

RAW BAR

OYSTERS & CLAMS

KUSSHI, BRITISH COLUMBIA.....	3.50
ROYAL MIYAGI, WEST CANADA.....	3.50
NAKED COWBOY, NEW YORK.....	3.00
HURRICANE ISLAND, EAST CANADA.....	3.50
LITTLE NECK CLAMS.....	2.50

COCKTAILS

SHRIMP COCKTAIL.....	16
LOBSTER COCKTAIL.....	22

PLATEAU ROYAL

SEAFOOD TOWER.....	95
LOBSTER COCKTAIL, SHRIMP COCKTAIL, KUSSHI, ROYAL MIYAGI, HURRICANE ISLAND, NAKED COWBOY, LITTLE NECKS	

SPECIALTY

MARINATED SALMON TARTARE.....	13
AVOCADO, RED ONION, CILANTRO, SOY-WASABI DRESSING	

YELLOW FIN TUNA SASHIMI.....	17
MARINATED EDAMAME, CILANTRO, CALAMANSI LIME DRESSING	

APPETIZERS

POTATO AND ONION SOUP.....	12
SHRIMP AND SCALLION FRITTERS	

PARLOR CHOPPED SALAD.....	12
ASSORTED VEGETABLES, FETA CHEESE, ONIONS, KALAMATA OLIVES, AGED BALSAMIC	

HEARTS OF ROMAINE.....	11
PARMESAN, SPICED CROUTONS, PICKLED ANCHOVY, CAESAR DRESSING	

GOLDEN BEET AND PEAR SALAD.....	12
CELERY HEARTS, BLUE CHEESE, BEET VINAIGRETTE	

BABY GREENS.....	9
RED WINE-GRILLED ONION VINAIGRETTE, LIGHTLY PICKLED VEGETABLES	

FRESH LINGUINI PASTA.....	13
MANILLA CLAMS, SOPPRESATTA, PARSLEY, LEMON BREAD CRUMBS	

STEAMED MUSSELS.....	13
PRINCE EDWARD ISLAND, WHITE WINE, BACON, GARLIC, TOMATO, LEMON	

CRISPY ROCK SHRIMP.....	13
WINTER SALAD, BUTTERMILK DRESSING	

MEATBALL SLIDERS.....	11
BEEF, VEAL, LAMB, TOMATO SAUCE, PARMESAN CHEESE	

ENTREES

PARLOR CHEESEBURGER.....	17
BLACK ANGUS BEEF, FRENCH FRIES, FRIED ONIONS	

NEW ENGLAND LOBSTER ROLL.....	25
TOASTED BRIOCHE, FRENCH FRIES, FRIED ONIONS	

SLOW ROASTED ORGANIC SALMON...27	
MUSTARD CRUST, SUNCHOKE PUREE, BROCCOLI RABE, LEMON BEURRE BLANC	

PAN SEARED SEA SCALLOPS.....	28
WILD MUSHROOM RISOTTO, SALSA VERDE	

STEAMED STRIPED BASS.....	28
FINGERLING POTATOES, PARSLEY SALAD, CAPER SHALLOT VINAIGRETTE	

PAN SEARED YELLOW FIN TUNA.....	31
SESAME-SEAWEED CRUST, BABY BOK CHOY, EDAMAME, SHITAKE, SOY-YUZU SAUCE	

GRILLED CHICKEN.....	26
TERIYAKI GLAZE, COCONUT JASMINE RICE, CHINESE BROCCOLI	

HERB CRUSTED PORK CHOP.....	29
WILD MUSHROOM RAGOUT, RED WINE REDUCTION	

LAMB OSSO BUCO.....	29
ORZO, ROASTED TOMATO, RAPINI, BASIL AND PISTACHIO PESTO	

STEAKHOUSE CLASSICS

MARINATED HANGER STEAK.....	26
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7OZ PETIT FILET MIGNON.....	35
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10OZ FILET MIGNON.....	43
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12OZ PRIME NY STRIP LOIN.....	38
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BONE IN 18OZ PRIME RIB-EYE.....	44
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DRY AGED, 21 DAYS

BONE IN 16OZ STRIP LOIN.....	39
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BONE IN 18OZ RIB-EYE.....	44
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STEAK FOR TWO

PRIME 36OZ RIB-EYE FOR TWO.....	78
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PRIME PORTERHOUSE FOR TWO.....	85
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SAUCE

RED WINE REDUCTION
BÉARNAISE
HORSERADISH
GARLIC CONFIT

STEAKS BRUSHED WITH HERB BUTTER

SAUTÉED SPINACH...8

CREAMED SPINACH...9

SAUTÉED BROCCOLI RABE...7

SAUTÉED BRUSSEL SPROUTS...7

SAUTÉED MUSHROOMS...8

FRENCH FRIES...6

WHIPPED POTATOES...7

MAC & CHEESE...8

FRIED ONIONS...6

TWICE BAKED POTATO...7

SERVED WITH BACON