



# dinner

## Appetizers

Dungeness Crab Cake <i>lemon dill mayonnaise</i>	18.95
Apple Cider Smoked Salmon <i>dill cream cheese and capers</i>	17.95
Jumbo Shrimp Cocktail <i>hot horseradish cocktail sauce</i>	18.95
Fresh Oysters <i>today's best selection</i>	18.95
Oysters Rockefeller	19.95
Sautéed Garlic Shrimp	18.95
Black and Blue Ahi Tuna <i>soya sauce and wasabi mustard</i>	17.95
Fried Calamari <i>hot cherry peppers and cajun mayonnaise</i>	15.95
Steak Tartare <i>hand chopped prime filet mignon</i>	19.95
Beef Tenderloin Carpaccio	18.95
West Coast Seafood Chowder	10.95
Lobster Bisque <i>Atlantic lobster, touch of sherry</i>	12.95
Gotham Tossed Green Salad	9.95
Caesar Salad <i>anchovy dressing with grana padano cheese</i>	11.95
Beefsteak Tomato and Red Onion <i>crumbled blue cheese, vinaigrette dressing</i>	11.95
Spinach Salad <i>with hard cooked egg, bacon, mushrooms and honey dijon dressing</i>	11.95
Wedge Salad <i>blue cheese or 1000 Island dressing</i>	10.95

### Seafood Tower 119.00

*Atlantic lobster, Alaskan king crab, snow crab, Dungeness crab, jumbo cocktail prawns, fresh oysters, apple cider smoked salmon and grilled scallops*

## Entrees

Porterhouse Steak	69.95
Bone-in New York Strip	69.95
New York Strip	57.95
Filet Mignon	65.95
Petit Filet	44.95
Bone-in Rib Steak	49.95 / 69.95
Steak Shishkebab	36.95
Double-cut Lamb Chops	48.95
Double-cut Pork Chop	36.95
Roasted Stuffed Half Chicken	32.95
Blackened Ahi Tuna <i>cajun style</i>	35.95
Premium Salmon Fillet	35.95
Garlic Shrimp	39.95
Steak and Lobster (Filet or New York Steak)	64.95
Jumbo Lobster Tail	59.95

## Extras

Alaskan King Crab Legs	37.95	Fresh Asparagus	11.95
Baked Idaho, Mashed or French Fried Potatoes	7.95	Grilled Beefsteak Tomatoes	10.95
Gotham Hash Brown or Lyonnaise Potatoes	10.95	Creamed Corn	9.95
Onion Rings	10.95	Cauliflower Gratin	10.95
Fresh Steamed Broccoli	10.95	Sugar Snap Peas	8.95
Sautéed or Creamed Fresh Spinach	10.95	Sautéed Baby Beets	8.95
Spiced Sautéed Mushrooms or Onions	10.95	Cheese Bread for Two	7.95

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.  
Medical Health Officer, Vancouver Coastal Health Authority

*We have private rooms available for all types of business & social occasions.*

