

## Appetizers

**Soup of the Evening** \$6.00

**St. Paul's Seafood Gumbo** \$7.00

**Emeril's New Orleans Barbecued Shrimp**  
with Garlic Focaccia \$9.00

**Pan Fried Jumbo Lump Crab Cake**  
with Chili-Lime Dressing, Mango, Cucumber and  
Mixed Greens \$14.50

**Fried Sweet and Sour Calamari**  
with Green Onions and Okra \$8.50

**Morris Kahn's Steak Tartare**  
with French Bread Crostini and Traditional  
Garnish \$8.00

**Escargots**  
with Garlic Butter, Parsley and Walnut Bread  
Crouton \$8.50

**Kataifi Fried Local Oysters**  
with American Caviar and Leek-Pearl Stew \$12.00

**Citrus Boiled Jumbo Shrimp Cocktail**  
with Shaved Cucumber, Red Onions and Tanqueray  
Cocktail Sauce \$9.50

## Salads

**Classic Caesar**  
(Prepared Tableside For Two) \$8.00 Per Person

**Roasted and Marinated Beet Salad**  
with Walnuts, Celery, Goat Cheese and  
Pomegranate Molasses \$9.00

**Delmonico Wedge Salad**  
with Iceberg Lettuce, Bacon Crouton and Chunky  
Blue Cheese Dressing \$8.00

**Duck Confit Salad**  
with Spinach, Candied Pecans, Goat Cheese Palmier  
and Brown Butter-Fig Vinaigrette \$9.00

**Mixed Baby Lettuces**  
with Spanish Almonds, Valdeon Crouton and Sherry  
Vinaigrette \$7.50

## Entrees

**Whole Roasted Mediterranean Branzino**  
with Fennel, Olives, Warm Pea Shoots, Green Tomato  
Chutney and Extra Virgin Olive Oil \$30.00

**Pan Fried Redfish Meunière or Amandine**  
with Brabant Potatoes \$26.00

**Pan Seared Suqquiaq Tribe Ocean Sockeye  
Salmon**  
with Mashed Yukon Gold Potatoes, Crispy Arugula  
And Radish-Horseradish Vinaigrette \$29.00

**Grilled Fish of the Day**  
with "Spaghetti" Vegetables, Blue Crab and  
Tomato-Soy Vinaigrette \$23.00

**Wild Mushroom-Ricotta Cannelloni**  
with Oven Roasted Tomato Cream Sauce, Sautéed  
Rapini and Herb Pesto \$21.00

**Tomato and Balsamic Braised Lamb Shank**  
Polenta Sticks, Blue Cheese and Mostarda \$28.00

**"Chicken a la King" Roasted Tangelwood  
Chicken Breast**  
with Porcini Mushroom Gravy and Dried Cranberry-  
Foie Gras Dressing \$27.00

**Hickory Roasted Duck**  
with White Cheddar Grits, Collard Greens and Dried  
Cherry-Cane Syrup Reduction \$26.00

**Veal Marcelle "a Tribute to Marcelle  
Bienvenu" Medallions of Veal**  
with Sauté of Jumbo Lump Crabmeat, Field Mushrooms,  
Asparagus and Sauce Hollandaise \$31.00

**Grilled Double Cut Kurobuta Pork Chop**  
with "Macaroni and Cheese", Peppers, Onions and  
Maple-Steen's Cane Vinegar Sauce \$27.00

**Broiled Prime Filet Mignon**  
Served with Maître d'Hôtel Butter \$36.00

**Broiled Dry-Aged Prime Ribeye**  
Served with Maître d'Hôtel Butter \$35.00

**Broiled Dry-Aged Prime Bone  
In New York Strip**  
Served with Maître d'Hôtel Butter \$38.00

**All of our Steaks Can Be Prepared  
"Tuscan style"**  
with Arugula, Shaved Parmesan Cheese, Lemon  
and Extra Virgin Olive Oil For An Additional \$6.00