potato	Mushroom Risotto
Steak Fries	

There will be an \$8 split plate charge

Welcome to Canal Street

Proudly serving Vero Hydrate + Water @ \$1.50 per person

APPETIZERS

Fried Calamari Coated in Seasoned Breadcrumbs and Fried Golden Brown, served with Marinara Sauce	12	Oysters Rockefeller Traditional and memorable	14
Chilled Shrimp Cocktail Served with Cocktail and Remoulade Sauces	15	Escargots Bourguignonne Extra-Large Helix Snails with Herbed Garlic Butter	14
Louisiana Crab Cakes Jumbo Lump Crab Meat with Fresh Herbs, Peppers and Onions. Served on a bed of Roasted Corn Relish and Creole Mustard Sauce	15	* Seafood Tower Jumbo Shrimp, Jonas Crab Claws, King Crab Legs, Oysters and Clams on the Half Shell. Served with Dipping Sauces. Service for Two	38
Shrimp Scampi Classic Jumbo Shrimp Sautéed with Lemon, Garlic and Herbs, served with Grilled Garlic Ciabatta Toast	15	Canal Street Mussels Sautéed with Garlic, Shallots, White Wine, Fresh Tomatoes, Andouille Sausage, Fennel and a touch of Cream	12
Bruschetta Garlic Rubbed Grilled Ciabatta Bread topped with Fresh Mozzarella Cheese, Tomato Basil Tapenade and Pomegranate Balsamic Reduction	9	Additional Serving	16

SOUP & SALAD SELECTION

Four Onion Soup	9	Lobster Bisque	10
Wedge Salad Crispy Iceberg Lettuce, Diced Green Onions, Maplewood Smoked Bacon Bits, Diced Tomatoes, Maytag Bleu Cheese Crumbles, Hard Cooked Eggs and Candied Walnuts served with your choice of Dressing	9	Caprese Salad 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	9

FEATURED TABLE SIDE

Caesar Salad Prepared Tableside, Whole Leaf Romaine and House-Made Caesar Dressing, topped with Garlic Croutons and Parmesan Tuile	9	Baby Spinach Salad Prepared Tableside, Wilted Spinach with Hard Cooked Eggs, Shaved Red Onion and Hot Bacon Dressing	8
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* 18oz. Prime Rib Chop	43
* 14oz. New York Steak	42
* 12oz. Prime Flat Iron Steak	29
* 8oz. Prime Filet Mignon	33

Add a Shrimp Skewer to any Steak **9**

* Canal Street Surf n Turf Boneless Beef Short Rib and Shrimp Skewer, Boursin Mashed Potatoes and Red Wine Sauce	30
* Colorado Lamb Served two ways - Traditional Herb Crusted Half Rack or Double Boned Lamb Chops, served with Lamb Demi-Glace and Mint Jelly	36
* Roast Prime Rib of Beef	12oz. Cut 25/16oz. Cut 30

To ensure the highest quality and tenderness we dry age our prime rib on the property. Seasoned with Sea Salt and Cracked Black Pepper then slow roasted for your dining pleasure

Sauces available upon request

Creamy Horseradish, Béarnaise, Creamy Peppercorn or Bordelaise

Make any steak "Oscar Style" - Lump Crab, Asparagus and Béarnaise Sauce **9**