



MENU

(MENU AND PRICES MAY VARY PER LOCATION)

ASK YOUR SERVER ABOUT YOUR CHEF'S VERY SPECIAL OYSTER SELECTIONS FOR THIS EVENING

HAND HARVESTED FROM FEDERALLY INSPECTED BEDS IN THE NORTH ATLANTIC AND THE GULF OF MEXICO

NEW ORLEANS OYSTERS 1/2 DOZEN \$6.95 1 DOZEN \$11.95

NORTH ATLANTIC OYSTERS AND NORTH PACIFIC OYSTERS \$ MKT.

SERVED ON ICE WITH LEMON, SALTINE CRACKERS & ATOMIC HORSE RADISH COCKTAIL SAUCE

APPETIZERS

CHILLED COLOSSAL SHRIMP COCKTAIL

ATOMIC HORSE RADISH COCKTAIL SAUCE, MELON & JICAMA SLAW \$13.95

COLD WATER, NEW ENGLAND JONAH CRAB CLAWS

FULLY CRACKED WITH SPICY MUSTARD & ATOMIC HORSE RADISH COCKTAIL SAUCES \$14.95

EDDIE V'S CHILLED SHELLFISH TOWER FOR SHARING

CHILLED COLOSSAL SHRIMP, COLD WATER, NEW ENGLAND JONAH CRAB CLAWS AND NEW ORLEANS OYSTERS WITH SPICY MUSTARD & ATOMIC HORSE RADISH COCKTAIL SAUCES \$38.95

TARTARE OF PACIFIC AHI

SEASONED WITH SESAME & CURRY OILS WITH SLICED AVOCADO, CITRUS FRUITS AND CRISPY ONION CRACKERS \$12.95

CRISPY SALT AND PEPPER SHRIMP

WITH GINGER, SCALLIONS, RED CHILES AND SUGAR SNAP PEAS \$12.95

MARYLAND-STYLE ALL-FRESH-LUMP CRAB CAKE

WITH SPICY REMOULADE SAUCE \$13.95

KUNG PAO-STYLE CALAMARI

WOK-SEARED VEGETABLES, RED CHILE, CRISP RICE NOODLES, ROASTED PEANUTS, SESAME-SOY SAUCE \$11.95

GEORGES BANK SCALLOPS IN TEMPURA

WOK-SEARED ASPARAGUS & SHIITAKES, HONEY-BLACK BEAN GLAZE \$12.95

BROILED OYSTERS WITH SPINACH & ARTICHOKE FONDUE

SIX PIECES \$10.95

FLORIDA SHRIMP & SHIITAKE FRITTERS

RED PEPPER JELLY, MANGO SLAW \$10.95

SEARED, PACIFIC AHI TUNA

SOBA NOODLE & SHIITAKE STIR FRY, LIGHT SOY BROTH \$12.95

SOUPS AND SALADS

MAINE LOBSTER AND SHRIMP BISQUE
WITH FRESH MAINE LOBSTER MEAT AND COGNAC \$7.95

SWEET CORN AND CRAB CHOWDER
WITH CHIVES & SMOKED BACON \$7.95

HOT GOAT CHEESE AND WILD MUSHROOM SALAD
ARUGULA, SHALLOTS & CHAMPAGNE VINAIGRETTE \$9.95

SALAD OF COLOSSAL SHRIMP AND FRESH NEW ENGLAND JONAH CRAB
AVOCADO, TOMATOES, BABY LETTUCE, GRAPES, DATES
TOASTED ALMONDS & CITRUS VINAIGRETTE \$14.95

SALAD OF APPLES, FRENCH GREEN BEANS & GOLDEN BEETS
BABY LETTUCE, CRUMBLER BLUE CHEESE, GINGER-ORANGE VINAIGRETTE & CANDIED
WALNUTS \$7.95

ICEBERG WEDGE WITH BUTTERMILK-BLUE CHEESE DRESSING
RED & GOLD TOMATOES, RED ONION & CHIVES \$7.95

SLICED VINE-RIPE TOMATOES & ITALIAN BUFALA MOZZARELLA
ARUGULA, AGED BALSAMIC VINAIGRETTE & FRESH BASIL \$9.95

"KNIFE & FORK" CAESAR SALAD
WITH PARMIGIANO-REGGIANO & ANCHOVIES \$7.95

ENTRÉES

SAUTÉED NORTH ATLANTIC LEMON SOLE MEUNIÈRE
SAUTÉED CRISP WITH LEMON & BROWN BUTTER OR ALMONDINE \$22.95

GRILLED FILET OF ATLANTIC SALMON
GARLIC-CILANTRO-LIME VINAIGRETTE AND SAUTÉED SPINACH \$23.95

SEARED PACIFIC AHI TUNA STEAK
SAUTÉED SHIITAKE MUSHROOMS, WASABI-POTATO PURÉE AND GINGER-SOY JUS \$26.95

SAUTÉED NEW ZEALAND GROUPEL WITH FRESH JONAH CRAB
CITRUS FRUIT FILETS, ROASTED ALMONDS AND BROWN BUTTER \$24.95

CHILEAN SEA BASS, ROASTED CRISP
LEMON, GARLIC & SCALLIONS \$ MKT.

BROILED SWORDFISH STEAK
FRESH JONAH CRAB, AVOCADO AND RED CHILE-CILANTRO VINAIGRETTE \$24.95

SAUTÉED LEMON SOLE IN PARMESAN CRUST
WITH TOMATO & HERB SALAD, LEMON-GARLIC BUTTER SAUCE \$23.95

CHILEAN SEA BASS, STEAMED "HONG KONG" STYLE
LIGHT SOY-SHERRY BROTH & PICKLED GINGER \$ MKT.

BROILED JUMBO GEORGES BANK SEA SCALLOPS
WRAPPED IN BACON, TOMATO-BASIL BUTTER SAUCE \$24.95

GRILLED, FRESH CRAB STUFFED COLOSSAL SHRIMP
PARMESAN, HERB & GARLIC CRUMBS AND REMOULADE-VINAIGRETTE SAUCE \$26.95

BROILED COLD WATER LOBSTER
TWO HALF-POUND COLD WATER LOBSTER TAILS WITH LEMON & DRAWN BUTTER \$ Mkt.

ROASTED DOUBLE BREAST OF CHICKEN
WITH GRILLED MUSHROOMS & NATURAL JUS \$19.95

STEAKS & CHOPS

*WE SERVE CENTER CUTS OF THE FINEST AGED MIDWESTERN BEEF
FROM ALLEN BROTHERS CHICAGO*

FILET MIGNON 8 OZ \$28.95

FILET MIGNON 12 OZ \$36.95

USDA PRIME BONE-IN RIBEYE 22 OZ \$37.95

USDA PRIME NEW YORK STRIP 16 OZ \$36.95

THICK CUT VEAL CHOP 14 OZ \$36.95

ROASTED RACK OF COLORADO LAMB 16OZ \$36.95

FILET MIGNON 8OZ "CARPET BAG STEAK"
WITH BATTERFRIED OYSTERS & BÉARNAISE \$34.95

FILET MIGNON 8OZ & BROILED COLD WATER LOBSTER TAIL \$Mkt.

YOUR SOURCE FOR FINE DINING
ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

TRY A SMALL ICEBERG, CAESAR OR APPLE & ENDIVE SALAD TO ACCOMPANY YOUR ENTRÉE \$5.95

POTATOES, VEGETABLES & SIDES

SERVES TWO OR MORE

POTATO & GRUYÈRE FRITTERS \$6.95

BRABANT POTATOES \$6.95

SCALLOPED POTATOES, AU GRATIN \$6.95

TWICE BAKED POTATO \$6.95

STEAMED ASPARAGUS WITH HOLLANDAISE \$7.95

SAUTÉED STEAK MUSHROOMS \$6.95

STEAMED BROCCOLI WITH HOLLANDAISE \$5.95

SAUTÉED SPINACH WITH GARLIC \$6.95

SUGAR SNAP PEAS WITH GARLIC & SESAME \$6.95

CREAMED SPINACH ALMONDINE \$6.95

SAUTÉED THIN GREEN BEANS WITH SUN-DRIED TOMATOES \$6.95

TRUFFLED MACARONI AND CHEESE "GRATINATA" \$7.95

CRAB FRIED RICE WITH SCALLIONS & MUSHROOMS \$7.95

Maricopa County Department of Health requires that we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness. All items on this menu are cooked to order.

DESSERTS

BAKED FRESH, DAILY IN OUR PASTRY KITCHEN

CINNAMON-RAISIN BREAD PUDDING SOUFFLÉ

HOT BOURBON SAUCE

\$6.95

HOT DARK CHOCOLATE GODIVA CAKE

VANILLA BEAN ICE CREAM

\$6.95

CRÈME BRÛLÉE

BROWN SUGAR CRUST AND HOMEMADE COOKIES

\$6.50

BANANAS FOSTER FLAMBÉE

VANILLA BEAN ICE CREAM

\$6.95

BELGIAN DARK CHOCOLATE MOUSSE

FRESH CREAM AND RASPBERRY SAUCE

\$6.95

HOT APPLE & CINNAMON COBBLER

VANILLA BEAN ICE CREAM

\$6.95

WHITE CHOCOLATE COCONUT CREAM PIE

CRISP BUTTER CRUST

\$6.50

FRESH SEASONAL BERRIES

\$6.95

SORBET AND ICE CREAM

HOMEMADE COOKIES

\$6.95

OUR SPECIALLY BLENDED, FRENCH PRESS COFFEE

PREPARED FRESH TO ORDER. SERVICE FOR TWO OR MORE

\$5.95

CAPPUCCINO, ESPRESSO & LATTE

DARK ITALIAN ROAST

\$2.95 / \$3.95