

## APPETIZERS

<b>JUMBO LUMP CRAB CAKES</b> .....	16
Blue Crab Cakes, Pan-Seared and Served with a Spicy Rémoulade Sauce.	
<b>SAUTÉED MUSSELS</b> .....	18
One Pound of Mussels Sautéed in Olive Oil, Garlic, Shallots, White Wine and Fresh Herbs.	
<b>THE COCKTAIL</b> .....	18
Crab Claws and Jumbo Shrimp with Classic Cocktail Sauce.	
<b>STUFFED MUSHROOMS</b> .....	13
Italian Sausage and Parmesan with Herb Cream.	
<b>TOASTED CALAMARI AND ONION STRAWS</b> .....	13
Prepared in the Traditional Italian-Style with a Duo of Dipping Sauces.	
<b>OYSTERS BIENVILLE</b> .....	15
New Orleans Classic with Spicy Cream, Mushrooms and Shrimp Baked Golden Brown.	
<b>ASIAN STYLE PORK BELLY</b> .....	13
Korean Steam Buns, Sweet & Sour Slaw with a Hoisin Glaze.	

## SOUPS & SALADS

<b>CAESAR SALAD</b> .....	8
Hearts of Romaine with Parmesan, Crostini and Tomato Chip.	
<b>SPINACH SALAD</b> .....	9
Egg, Goat Cheese, Red Onion, Tomatoes served with a Warm Bacon Vinaigrette.	
<b>JOURNEY HOUSE SALAD</b> .....	8
Baby Lettuce Blend, Parmesan Cheese, Smoked Tomatoes, Green Onions and Croutons with Your Choice of Dressing.	
<b>WEDGE SALAD</b> .....	7
Bib Lettuce with Pancetta Crisps, Smoked Tomatoes and Crostini with our Housemade Green Goddess Dressing.	
<b>CRAB BISQUE</b> .....	9
Creamy and Decadent Brandied Crab Broth.	
<b>FRENCH ONION SOUP</b> .....	7
Traditional in every way topped with Gruyère Cheese.	

## JOURNEY HOUSE SPECIALTIES

<b>GRILLED COBIA</b> .....	42
Served over Lightly Smashed Fingerling Potatoes, with Asparagus and a Cilantro Lime Cream Sauce.	
<b>CAJUN SEAFOOD PASTA</b> .....	30
Blackened Shrimp and Scallops over Fettucine, with Red Bell Peppers and Spinach in a Cajun Cream Sauce.	
<b>CHICKEN FORESTIER</b> .....	27
Served over Smashed Potatoes, Wild Mushroom Ragout and Asparagus.	

\*Consumption of raw or undercooked animal products may increase your risk of food-borne illness.

Split Plate, \$12

## 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.

<b>PORTERHOUSE*</b> .....	47
22 Ounces, Best of Both Sides.	
<b>RIBEYE STEAK*</b> .....	42
18 Ounces, Bone-In, Blackened or Grilled.	
<b>KANSAS CITY STRIP*</b> .....	39
14 Ounces, Topped with Crispy Straw Onions.	
<b>FILET*</b> .....	42
8 Ounces, Butter Knife Tender.	
<b>PETITE FILET*</b> .....	38
6 Ounces, Butter Knife Tender.	
<b>PRIME RIB OF BEEF (FRIDAY AND SATURDAY NIGHT ONLY)*</b> .....	33
14 Ounces, Captain's Cut, Slow Roasted with Cracked Pepper and Fresh Garlic.	
<b>SAUCES AND TOPPINGS</b> .....	3
Béarnaise or Blue Cheese Gratinée.	

Rare	Medium	Well
Very Red, Cool Center	Pink Center	Broiled Throughout, No Pink
Medium Rare	Medium Well	
Red Warm Center	Slightly Pink Center	

## SEAFOOD OFFERINGS

<b>JUMBO LUMP CRAB CAKES</b> .....	39
Served with Remoulade Sauce, Asparagus and Polenta Cake.	
<b>LOBSTER TAIL DINNER</b> .....	48
Served with Smashed Potatoes, Asparagus and Drawn Butter.	
<b>DIVER SCALLOPS</b> .....	38
Seared Scallops over Mushroom Risotto, with Roasted Red Pepper Cream Sauce and Asparagus.	
<b>FIRE GRILLED CANADIAN SALMON</b> .....	30
Roasted Shallot and Citrus Butter, Polenta Cake and Asparagus.	

## ADDITIONAL COMBINATIONS & ADD-ONS

<b>LOBSTER TAIL</b> .....	Market Price
<b>POUND OF SPLIT KING CRAB LEGS</b> .....	Market Price
<b>OSCAR STYLE- LUMP CRAB MEAT WITH BÉARNAISE SAUCE</b> .....	10

## JOURNEY SHAREABLE HOUSE FAVORITES

<b>ROASTED GARLIC &amp; CHIVE SMASHED POTATOES</b> .....	8
<b>IDAHO BAKED POTATO</b> .....	8
<b>BAKED SWEET POTATO</b> .....	8
<b>ROASTED WILD MUSHROOMS</b> .....	8
<b>MAC-N-CHEESE</b> .....	8
<b>CREAMED CORN</b> .....	8
<b>MUSHROOM RISOTTO</b> .....	8
<b>SPINACH GRATIN</b> .....	8

For parties of 8 or more a 19% gratuity will be added to the final bill for your convenience.  
The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.  
Sales Tax not included in above prices.