

Appetizers

Russian Caviar and Smoked Salmon \$60

Three Norwegian Smoked Salmon Pouches filled with Lemon Dill Crème Fraiche and topped with Russian White Sturgeon Caviar (10g)

Russian White Sturgeon Caviar (10g) \$45

Crème Fraiche, Chopped Red Onion, Eggs, Capers, Lemon and Toast points

Ahi Sashimi \$20

Cajun-Seared Black & Blue Ahi served with Wasabi, Ginger and Soy Sauce

Jumbo Prawn Cocktail \$24

Four Jumbo Prawns served with Tangy Cocktail Sauce

Abalone Alley West (4oz) \$65

Tender Baja Pink Abalone Breaded in Cracker Crumbs and sautéed in Olive Oil

Prime Beef Tips \$16

Sautéed and sliced Prime Beef with a Garlic Ginger Hoisen Sauce

Calamari Fritti \$12

Crispy Golden Rings served with Tangy Cocktail Sauce and Lemon

Escargots de Bourgogne \$16

Oven-Baked with Garlic, Butter and Parsley served Sizzling Hot

Carpaccio \$14

Thinly Sliced Filet Mignon served with Baby Greens, Capers and Balsamic Vinegar

Crab Cakes \$22

Made with Jumbo Lump Crab Meat and served with Wholegrain Mustard and Roasted Red Bell Pepper Sauce

Black P.E.I. Mussels \$18

Sautéed in a Garlic Tomato Broth

Panko Crusted Jumbo Scallops \$16

Served with Lemon Cream Sauce and Roasted Red Bell Pepper Sauce

Shrimp Scampi \$16

Jumbo Prawns sautéed in a Buttery Dijon Garlic Sauce

Ahi Tuna Poki \$16

Diced Ahi tossed in a Sweet Soy Glaze with Wasabi Aioli and served with Crispy Wontons

Freshly Shucked Oysters \$15 ½ DZ ~ \$30 DZ

Served with Lemon Wedges, Cocktail Sauce and Horseradish

Petite Lamb Chops \$22

Marinated in Onions, Rosemary and Paprika, served with a Bordelaise Sauce

Soups & Salads

Lobster Bisque Cup \$12 ~ Bowl \$14

Cream-Based with Chunks of Fresh Lobster, laced with Brandy and Sherry

New England Clam Chowder Cup \$10 ~ Bowl \$12

Award Winning, Cream-Based Chowder with Chunks of Fresh Clams

French Onion Gratinée Cup \$8 ~ Bowl \$10

Sautéed Onions in a Light Broth topped with Fresh Sourdough Crostini and Melted Swiss

Asian Pear Salad \$14

Mixed Greens, Asian Pear, Gorgonzola, Candied Pecans, Blueberries & Honey-Dijon Raspberry Vinaigrette

Apple Walnut Salad \$12

Mixed Greens, Diced Granny Smith Apples, Walnuts & Fresh Raspberries in a Dijon Raspberry Vinaigrette

Norwegian Smoked Salmon Salad \$18

Served with Baby Greens in a Vinaigrette, Toast Points, Diced Red Onions, Capers and Lemon

Caesar Salad \$10

Chopped Hearts of Romaine topped in a Caesar Dressing with Grated Parmesan and Homemade Croutons

Baby Spinach Salad \$10

Fresh Spinach tossed with a warm Bacon and Balsamic Vinaigrette *(add Cajun-Seared Ahi Sashimi \$6)*

Chopped Wedge \$10

Iceberg Lettuce topped with Bacon, Tomato Wedges, Onion and Creamy Blue Cheese Dressing

Mixed Baby Greens \$9

A Fresh Mix of Greens topped with Honey-Dijon Raspberry Vinaigrette

Classic Caprese \$11

Fresh sliced Mozzarella with Ripe Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic

The "21" Original \$11

Beefsteak Tomatoes, Jumbo Sweet Onions, and Fresh Basil in a Sundried Tomato Vinaigrette

Remember to order our famous

Chocolate, Vanilla or Grand Marnier Soufflé's for Dessert

Please allow 20 minutes for preparation

Seafood & Pasta

Abalone Alley West (8oz) \$130

Tender Baja Pink Abalone Steak breaded in Cracker Crumbs and sautéed in Olive Oil

Alaskan King Crab Legs (1.5 lbs) Market

Steamed and served with Drawn Butter and Lemon

Twin 8 oz. Lobster Tails \$79

Broiled with Garlic Herb Butter and served with Drawn Butter and Lemon

Live Maine Lobster (2 lb.) *Choice of Two Preparations* Market

Traditional - Steamed and topped with Garlic Herb Butter and served with Drawn Butter and Lemon

Thermador - Chopped and sautéed with Mushrooms and Onions in a Light Wholegrain Mustard Cream Sauce

Chilean Sea Bass \$41

A Thick, Buttery Fillet sautéed and served with Fresh Dill Sauce

Baseball Cut Swordfish \$39

Grilled and served with a Garlic Caper Sauce or Blackened

Pacific Salmon \$31

Grilled and served with Lemon Butter Sauce or Maple Glazed

Seared Sesame Encrusted Ahi Tuna \$35

On a Mashed Potato filled Portobello Mushroom with Sautéed Spinach and a Sweet, Spicy Mango Sauce

Calamari Steak \$29

Lightly Breaded and Sautéed, served with Tartar Sauce and Lemon Wedges

Jumbo Sea Scallops \$40

Seared Golden Brown and served with Sautéed Spinach, Red Wild Rice and a splash of Red Pepper Coulis

Cioppino "21" \$38

Tiger Prawns, Fresh Fish, Scallops, Clams and King Crab in a Tomato, Garlic and Basil Broth

Linguini Fra Diablo \$38

Linguini with Lobster, Shrimp and Scallops in a Very Spicy Tomato Cream Sauce

Linguini with Clams and Black Mussels \$30

Served in a Garlic Tomato Broth

Seafood Trio \$41

Colossal Prawns, Sea Scallops and a Jumbo Lump Crab Cake on a bed of Lemon Garlic Capellini

Stuffed Portobello Mushroom \$25

Portobello Mushroom Cup filled with Sautéed Spinach and Red Wild Rice served with Grilled Asparagus

Prime Steaks & Chops

Chef's Signature "21" Tomahawk ~ Market Price

A 21oz. Grass Fed Bone-In Rib Eye Dry Aged for 21 Days

Entrées are served with Seasonal Vegetables and Red Wild Rice or Buttery Mashed Potatoes

Accompany Any Entrée with one of our Signature Sauces:

Béarnaise Sauce ~ Green Peppercorn Sauce ~ Bordelaise Sauce

Filet Mignon (8oz.) \$42

New York Strip (14oz.) \$45

Baseball Cut Top Sirloin (12oz.) \$35

Filet Oscar \$52

Filet Mignon topped with King Crab and Béarnaise Sauce

Steak Diane \$45

Filet Mignon Butterflied and sautéed in a Cognac Mushroom Sauce

Chicken Pillard \$28

Grilled Breast of Chicken served with a Herb Lemon Buerre Blanc Sauce

Veal Osso Buco (18oz.) \$42

Slowly cooked for 10 hours in its Own Juices and served with Mashed Potatoes

Australian Rack of Lamb (18oz.) \$48

Marinated in Onions, Rosemary and Paprika

Bone-In Pork Chop \$32

A Thick 16oz Chop served with a Wild Mushroom Sauce

Chefs Mixed Grill Specialties

Add any of the following items to your favorite Entrée

8 oz. Lobster Tail \$40, Alaskan King Crab \$30, Grilled Shrimp \$15 or Grilled Scallops \$15

Sides

Sautéed Jumbo Asparagus \$12
Blue Cheese Penne Au Gratin \$8
Crispy 21 Fries \$8
Creamed Spinach \$8
White Truffle Mac & Cheese \$10

Rosemary Roasted Potatoes \$8
Sautéed Wild Mushrooms \$11
Sautéed Onions \$8
Au Gratin Potatoes \$8
Buttery Mashed Potatoes \$8