

THE
COMMODORE
WATERFRONT RESTAURANT

Appetizers

Baked Oysters	\$ 8.95
1/2 dozen Oysters on the half shell, baked with spinach and Parmesan cheese	
Asparagus Parmesan	\$ 8.95
Fresh poached asparagus topped with Parmesan cheese and baked	
Crabmeat and Avocado Cocktail	\$ 10.95
Fresh Avocado with lump Crabmeat and seasoning	
Jumbo Shrimp Cocktail	\$ 10.95
Jumbo Shrimp seasoned and served chilled with classic cocktail sauce	
Artichokes Hearts with Crabmeat	\$ 10.95
Artichoke bottoms with lump crabmeat and topped with Bearnaise	
Carpaccio of Beef	\$ 9.95
Raw Filet Mignon thinly sliced, served with capers, Parmesan cheese and Olive oil	
Lobster Cocktail	\$ 14.95
Maine Lobster Tail sliced and served chilled with cocktail sauce and lemon butter	
Tuna Tataki	\$ 10.95
Sushi grade Yellowfin tuna seared rare & served with mesclun greens and a sesame soy dressing	
Lobster Cake	\$ 12.95
Maine Lobster with Blue Crab meat and fresh herbs finished with frisee and roasted red pepper vinaigrette	

Salads

Caesar Salad	\$ 7.95
Fresh romaine lettuce, bread croutons, creamy vinaigrette and parmesan cheese	
Spinach Salad with Bacon	\$ 7.95
Fresh spinach with a red wine vinaigrette	
Bleu cheese and Bacon Salad	\$ 7.95
Mixed greens with tomato and onions topped with crumbled bleu cheese and bacon	
Garden Salad	\$ 5.95
Mixed greens, onions, mushrooms with vinaigrette	
Tomato and Sweet Onions Salad	\$ 6.95
Slices of vine ripened tomatoes served with marinated onions	

Sides

Mashed Potatoes	\$ 4.25
Shoestring potatoes	\$ 3.50
Asparagus Hollandaise	\$ 6.95
Creamed Spinach	\$ 5.25
Sauteed Mushrooms	\$ 5.95

SEAFOOD

Jumbo Shrimp Scampi	\$24.95
Sautéed Jumbo Shrimp with garlic, white wine and butter	
Broiled Filet of Salmon Hollandaise	\$23.95
Boneless filet, broiled and served with Hollandaise	
Yellowtail Snapper “Cayo Hueso”	\$27.95
Sauteed Yellowtail in a Lemon Tomato butter with avocado and Key West Shrimp	
Pan Seared Black Grouper	\$28.95
Seared with fresh Lobster finished in the oven in a Lobster cream sauce	
Sesame Crusted Yellowfin Tuna	\$28.95
Served with Wasabi mashed potatoes, capers and pimento beurre blanc	
Sauteed Mahi Mahi	\$25.95
Sauteed Dolphin with mushrooms, tomatoes, capers and lemon in a white wine sauce	
Commodore Seafood Medley	\$29.95
Fresh Maine Lobster, Shrimp, Scallops, Mussels in a light garlic sauce and a Julienne of vegetables.	
Fresh Florida Lobster Tail	Market
10 oz Fresh Florida tail served with our own special butter sauce.	
Classic Surf and Turf	Market
8 oz Filet Mignon and 10 oz Lobster Tail with drawn butter and sauce Béarnaise	
Tips and Scampi	\$26.95
Sauteed Tenderloin Tips in a Marsala sauce served with Shrimp Scampi	
Maine Lobster Cakes	\$26.95
Fresh lobster with lump crab and herbs, oven baked , served with beurre blanc	

STEAKS

Prime Rib Roast	\$23.95
Roasted in our special ovens served au jus with creamy horseradish	
Filet Mignon Béarnaise	\$29.95
Center cut Filet of beef Tenderloin, trimmed of all fat and broiled to your order	
Bone-in Rib Eye Steak	\$32.95
18 oz Cowboy cut, broiled, topped with seasoned garlic and parsley butter	
New York Steak Chinatown	\$29.95
Marinated N.Y. Strip Steak served sliced with a Teriyaki Glaze	
New York Strip Steak	\$29.95
N.Y. Steak seared to seal the juices, broiled and served with your choice of sauce Bearnaise, Roquerfort or Au Poivre	
Delmonico Steak	\$27.95
A pound of Prime boneless Rib Eye Steak served with shallot and herb butter	
Breast of Chicken with Garlic and Herbs	\$16.95
Roasted boneless Breast of Chicken with a garlic and fresh herbs sauce	

WHITE WINES

CHAMPAGNES

101	"Cuvee Dom Perignon" Moet et Chandon	1995	\$225
102	"La Grande Dame" Veuve Cliquot	1996	\$195
103	Rose Brut, Laurent Perrier	<i>nv</i>	\$90
105	"Yellow Label" Veuve Cliquot	<i>nv</i>	\$75
106	"White Star" Moet et Chandon	<i>nv</i>	\$59
107	Blanc de Blancs, Domaine Ste. Michelle	<i>nv</i>	\$42

CHARDONNAY

117	Cakebread, Napa Valley	2003	\$65
119	Ferrari-Carrano, Reserve, Sonoma	2002	\$63
121	Hess Select, Napa Valley	2003	\$38
123	Kendall Jackson, Vintner's Reserve, California	2003	\$37
124	Kistler, Les Noisetiers, Sonoma	2003	\$80
125	La Crema, Sonoma	2003	\$39
127	Chateau St. Jean, Robert Young, Sonoma	2001	\$49
128	Francis Coppola, Diamond Collection, Monterey	2003	\$39
130	Sonoma-Cutrer, Russian River	2003	\$38
131	Stags Leap, Napa Valley	2003	\$49

SAUVIGNON BLANC / FUME BLANC

135	Horse Heaven, Chateau St Michelle, Columbia Valley	2003	\$38
136	Silverado, Sauvignon Blanc, Napa Valley	2002	\$38
138	Cakebread, Sauvignon Blanc, Napa Valley	2003	\$46
142	Mondavi, Fume Blanc, Napa Valley	2002	\$38

OTHER INTERESTING WINES

153	Louis Latour, Pouilly Fuisse, France	2003	\$42
165	Conundrum, Rutherford	2003	\$46
171	Chateau St Michelle, Riesling, Washington State	2004	\$36
172	Santa Margherita, Pinot Grigio, Italy	2004	\$44

COMMODORE SPECIAL SELECTION

210	Dutton Goldfield, Dutton Ranch, Russian River	2002	\$75
211	Beringer, Private Reserve, Napa Valley	99/03	\$75

WINES BY THE GLASS

RED WINES

Cabernet Sauvignon, Beringer "Founders' Estate"	2002	\$8 / \$33
Merlot, Penfolds, Rawson's Retreat, Australia	2004	\$8 / \$33
Pinot Noir, Napa Ridge, Central Coast	2004	\$8 / \$33

WHITE WINES

Chardonnay, Chateau St Michelle, Columbia Valley	2002	\$8 / \$33
Sauvignon Blanc, Reynolds, South Australia	2004	\$8 / \$33
Pinot Grigio, Cavit delle Venezie, Italy	2004	\$7 / \$31
White Zinfandel, Beringer, California	2004	\$7 / \$30
Champagne, Blanc de Blanc, Domaine Ste Michelle	<i>nv</i>	\$9 / \$42

The Commodore Waterfront Restaurant

Menu and Prices subject to change

RED WINES

CABERNET

300	Stags Leap, Napa Valley	2002	\$78
304	Sterling, Vintner's Collection, Central Coast	2003	\$40
305	Robert Mondavi, Unfiltered, Napa Valley	2002	\$46
307	Beringer, Knights Valley, Napa Valley	2000	\$39
308	Grgich Hills, Napa Valley	2000	\$115
309	Kendall Jackson, Vintner's Reserve	2001	\$42
311	Jordan, Sonoma	2001	\$79
312	Mt Vedeer Winery, Napa Valley	2001	\$68
313	Francis Coppola, Claret, Diamond, California	2003	\$42
316	Rodney Strong, Alexander Crown, Alexander Valley	2001	\$62

MERLOT

320	Stags Leap, Napa Valley	2002	\$65
321	Clos Du Bois, Alexander Valley Reserve	2002	\$46
322	Sterling, Vintner's Collection	2003	\$40
326	Kendall Jackson, Vintner's Reserve	2002	\$42
327	Ferrari-Carrano, Sonoma	2002	\$45
328	Columbia Crest, Grand Estates, Colombia Valley,	2001	\$36

PINOT NOIR

335	Beaulieu Vineyard, Reserve, Napa Valley	2002	\$67
336	Benton Lane, Monroe, Oregon	2002	\$36
344	Iron Horse, Sonoma	2002	\$52
345	Mondavi, Unfiltered, Napa Valley	2002	\$42

ZINFANDEL

346	Geyser Peak, Sonoma	2000	\$46
347	The Zin, Zinfandel Lodi, Yountville, California	2003	\$44
352	"Sin Zin", Alexander Valley	2003	\$42

OTHER INTERESTING WINES

362	Domaine La Roquette, Chateauneuf-du-Pape, France	2001	\$52
372	Ruffino, Chianti Classico, Reserve, Ducale Gold, Ital	2000	\$72
376	Fabiano, Amarone Della Valpolicella, Classico, Italy	1999	\$62

COMMODORE SPECIAL SELECTION

203	Silver Oak, Napa Valley	2000	\$160
204	Opus One, Mondavi-Rothschild, Napa Valley	2000	\$240
205	Geyser Peak, Reserve Alexander, Alexander Valley	2000	\$72
208	Chateau Lafite-Rothschild, Pauillac	1988	\$675
214	Joseph Phelps, "Insignia", Napa Valley	2000	\$195

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