Appetizers

Jumbo Lump Crab Cakes 16
Blue Crab Cakes, Pan-Seared to Perfection. Finished with a Spicy Remoulade Sauce

Shrimp on Horseback 14
Colossal Shrimp, Apple Wood Bacon Wrapped, Pan-Seared, Bedded on Corn Relish Drizzled with Orange-Tomato Glaze

Chilled Shrimp Cocktail 13
Jumbo Coastal Beauties, Served with a Horseradish Cocktail Sauce

Half Rack of Slow Smoked Baby Back Ribs 12
Served with Apple Cranberry Slaw and Honey Barbeque Sauce

Italian Sausage Stuffed Mushrooms 11
Served with Herb Cream Sauce

Toasted Calamari 10
Prepared in the Traditional Italian Style with a Duo of Dipping Sauces

Crispy Goat Cheese 10
A Medallion of Cherve and Cream Cheeses Toasted Golden, Served with Crostini and Orange Marmalade

Soups & Salads

Italian Caprese Salad 8
Ripe Tomatoes Dressed with Aged Balsamic and Extra Virgin Olive Oil Layered with Fresh Mozzarella

Caesar Salad 7
Hearts of Romaine, Toasted Crouton and Parmesan Cheese

Spinach Salad 7
With Goat Cheese, Smoked Bacon, Candied Walnuts and a Raspberry Walnut Dressing

Journey Signature Salad 6
Mixed Baby Lettuces and Iceburg Tossed with Croutons, Tomatoes, Green Onions and Peppercorn-Parmesan Ranch Dressing

Crab Bisque 8
Creamy and Decadent Brandied Crab Broth

French Onion Soup 6
Traditional in Every Way with Gruyere Cheese

Journey House Specialties

Chilean Sea Bass 32
Pan Seared to Perfection, Paired with Zucchini Ribbons and Butter Sauce

Twin Grilled Pork Chops 25
Two Center Cut Berkshire Chops, Served with Grilled Apple Slices and Brandy Glaze

Shrimp with Red Pepper Vodka Cream 24
Sun Dried Tomatoes, Pancetta Bacon and Fresh Garlic, Served Over Angel Hair Pasta Topped with Toasted Pine Nuts

Premium Baby-Back Ribs 24
A Full Rack Slow Smoked to Perfection. Served with Apple Cranberry Slaw and Honey Barbeque Sauce

Herb Roasted Half Chicken, Sauce Jus Lie 22
Roasted Half Chicken with a White Wine Pan-Sauce on a Bed of Cheesy Potato Griddlecakes

Consumption of raw or undercooked animal products may increase your risk of food borne illness

Split Plate Charge, $7

Certified Angus Beef Steaks

All Steaks are grilled over our mesquite wood-fired grill
Entrées are accompanied by your choice of Soup or Salad and a House Favorite

Journey Signature Filet Mignon 42
Bacon Wrapped Angus Filet Topped with Blue Crab, Lobster and Boursin Cheese
Chianti Wine Reduction

Porterhouse 37
22 Ounces, The Best of Both Sides

Filet 36
8 Ounces, Butter Knife Tender

Rib Eye Steak 34
18 Ounce, Bone-In, Blackened or Grilled

Kansas City Strip 32
14 Ounces, Topped with Crispy Straw Onions

Chef's Choice Skirt Steak 30
Angus Beef at it's Best, Served with Cottage Fries and Topped with Herb Butter

Prime Rib of Beef 27
Slow Roasted with Cracked Pepper and Fresh Garlic, 14 Ounces, Captain's Cut

Sauces 2
Green Peppercorn, Cabernet Demiglace or Béarnaise

Rare
Very Red, Cool Center

Medium Rare
Red Warm Center

Medium
Pink Center

Medium Well
Slightly Pink Center

Well
Broiled Throughout, No Pink

Seafood Offerings

King Crab by the Pound 38
Deep Waters Best Catch, Split for Your Enjoyment
Served with Drawn Butter and Lemon Wrap

Lobster Tail Dinner 36
Broiled, Drawn Butter and a Lemon Wrap

Mesquite Grilled Shrimp 26
Tuscan-Style Grilled Shrimp Finished with a Tomato, Lemon and Chardonnay Sauce
Served with Charred Crostini's

Sea Scallops 26
Pan Seared Jumbo Scallops, Finished in a White Wine Butter Sauce
Served with Fresh Pineapple Salsa

Fire Grilled Atlantic Salmon 24
Basted with Citrus Butter

Additional Combinations & Add On's

Lobster Tail 26
Split King Crab per Half Pound 14
Oscar Style- Lump Crab Meat with Béarnaise Sauce 9
Blue Cheese Gratinée 2

Journey House Favorites

Roasted Garlic & Chive Smashed Potatoes 4
Idaho Baked Potato 4
Baked Sweet Potato 4
Cabernet Mushrooms 4
Fresh Seasonal Vegetables 4

19% Gratuity will be added to all groups of 6 or more