

Plateau

STEAKS AND SEAFOOD

APPETIZERS

JUMBO SHRIMP COCKTAIL Chilled shrimp, zesty cocktail sauce	\$12
HOUSE SMOKED SALMON Smoked salmon, corn pancakes, sweet mustard vinaigrette, chive cream	\$12
BEEF CARPACCIO Thin sliced tenderloin of beef, black olives, smoked red peppers, crispy Parmesan	\$12
SMOKED CHICKEN RISOTTO Smoked and diced free-range chicken, mushrooms, pine nuts and Parmesan	\$12
CRAB & LOBSTER COCKTAIL Candied pineapple, avocado, lime, sour cream	\$13
STUFFED BABY PORTOBELLOS Spicy Italian sausage, ricotta and Parmesan	\$11
CRAB CAKES Lump crab meat, sun-dried tomato compote, Dijon and thyme cream	\$14
SPINACH DIP Spinach and cream cheese au gratin, toasted Italian bread	\$9

SOUPS

FRENCH ONION Hearty broth, sautéed onions, melted Gruyère	\$7
LOBSTER BISQUE Finished with sherry and Chantilly cream	\$8

SALADS

PLATEAU SALAD Mesclun, Belgian endive, tomatoes, choice of dressing	\$7
SPINACH SALAD (per person, minimum order of two) Prepared tableside; baby spinach, bacon, mushrooms, sautéed with garlic and wine	\$9
WEDGE SALAD Baby iceberg, tomatoes, applewood-smoked bacon, red wine-bleu cheese vinaigrette	\$9
CAESAR SALAD (per person, minimum order of two) Prepared tableside; romaine lettuce, croutons, Caesar dressing	\$9

FROM THE BROILER

Served with your choice of one accompaniment

RIB EYE	\$35
BONE-IN NEW YORK	\$39
FILET MIGNON	PETITE \$37 KING \$39
FILET & LOBSTER Drawn butter	\$54

SPECIALTIES

Served with your choice of one accompaniment

PAN-SEARED CHICKEN BREAST Thyme, roasted garlic, lemon, natural jus	\$22
PRIME RIB Creamed horseradish, au jus	PRINCE CUT \$28 PLATEAU CUT \$32
DUET OF FILET & CRAB Searé filet of beef topped with a crab cake, brandy butter sauce	\$32
STEAK DIANE Three medallions of beef tenderloin sautéed tableside with Dijon, shallots and sherry	\$37
VEAL MARSALA Lightly breaded veal, mushrooms and Marsala wine	\$36
CHICKEN MUSHROOM PAPPARDELLE Pappardelle with smoked chicken, wild mushrooms, asparagus and toasted pine nuts	\$24
BRAISED BERSKSHIRE PORK SHANK Cornbread stuffing and apple fritters	\$24

SEAFOOD SELECTIONS

Served with your choice of one accompaniment

CEDAR-PLANK SALMON Salmon brushed with herb butter, roasted on an aromatic cedar plank	\$23
SHRIMP SCAMPI Sautéed shrimp, garlic, lemon, white wine, parsley served with angel hair pasta	\$26
SEAFOOD FETTUCCINE Sautéed shrimp, mussels, tomatoes, garlic and white wine	\$27
FRESH CATCH OF THE DAY Chef's preparation of today's fresh seafood	MARKET PRICE
BROILED LOBSTER TAIL Broiled lobster, drawn butter	SINGLE \$38 TWIN \$54

COMPLEMENT YOUR ENTREE

"OSCAR-STYLE" Crab, asparagus, hollandaise	\$17
LOBSTER TAIL Broiled or Tempura	\$31

ACCOMPANIMENTS

Sweet Potato	\$6	Baked Potato
Asparagus with Hollandaise		Steamed Broccoli with Cheddar
Seasonal Vegetable		Sautéed Mushrooms
Bleu Cheese Au Gratin Potatoes		Roasted Garlic Mashed Potatoes
Thin-Cut French Fries		Sautéed Spinach

DESSERTS

Your server will present our Pastry Chef's signature offerings

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.

We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness