

# Plateau

## STEAKS AND SEAFOOD

### APPETIZERS

<b>JUMBO SHRIMP COCKTAIL</b> Chilled shrimp, zesty cocktail sauce	\$10
<b>WILD MUSHROOM RAVIOLI</b> Stuffed semolina pasta, rosemary, garlic butter	\$10
<b>OYSTERS ON THE HALF SHELL</b> Our fresh shucked oysters of the day	\$10
<b>BABY BACK RIBS</b> Espresso barbecue sauce, creamy Parmesan polenta	\$11
<b>CRAB &amp; LOBSTER COCKTAIL</b> Maine lobster and jumbo lump crab, avocado, vodka-infused cocktail sauce	\$12
<b>LOLLIPOP LAMB CHOPS</b> Gruyère fondue	\$13
<b>CRAB CAKES</b> Lump crabmeat, sun-dried tomato compote, Dijon and thyme cream	\$13
<b>LOBSTER POT PIE</b> Steamed Maine lobster, baby green peas, carrots, brandy lobster sauce	\$14

### SOUPS

<b>FRENCH ONION</b> Hearty broth, sautéed onions, melted Gruyère	\$7
<b>LOBSTER BISQUE</b> Finished with sherry and Chantilly cream	\$7

### SALADS

<b>PLATEAU SALAD</b> Mesclun, Belgian endive, tomatoes, Parmesan crisp, choice of dressing	\$6
<b>SPINACH SALAD</b> (per person, minimum order of two) Prepared tableside; baby spinach, bacon, mushrooms, sautéed with garlic and wine	\$8
<b>QUINOA DUCK SALAD</b> Roasted leg of duck, golden raisins, sherry mustard vinaigrette	\$8
<b>WEDGE SALAD</b> Baby iceberg, tomatoes, applewood-smoked bacon, red wine-bleu cheese vinaigrette	\$8
<b>CAESAR SALAD</b> (per person, minimum order of two) Prepared tableside; romaine lettuce, croutons, Caesar dressing	\$8

### SPECIALTIES

Served with choice of two accompaniments

<b>ROASTED FREE-RANGE CHICKEN</b> Half chicken, certified organic, marinated with garlic and olive oil	\$20
<b>DUCK A L'ORANGE</b> Crisp roast duckling, Grand Marnier® orange sauce	\$22
<b>SEARED FILET TIPS</b> Black pepper pasta, wild mushrooms, goat cheese, red wine-garlic sauce	\$24
<b>PRIME RIB</b> Creamed horseradish, au jus	PRINCE CUT \$25 PLATEAU CUT \$29
<b>VENISON CHOPS</b> Pan-roasted and stuffed with pickled cherries, sweet and sour glaze	\$32

### FROM THE BROILER

Served with choice of two accompaniments

<b>RIB EYE</b>	\$30
<b>NEW YORK STRIP</b>	\$31
<b>KUROBUTA PORK PORTERHOUSE</b> Spiced and grilled, apple chutney	\$32
<b>FILET MIGNON</b>	\$34
<b>GARLIC-STUFFED FILET</b> Whole roasted elephant garlic, sauce bordelaise	\$36
<b>FILET AND LOBSTER</b> Drawn butter	\$49

### SEAFOOD SELECTIONS

Served with choice of two accompaniments

<b>CEDAR-PLANK SALMON</b> Salmon brushed with herb butter, grilled on an aromatic cedar plank	\$20
<b>SHRIMP SCAMPI</b> Sautéed shrimp, garlic, lemon, white wine, parsley	\$23
<b>SEAFOOD FETTUCCINE</b> Sautéed shrimp, lobster, crab, tomatoes, basil leaves, Parmesan, garlic butter	\$24
<b>PAPILLOTE OF SEA BASS</b> Baked in parchment paper, saffron potatoes, seasonal vegetables	\$28
<b>TEMPURA-FRIED LOBSTER TAIL</b> Asian dipping sauce	\$36
<b>LOBSTER TAILS</b> Broiled lobster, drawn butter	SINGLE \$36 TWIN \$50

### COMPLEMENT YOUR ENTREE

<b>"OSCAR-STYLE"</b> Crab, asparagus, hollandaise	\$15
<b>LOBSTER TAIL</b>	\$27

### DESSERTS

<b>COFFEE &amp; DOUGHNUTS</b> Three doughnuts served with maple sauce, chocolate drizzle, coffee semifreddo	\$6
<b>SEASONAL SORBET</b> A seasonal selection of house-made sorbets	\$7
<b>SOUFFLÉ</b> Choice of chocolate or Grand Marnier®	\$8
<b>CHOCOLATE TRIO</b> Chocolate bread pudding, chocolate sorbet, black-bottom chess tart	\$8
<b>CHEESECAKE DUET</b> Traditional cheesecake layered with cheesecake mousse, infused strawberries, cinnamon meringue and strawberry compote	\$8
<b>FLAMBÉ BANANAS DULCE de LECHE</b> (per person, minimum order of two) Prepared tableside; dulce de leche ice cream, Kahlúa®, Myers's® rum, chocolate whipped cream	\$8

#### Hours

Wednesday – Sunday 5:30p – 9:30p • Reservations Recommended  
Closed Monday & Tuesday

Smoke free restaurant • A gratuity of 18% will be added to parties of 8 or more.