Appetizers

Gulf Blue Crab Cakes-Louisiana Jumbo lump crabmeat with a blend of Chef's choice herbs and spices; served with a Cajun Remoulade....17.00

Fried Green Tomatoes-Green tomatoes fried golden brown served with a Cajun remoulade....10.00

Delta Dip-Cheesy collard greens and bacon dip served with fried Pita chips.....16.00

Cornmeal Fried Oysters-Louisiana Gulf Oysters lightly breaded, fried to perfection and served with a side of Cajun Remoulade....14.00

Charbroiled King Crab Legs-*Alaskan King crab legs topped with a garlic butter sauce served with drawn butter and lemon....30.00*

Baked Brie-Brie Cheese wrapped in puff pastry and baked golden brown; served with apricot pepper jelly and toast points....16.00

Fairbanks Shrimp Cocktail-Louisiana Gulf shrimp served with a side of our house made cocktail sauce...16.00

- *Garlic Butter Oysters- Six Charbroiled Gulf oysters topped with a garlic butter sauce...15.00
- *Oysters Fairbanks-Louisiana Gulf oysters topped with Louisiana jumbo lump crabmeat and our house made hollandaise sauce then baked to perfection....17.00

*Oysters Rockefeller- Louisiana Gulf oysters topped with sautéed spinach, our house made garlic Pernod creese sauce, hollandaise sauce and then baked to perfection...15.00

*Chilled Oysters-Louisiana Gulf oysters freshly shucked and served chilled —½ dozen...14.00 or 1 dozen... 22.00

Steak House

Salads

*Caesars Salad-Romaine Lettuce tossed with parmesan cheese, creamy Caesars dressing and garlic croutons (anchovies optional)....9.00

Fairbanks House Salad-Mixed greens, cucumbers, tomatoes, carrots, shaved red onion, and choice of Dressing....9.00

Iceberg Wedge-A crisp wedge of iceberg lettuce topped with grape tomatoes, applewood bacon and our house made creamy blue cheese dressing....12.00

SOUPS

Classic French Onion-Veal stock and onions served gratinéed with a crouton, parmesan, Swiss, and mozzarella cheese on top...7.00

Cajun Style Gumbo-A Cajun style "soup" made with a dark roux, veal stock, peppers, onion, celery, okra, and a blend of Chef's choice herbs and spices...8.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

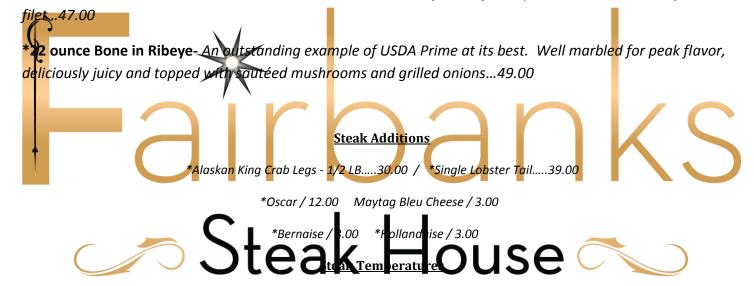
SPECIALTIES

- *Caribbean Citrus Chicken-Caribbean citrus glaze, wild rice, wilted spinach...28.00
- *Grilled Lamb Tomahawk Medallions-Mint chimichurri, horseradish mash, grilled aspargus...38.00
- *Stuffed Pork Chop-14oz Porkchop stuffed with bacon, Gouda and spinach...32.50
- *Fairbanks Cajun Pasta-Linguini pasta tossed in a spicy andouille cream and your choice of seared chicken or succulent shrimp ...32.00
- *Fairbanks Alfredo Pasta-Linguini pasta tossed in a white wine garlic cream sauce with spinach and your choice of seared chicken or succulent shrimp (Product of USA).....32.00
- *20oz Prime Rib Of Beef A cut of beef taken from the rib primal to ensure more fat and marbling throughout the beef. Very tender and flavorful and accompanied with a side of au jus....30.00

Steaks

- *8 ounce Petite Filet-8 ounces of the most tender cut of corn-fed Midwestern beef...37.00
- *16 ounce New York Strip-This USDA Prime cut has a full bodied texture that is slightly firmer than a ribeye and topped with our cognac peppercorn sauce...41.00

*24 ounce Porterhouse-This USDA Prime cut combines the rich flavor of a strip with the tenderness of a



<u>Rare</u>-Cool Red Center / <u>Medium Rare</u>-Warm Red Center

<u>Medium</u>-Hot Pink Center / <u>Medium Well</u>-Slightly Pink Center / <u>Well</u>- No Pink

Seafood

- *Chilean Sea Bass —Seared Sea Bass-Lemon beurre blanc, smoked tomato vinaigrette, horseradish mash, asparagus....41.00
- *Sweet Horseradish Crusted Salmon (Product of Canada)-Salmon roasted on a cedar plank with a sweet horseradish crust...30.00
- *Alaskan King Crab Legs- 8 ounces30.00 or 16 ounces....60.00 of steamed Alaskan king crab with a side of drawn butter
- *Lobster tail- 6 ounce Lobster tail broiled to perfection Single tail...39.00 or Twin tails....70.00

Sides

Potato and Onion Hash Cake / Broccoli Au Gratin / Steamed Broccoli / Grille BBQ
Asparagus / Horseradish-Garlic Mashed / Bourbon Mashed Sweet Potatoes / Potatoes
Au Gratin / Spinach(Sauteed or Creamed) / Steak Fries / Loaded Baked Potato /
Baked Sweet Potato