

# VESSELS CLUB DINNER ENTREES

## Entrees

### **Prime New York (10 oz.) Steak & Lobster Tail (6 oz.)**

This Kansas steak and Australian lobster tail are seasoned and ready to go down under.

Served with a baked potato and stuffed tomato.

\$59.95 (Prime New York only \$44.95 or Lobster Tail only \$36.00)

### **Choice T-Bone and King Crab Legs**

This prime steak is accompanied with King Crab from Juneau, Alaska

and served with a baked potato and stuffed tomato.

\$47.95 (Choice "T-Bone only \$34.95 or Crab Legs only \$37.00)

### **Jack Daniels Choice Filet Mignon**

The Kansas City style 10 oz. certified angus choice filet with a Jack Daniels sauce,

served with Yukon gold mashed potatoes and fresh vegetables

\$36.95

### **Choice New York Pepper Steak**

A trim New York (12 oz.) strip loin topped with fresh garlic, shallots,

and soft green peppercorns flambéed in brandy sauce,

served with Yukon gold mashed potatoes, and fresh vegetables

\$35.95

### **Baby Back Ribs & Shrimp Combo**

This Los Alamitos original pork ribs marinated and served with fire grilled jumbo Mexican shrimp.

Served with a baked potato and fresh vegetables.

\$31.95

### **Chicken Picatta**

Hand Cut medallions of chicken breast. Each breast is pan fried and covered with a lemon butter caper sauce and served with mashed potatoes and vegetables

\$21.95

### **Chicken Jardinière**

Chicken breast stuffed with a julienne of vegetables.

Served over a bed of angel hair pasta and topped with a lemon butter sauce

\$22.95

### **Chicken Parmesan**

Pan fried chicken breast rolled in a fine breadcrumb batter

served with pasta topped with a homemade marinara sauce,

fresh vegetables, and mozzarella cheese

\$21.95

### **Spaghetti with Meat Sauce**

Mickey's New York style pasta with a fresh slow cooked tomato meat sauce

complimented with Merlot, served with garlic bread

\$16.95

### **Stuffed Cheese Ravioli**

Stuffed with ricotta cheese and topped with a vodka tomato cream sauce

\$18.95

### **Cajun Halibut**

Fresh from the coast of Alaska, Halibut basted with virgin olive oil and seasonings to seal in its natural juices, served with Yukon gold potatoes,

vegetables and lemon butter chardonnay sauce

\$29.95

### **Sauteéd Sand Dabs**

A long time favorite of Charles Lindberg.

Each filet is pan seared and topped with a lemon butter Chardonnay caper sauce,

served with saffron rice and garden vegetables

\$21.95

### **Baked Orange Roughy**

Oven baked and seasoned and topped with a grapefruit

& orange citrus sauce and served with saffron rice and fresh vegetables.

\$25.95

### **Grilled Salmon**

Fresh Canadian Wild Salmon basted with olive oil and garlic.

Served with saffron rice and fresh vegetables

\$24.95

**Carne Asada**

Olé. From Jalisco, Mexico comes an old family recipe made from skirt steak marinated in virgin olive oil, Beer, fruit juices and seasonings, served with guacamole, pico de gallo, peruano beans and rice  
\$18.95

**Chile Verde Southwest Style**

Tender pork simmered with tomatoes, onions, Ortega chilies and jalapenos.  
Served with rice and peruano beans.  
\$19.95

**Red Chicken Enchiladas**

A Southwestern style enchilada. Oven roasted chicken shredded into a tortilla with fresh Mexican cheese and New Mexican fresh ground chile.  
Served with beans and rice  
\$16.95

## *Appetizers*

### *Buffalo Wings*

*Marinated in a spicy cayenne pepper sauce, served with carrots, celery, and gorgonzola cheese dressing*  
\$10.95

### *Calamari*

*From the seas off the Chinese Coast, lightly deep fried squid, served with marinara and tartar sauce*  
\$12.95

### *Shrimp Cocktail*

*Succulent shrimp from the Gulf Coast. These giant shrimp are tasty and tender.*  
\$14.95

### *Ahi Tuna Cocktail*

*Served in a cocktail glass and individually made with fres tomatoes, cucumbers, daikon, avocados, and cilantro and tossed in a ponzu sauce.*  
*Served with wonton chips*  
\$13.95

### *Jumbo Coconut Shrimp*

*Fresh gulf shrimp rolled in coconut and deep fried. Served with a fresh papaya ginger sauce.*

### *Cheese and Cracker Platter*

*Assorted Italian and domestic cheeses, served with grapes and strawberries*  
\$12.95

### *Mexican Combo*

*Handmade shredded beef taquitos and a cheese quesadilla layered with jack & cheddar cheese, red peppers, Ortega chilies. Served with guacamole and pico de gallo*  
\$10.95

## *Soups and Salads*

### *Chicken Tortilla Soup*

*Served with festive tortilla chips, thinly sliced cheese, and avocados*  
\$4.50 Cup/\$6.50 Bowl

### *Soup du Jour*

*Ask your server for the Chef's selection today*  
\$4.50 Cup/\$6.50 Bowl

### *House Salad*

*Baby greens with a choice of homemade dressings*  
\$5.95 Starter

### *Fresh Spinach Salad*

*A Southern favorite served with a choice of warm bacon dressing or any dressing of your choice*  
\$6.95

### *Iceberg Lettuce Wedge*

*This refreshing salad is topped with crumbled blue cheese, sliced tomatoes, hard boiled eggs, honey glazed walnuts, and slice red onions*  
\$7.95

### *Chinese Chicken Salad*

*This delectable salad is a combination of lettuce, nappa cabbage, chicken, bean sprouts, saifun, finely sliced red bell peppers, green onions, and wonton*  
\$12.95

### *Caesar Salad*

*Romaine lettuce served with freshly grated parmesan cheese, anchovies, crotons, and our chef's special dressing*  
\$5.95 Starter / \$9.95 Entrée (Additional \$3.00 Grilled Chicken Breast)

### *Cobb Salad*

*Cliff Lambert said if you want to make weight try this salad consisting of iceberg lettuce, turkey, Italian olives, tomatoes, blue cheese crumbs, bacon, eggs, and avocados with choice of dressing*  
\$11.95

### *BBQ Chicken Salad*

*Basted chicken slices with fresh red onions, cilantro, black beans, tortilla strips, roasted corn, & jack cheese on a bed of fresh assorted greens.*  
\$13.95

### *Fresh Fruit Platter*

*A rainbow of the world's finest fruits, cut fresh daily, served with a raspberry sherbet*  
\$9.95

*Please ask your server for our daily specials.*