

Celebrity Fine Dining Restaurant
Lunch Menu

est 1963

STARTERS & SALADS

SOUP DU JOUR

chef's choice 5

HOUSE SALAD

red onion, tomato, champagne vinaigrette 8
add chicken 5
add shrimp/salmon 6

CAESAR SALAD

world famous Caesar Salad 10
add chicken 5
add shrimp/salmon 6

CRAB CAKE

lemon & tarragon aioli 12

WEDGE SALAD

bacon, cherry tomato, blue cheese dressing 9
add chicken 5
add shrimp/salmon 6

SHRIMP COCKTAIL

cocktail sauce 12

BURGER & SANDWICH

with choice of side

CHICKEN SANDWICH

marinated & grilled, LTO, house-made mayo, Swiss, brioche bun 11

THETA BURGER

hickory bbq sauce, remoulade, bread & butter pickles, cheddar, brioche bun 13

PRIME RIB SANDWICH

roasted peppers & onions, Gruyere, spicy dijonnaise, baguette, au jus 15

CELEBRITY BURGER

cheddar, LTO, bread & butter pickles, brioche bun 12

ENTREE

SKILLET FRIED CHICKEN

2 piece, mashed potatoes, biscuit, corn on the cob, gravy 16

PASTA ALFREDO

parmesan 12
add grilled chicken 5
add shrimp/ salmon 6

8 OZ FILET

steak fries & asparagus 38

CHICKEN FRIED STEAK

mashed potatoes, gravy 14

SIDES

STEAK FRIES

SOUP

\$2

SIDE SALAD

caesar, wedge or house salad \$2

MASHED POTATOES

20% gratuity included for parties of 6 or more. \$2 charge for split plates.
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

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APPETIZER

CRAB CAKES
lemon tarragon aioli 12

SHRIMP COCKTAIL
cocktail sauce 12

SOUP DU JOUR
chefs daily soup 6/12

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

STEAK

choice of two sides

FILET MIGNON
8 oz, bernaise 55

RIBEYE
16 oz 50

FISH

GRILLED SCOTTISH SALMON
corn puree, roasted herb potato,
arugula salad 24

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

LOBSTER TAIL
choice of two sides,
drawn butter MP

CELEBRITY SPECIALTIES

STEAKHOUSE STROGANOFF
steak, creme fraiche, mushrooms, tagliatelle 22

SKILLET FRIED CHICKEN
(limited availability)
fresh corn, mashed potato, biscuit, house-made gravy 24

GOURMET CELEBRITY BURGER
grilled onion, blue cheese sauce, mustard steak sauce, bacon,
steak fries 20

ASPARAGUS BUCATINI
cremini mushrooms, white wine garlic sauce 18

ALA CARTE

\$6

GRILLED ASPARAGUS

JASMINE POBLANO RICE

BAKED POTATO

STEAK FRIES

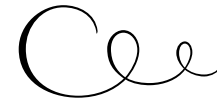
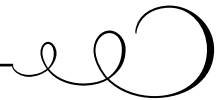
ROASTED HERB POTATOES

MASHED POTATO

RED WINE MUSHROOMS

20% gratuity included for parties of 8 or more.
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BUBBLES

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

Williamette 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

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

SPLITS

VIETTE MOSCATO DI'ASTI

Piedmonte 10/40

CAVICCHIOLI ROSE

Emilia-Romagna 10/40

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

ZINKE, SAUVIGNON BLANC

Santa Barbara 11/44

CONUNDRUM, WHITE BLEND

California 11/44

LOUIS LATOUR ARDÈCHE, CHARDONNAY

Coteaux de l'Ardeche 10/40

LANDMARK, CHARDOANNY

Sonoma County 11/44

WHITE WINE

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

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

wines, beers and cocktails carefully selected and created by Cole Fairchild

