

Appetizers

- Fresh Oysters* on the Half Shell \$13 Oysters Rockefeller* \$15*
Jumbo Shrimp Cocktail with New Orleans Remoulade or Cocktail Sauce \$13
Sauteed Jumbo Shrimp In Garlic & Herb Sauce \$14
Pan Fried Crab Cakes with Jalapeño Corn Relish & Chili Aioli \$15
Hand Chopped Tenderloin Tartare with Golden Caviar \$13*
Smoked Atlantic Salmon Traditional Garnishes \$12
Seafood Bisque Shrimp & Crabmeat Cup \$6 Bowl \$8
Plaza III Steak Soup Our Famous Recipe Cup \$5 Bowl \$7

Shellfish Sampler \$31*
Two Each: Crabcakes, Sauteed Jumbo Shrimp,
Jumbo Shrimp Cocktail & Oysters Rockefeller

Salads

- Plaza III Garden Salad \$9*
with Ranch Dressing, Monterey Jack Cheese, Hard Cooked Eggs and Crumbled Bacon
- Spinach Salad \$9*
with Spiced Roasted Walnuts and Hot Bacon Dressing
- Caesar Salad with Seasoned Croutons & Parmesan \$9 Imported Roquefort Cheese with any Salad \$3*

Potatoes and Vegetables

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| <i>Baked Idaho One Pound \$8</i> | <i>Hashed Browns \$8</i> | <i>Lyonnais Potatoes \$8</i> |
| <i>Mashed Potatoes \$8</i> | <i>Garlic Mashed Potatoes \$8</i> | <i>White Cheddar Potatoes \$9</i> |
| <i>Fresh French Fries \$8</i> | <i>French Fried Onion Straws \$8</i> | <i>Fresh Asparagus Steamed \$10</i> |
| <i>Grilled Seasonal Vegetables \$8</i>
<i>with Herb Butter</i> | <i>Sauteed Fresh Mushrooms \$9</i>
<i>in Seasoned Butter Sauce</i> | <i>Fresh Spinach \$8</i>
<i>Creamed or Plain</i> |

Grilles and Roasts

We offer the following sauce accompaniments: Diable, Bearnaise or Beef Pan Gravy

Prime Rib of Beef*
Regular Cut \$34 Thick Cut \$39
with Au-Jus, Sour Cream Horseradish Dip, and Roasted Deviled Rib Bone

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| | <i>Filet Mignon* Triple Trim, Center Cut</i> | <i>Regular</i> | <i>\$37</i> |
| | <i>Filet Mignon* Triple Trim, Center Cut</i> | <i>Large</i> | <i>\$46</i> |
| | <i>Prime Kansas City Strip Steak* Center Cut</i> | <i>Regular</i> | <i>\$39</i> |
| | <i>Prime Kansas City Strip Steak* Center Cut</i> | <i>Large</i> | <i>\$46</i> |
| | <i>Prime Strip Steak Fromage* with Roquefort</i> | | <i>\$40</i> |
| | <i>Prime Strip Steak Au Poivre* with Brandy Cream Sauce</i> | | <i>\$40</i> |
| | <i>Prime Porterhouse Steak*</i> | | <i>\$47</i> |
| | <i>Prime T-Bone Steak*</i> | | <i>\$43</i> |
| | <i>Double Cut Lamb Rib Chops*</i> | | <i>\$39</i> |
| | <i>Extra Thick Veal Rib Chop* Hickory Grilled</i> | | <i>\$36</i> |
| | <i>Plaza III Tenderloin Oscar* Asparagus, Shrimp & Bearnaise</i> | | <i>\$39</i> |
| | <i>Tenderloin Brochette* Teriyaki Marinated</i> | | <i>\$28</i> |
| | <i>Double Breast of Chicken with Lemon and Herbs</i> | | <i>\$22</i> |
| | <i>Jumbo Shrimp & Tenderloin Brochette* Teriyaki Marinated</i> | | <i>\$29</i> |
| | <i>Grilled Jumbo Scallops & Shrimp with Garlic & Herb Butter Sauce</i> | | <i>\$29</i> |
| | <i>Fresh Atlantic Salmon</i> | | <i>\$27</i> |
| | <i>Twin South African Cold Water Lobster Tails</i>
<i>Prepared Steamed or Broiled and served with Drawn Sweet Butter</i> | | <i>\$60</i> |

Add One Cold Water Lobster Tail to your Entree \$29

Soufflé Chocolate or Grand Marnier \$11
Please order with your meal to allow time for preparation

*Some food items are raw or partially cooked and may increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only consume food which is thoroughly cooked.