

## Raw Bar

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### Jumbo Shrimp Cocktail ~ \$16

Three Jumbo Shrimp + Traditional  
Cocktail Sauce

### Blue Point Oysters ~ \$15

Six East Coast Oysters + Cocktail Sauce +  
Fresh Horseradish

### Fried Blue Point Oysters ~ \$16

Six Fried Oysters + Fried Yucca + Mango-  
Pineapple Salsa + Serrano Lime-Zest Aioli

### King Crab Legs ~ \$21

Quarter Pound King Crab + Dijon Cream +  
Cocktail Sauce + Drawn Butter

### Zita Platter ~ \$69

Four Jumbo Shrimp + Four Blue Point Oysters +  
Half Pound King Crab

### Neptune Platter ~ \$129

Eight Jumbo Shrimp + Six Blue Point Oysters +  
One Pound King Crab

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## Appetizers

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### Camelot Chicken ~ \$10

Coconut Encrusted Chicken + Coconut  
Honey Mustard + Pineapple

### Steak Tartare ~ \$18

Raw Minced Filet Mignon + Onion + Seasalt +  
Parmesan + Cilantro + Truffle Oil + Crostinis

### Pernod Mussels ~ \$13

Prince Edwards Mussels + Pernod +  
Tarragon + Cream

### Jumbo Lump Crab Cakes ~ \$15

Crab Cakes + Microgreen Salad +  
Red Pepper Aioli + Garlic Aioli

### Spinach & Artichoke Dip ~ \$10

Creamed Spinach + Artichokes +  
Yucca Chips + Crostinis

### Pesto Seafood Sampler ~ \$18

Prince Edwards Mussels + Diver Scallops +  
Tiger Shrimp + Pesto + Cream

### Bruschetta of the Day ~ \$10

Our Chefs Create a New  
Seasonal Bruschetta Each Day

### Macadamia Encrusted Brie ~ \$15

Baked Brie + Mango Chutney + Balsamic  
Vinegar + Water Crackers

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## Soups

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### Crab Bisque ~ \$9

Intense Crab Stock + Cream +  
Sherry Crème Fraîche

### French Maui Onion Soup ~ \$9

Beef Stock + Caramelized Maui Onions +  
Crostini + Gruyere + Parmesan

### Mushroom Bisque ~ \$8

Wild Mushrooms + Cream + Jalapeno  
Crème Fraîche + Green Onion

### Red Pepper Bisque ~ \$8

Roasted Red Peppers + Pesto Crème  
Fraîche + Goat Cheese Crostini

# Salads

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## *Jaguar Salad ~ included with entrée ~ \$6 ala carte*

Gourmet Greens + Romaine + Carrots + Onions + Cucumber + Mushroom +  
Radishes + Tomato + Your Choice Dressing

## *Boursin Berry ~ \$6 with entrée ~ \$9 ala carte*

Gourmet Greens + Boursin Cheese + Fresh Berries + Haricot Verts +  
Candied Walnuts + Tomatoes + Craisins + Red Wine Vinaigrette

## *Julius Caesar ~ \$4 with entrée ~ \$7 ala carte*

Crisp Romaine + Caesar Dressing + Croutons +  
Parmesan Reggiano + Parmesan Crisp

## *Mountain Wedge ~ \$5 with entrée ~ \$8 ala carte*

Iceberg Wedge + Maytag Blue Cheese + Candied Pecans + Tomatoes +  
Fresh Berries + Blue Cheese Dressing + Candied Pancetta

## *Steakhouse Chop ~ \$5 with entrée ~ \$8 ala carte*

Chop Romaine + Chop Iceberg + Widmer Cheddar + Tomatoes + Apple  
Smoked Bacon + Onion + Cucumber + Egg + Garlic Croutons + Ranch Dressing

## *Roasted Beet & Goat Cheese Salad ~ \$5 with entrée ~ \$8 ala carte*

Gourmet Greens + Roasted Red Beets + Tomato + Onion +  
Goat Cheese + Toasted Almonds + Balsamic Vinaigrette

## *Strawberry Walnut Salad ~ \$5 with entrée ~ \$8 ala carte*

Spinach + Strawberries + Feta + Candied Walnuts + Craisins + Tomato +  
Onion + Poppy Seed Dressing

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## *Chops & Chicken*

All Entrées Include a Jaguar Salad with Your Choice of Dressing, a  
Signature Starch & Vegetable

## *Pork Chop Au Poivre ~ \$29.95 Two Chops ~ \$39.95*

Pepper Encrusted Pork Chops + Au Poivre + Mushroom + Boursin Mashed Potatoes + Asparagus

## *Chicken Marsala ~ \$26.95*

Chicken Breast + Sweet Marsala + Mushroom + Boursin Mashed Potatoes + Roasted Carrots

## *Chicken Reggiano Pasta ~ \$25.95*

Parmesan Chicken + Alfredo + Linguini Noodles + Artichoke + Sundried Tomato + Shitake  
Mushroom + Marinara + Parmesan Reggiano

# Seafood

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All Entrées Include a Jaguar Salad with Your Choice of Dressing, a Signature Starch & Vegetable

## *Bourbon Salmon* ~ \$29.<sup>95</sup>

Scottish Salmon + Bourbon Maple Butter + Jasmine Rice + Broccoli

## *Chilean Seabass* ~ \$42.<sup>95</sup>

Seared Seabass + Thai Chili Beurre Blanc + Garlic Mashed Potatoes + Asparagus Medley

## *Morel Scallops* ~ \$34.<sup>95</sup>

Dry Morel Encrusted Scallops + Shallot Madeira Reduction + Wild Mushroom Risotto + Asparagus

## *Tristan Lobster Tails* ~ \$49.<sup>95</sup>

Baked with Seasoned Butter + Drawn Butter + Boursin Mashed Potatoes + Sautéed Spinach

## *Alaskan King Crab Legs* ~ \$62.<sup>95</sup>

Half Pound Steamed King Crab Legs + Drawn Butter + Jasmine Rice + Asparagus

# Signature Entrees

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All Entrées Include a Jaguar Salad with Your Choice of Dressing, a Signature Starch & Vegetable

## *The Big Oscar 9oz. Filet* ~ \$56.<sup>95</sup>

Lobster + King Crab + Shrimp + Lobster Hollandaise + Boursin Mashed Potatoes + Haricot Verts

## *The Black Truffle 9oz. Filet* ~ \$59.<sup>95</sup>

Morel Madeira Reduction + Truffle Butter + Shaved Truffles + Wild Mushroom Risotto + Asparagus

## *The Bucheron 9oz. Filet* ~ \$52.<sup>95</sup>

Bucheron Goat Cheese + Fried Tomato + Demi-Glace + Mashed Potatoes + Asparagus

## *The Vegetarian* ~ \$28.<sup>95</sup>

Grilled Portabella Napoleon + Bucheron Goat Cheese + Fried Tomato + Tomato Risotto + Asparagus + Hollandaise

## *The Chateaubriand for Two* ~ \$95.<sup>95</sup>

18oz. Slow Roasted Tenderloin + Boursin Mashed Potatoes + Asparagus + Horseradish Cream + Bearnaise + Peppercorn Demi-Glace + Lobster Hollandaise

# Steak

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All Entrées Include a Jaguar Salad with Your Choice of Dressing, a Signature Starch & Vegetable

*Filet Mignon* 7oz. ~ \$35.<sup>95</sup> 9oz. ~ \$39.<sup>95</sup> 12oz. ~ \$47.<sup>95</sup>

Garlic Mashed Potatoes + Asparagus Medley + Demi-Glace + Onion Straws

*New York Strip* 12oz. ~ \$35.<sup>95</sup> 14oz. ~ \$39.<sup>95</sup> 16oz. ~ \$43.<sup>95</sup>

Baked Potato + Broccoli + Demi-Glace + Onion Straws

*Cowboy Ribeye* 16oz. ~ \$44.<sup>95</sup> 20oz. ~ \$49.<sup>95</sup>

Au Gratin Potatoes + Asparagus + Demi-Glace + Onion Straws

16oz. *Bone-In Filet* ~ \$58.<sup>95</sup>

Boursin Mashed Potatoes + Asparagus + Demi-Glace + Onion Straws

26oz. *Porterhouse* ~ \$54.<sup>95</sup>

Au Gratin Potatoes + Roasted Carrots + Demi-Glace + Onion Straws

*The Kobe Filet* ~ \$57.<sup>95</sup>

8oz. Kobe Filet + Béarnaise + Garlic Mashed + Bacon-Infused Sautéed Spinach

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## Surf Additions

*Tristan Lobster Tail* ~ \$22

*Chilean Seabass* ~ \$13

*King Crab Legs* ~ \$18

*Jumbo Lump Crab Cake* ~ \$8

*The Big Oscar* ~ \$17

*Chili Rubbed Diver Scallops* ~ \$18

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## Accompaniments

*Béarnaise or Hollandaise* ~ \$3

*Maytag Blue Cheese* ~ \$3

*Creamed Spinach* ~ \$5

*Button Mushrooms* ~ \$5

*Mushroom Onion Medley* ~ \$5

*Caramelized Onions* ~ \$5

*Wild Mushrooms* ~ \$9

*Loaded Baked Potato* ~ \$6

*A 20% gratuity will be added to parties of six and more...*