

# Celebrity Fine Dining Restaurant

est 1963

## APPETIZER

**LOBSTER BISQUE**  
*chives 8/12*

**OYSTER ON HALF THE SHELL**  
*champagne mignonette 6 for 14 / 12 for 28*

**CRAB CAKES**  
*lemon & tarragon aioli, frisee 12*

**HUMMUS & GARLIC SPREAD**  
*vegetable crudités, grilled bread, focaccia crackers 12*

**SHRIMP COCKTAIL**  
*cocktail sauce, focaccia cracker 12*

**SALMON CARPACCIO AGUACHILE**  
*lime, cilantro, jalapeno 14*

**GRILLED OYSTERS**  
*savory butter 6 for 14 / 12 for 28*

**SEAFOOD TOWER**  
*oyster half shell, lobster tail, steamed clams, cocktail shrimp,  
horse radish, cocktail sauce, mignonette  
100*

## SALAD

**HOUSE SALAD**  
*mixed greens, red onion, tomato 8*

**TABLE-SIDE CAESAR SALAD**  
*our famous world class specialty table  
side salad  
(limited to tables of 10)  
10 per person*

**WEDGE SALAD**  
*Bramble bacon, cherry tomato, blue  
cheese crumbles 9*

## CUT

**DOUBLE BONE PORK CHOP**  
*rosemary pork demi 37*

**16 OZ RIBEYE**  
*veal demi 42*

**LOBSTER TAIL**  
*drawn butter MP*

**FILET MIGNON**  
*4 oz or 8 oz, bernaise 29/39*

**49 OZ BONE-IN RIBEYE**  
*for two MP*

## FISH

**GRILLED SCOTTISH SALMON**  
*lemon risotto, braised fennel 22*

**PAN SEARED SEABASS**  
*fennel broth, asparagus, tri colored carrot, English baby peas  
32*

**BROILED LOBSTER TAIL**  
*roasted fingerling potato, cherry tomatoes, poblanos, corn  
puree 38*

**CITRUS GRILLED SHRIMP**  
*jasmine poblano rice, roasted red pepper puree 26*

## CELEBRITY SPECIALTIES

**STEAKHOUSE STROGANOFF**  
*steak, creme fraiche, mushrooms.  
tagliatelle 22*

**SPICY CLAMS IN RED SAUCE**  
*bucatini, house-made red sauce 24*

**SKILLET FRIED CHICKEN**  
*(Monday-Thursday only)  
fresh corn, mashed potato, biscuit,  
house-made gravy 22*

## ALA CARTE

\$6

GRILLED ASPARAGUS

RED WINE MUSHROOMS

STEAK FRIES

PECORINO RISSOTO

MASHED POTATO

TRUFFLE PARMESAN FINGERLINGS

GRILLED BROCCOLINI

BAKED POTATO

20% gratuity included for parties of 6 or more.  
no separate checks over parties of 12  
May contain raw or undercooked ingredients.

Consumer advisory: thoroughly cooking foods such as beef, eggs, fish, pork, poultry or shellfish reduces the risk of foodborne illness

**NAONIS PROSECCO**  
*Friuli 10/40*  
**JE'TAIME BRUT**  
*Cremant de Limoux 11/44*

**BENTON LANE, PINOT NOIR**  
*Willamette 28*

**JADOT BEAUJOLAIS**  
*France 25*

**PARADIGM CABERNET**  
*California 90*

**ROMBAUER ZINFANDEL**  
*California 40*

**PRIDE MT MERLOT**  
*Napa 55*

**CA DEL SARTO, PINOT GRIGIO**  
*Veneto 10/40*

**MONTE RIO DRY WHITE ZINFANDEL**  
*Suisan Valley 12/48*

**LONE BIRCH, REISLING**  
*Yakima Valley 10/40*

**DOMAINE DE FONTSAINTE, ROSE**  
*Languedoc 12/44*

**BABICH, SAUVIGNON BLANC**  
*New Zealand 10/40*

**LUCAS & LEWELLAN PINOT NOIR**  
*Santa Barbara 10/40*

**SMITH & PERRY PINOT NOIR**  
*Willamette 11/44*

**32 WINDS "MAESTRO", PINOT NOIR**  
*Sonoma 15/60*

**FAMILLE BRUNIER, LE PIGEOULET, GRENACHE BLEND**  
*Vaucluse, So. Rhone 12/48*

**CORAZON DEL SOL MALBEC**  
*Uco Valley 12/48*

**SINGAPORE SLING**  
*Gin, Cherry Brandy, Benedictine, Lime 12*

**HARVEY WALLBANGER**  
*Vodka, Galliano, Orange juice 11*

**BACARDI COCKTAIL**  
*Aged Rum, Lime, Grenadine 10*

**SLOE GIN FIZZ**  
*Sloe gin, Lemon, Simple syrup, Egg white, Soda 12*

**SAN MARTIN COCKTAIL**  
*Gin, Sweet vermouth, Yellow chartreuse 12*

**BUDLIGHT**  
*Lager 4*

**MICH UTRA**  
*Lager 4*

**STELLA ARTOIS**  
*Lager 6*

**AYINGER**  
*Bavarian Lager 8*

**IRON MONK**  
*Wheat 6*

**DOW'S**  
*Ruby Port 10*

**DUMANGIN J. FILS**  
*Ratafia de Champagne 12*

**BROADBENT BOAL 10YR**  
*Madeira 12*

## BUBBLES

**VIETTE MOSCATO DI'ASTI**  
*Piedmonte 10/40*

**CAVICCHIOLI ROSE**  
*Emilia-Romagna 10/40*

## SPLITS

**PIPER HEIDSICK BRUT**  
*Champagne 30*

**GERAND BETRAAND COTES DE ROSE**  
*Languedoc 27*

**FROGS LEAP SAUVIGNON BLANC**  
*Napa 25*

**KENDALL JACKSON CHARDONNAY**  
*California 28*

**LA VIELLE FERME ROSE**  
*France 25*

## WHITE WINE

**ZINKE, SAUVIGNON BLANC**  
*Santa Barbara 11/44*

**CONUNDRUM, WHITE BLEND**  
*California 11/44*

**LOUIS LATOUR ARDÈCHE, CHARDONNAY**  
*Coteaux de l'Ardeche 10/40*

**LANDMARK, CHARDONNAY**  
*Sonoma County 11/44*

## RED WINE

**ANCIENT PEAKS MERLOT**  
*Paso Robles 11/44*

**PEZAT BORDEAUX SUPERIEUR**  
*Bordeaux 11/44*

**POPPY CABERNET SAUVIGNON**  
*Paso Robles 10/40*

**AVV CABERNET SAUVIGNON**  
*Alexander Valley 11/44*

**ANATOMY CABERNET SAUVIGNON**  
*Napa 14/56*

## CLASSIC COCKTAILS

**ROB ROY**  
*Scotch, Sweet vermouth, Angostura & Orange Bitters 10*

**GIN RICKEY**  
*Gin, Lime, Orange flower water, Soda 10*

**PINK LADY**  
*Gin, Applejack, Lemon, Grenadine, Rose water 11*

**CHAMPAGNE COCKTAIL**  
*Brut, Sugar, Angostura 11*

**BRANDY ICE**  
*Brandy, Creme de cocoa, Vanilla ice cream 11*

## BEERS

**STEM**  
*Off-dry Cider 7*  
**DEAD ARMADILLO**  
*Amber 6*

**SAMUEL SMITH**  
*Nut Brown Ale 8*  
**STONECLOUD**  
*IPA 6*

## DESSERT WINE

**GRAHAM'S 10YR**  
*Tawny Port 13*

**DOW'S 20YR**  
*Tawny Port 22*