

the JOURNEY

wood fired steaks

APPETIZERS

- JUMBO LUMP CRAB CAKES**18
Blue Crab Cakes, Pan-Seared and Served with a Spicy Rémooulade Sauce.
- SHRIMP COCKTAIL**17
Chilled Shrimp with Classic Cocktail Sauce.
- SHRIMP ON HORSEBACK**18
Bacon Wrapped Shrimp Glazed with an Asian Barbeque Sauce.

SOUPS & SALADS

- CRAB BISQUE** 9
Creamy and Decadent Brandied Crab Broth.
- CAESAR SALAD** 8
Artisn Romaine Tossed with Classic Dressing, Croutons and Parmesan Cheese.
- JOURNEY HOUSE SALAD** 8
Baby Lettuce Blend, Parmesan Cheese, Roasted Tomatoes, Green Onions and Croutons.

SALAD DRESSINGS

Raspberry Vinaigrette, Honey Mustard, Thousand Island, Ranch, Italian

JOURNEY HOUSE SPECIALTIES

- CHICKEN FORESTIER**27
Served over Mashed Potatoes, Wild Mushroom Ragout and Asparagus.
- WOOD FIRED GRILLED SALMON** 35
Maître D’ Butter, Mashed Potatoes and Asparagus.
- COLD WATER LOBSTER TAIL** 48
One 10oz tail, Mashed Potatoes, Asparagus, and Drawn Butter.

*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.

PORTERHOUSE*	50
22 Ounces, Best of Both Sides.	
RIBEYE STEAK*	45
18 Ounces, Bone-In, Blackened or Grilled.	
KANSAS CITY STRIP*	42
14 Ounces, Topped with Maître D’Butter.	
FILET*	45
8 Ounces, Butter Knife Tender.	
PRIME RIB OF BEEF	40
14 Ounce, Captain’s Cut, Slow Roasted with Cracked Pepper and Fresh Garlic.	
SAUCES AND TOPPINGS	3
Béarnaise or Maître D’Butter.	

RARE	MEDIUM	WELL
Very Red, Cool Center	Pink Center	BROILED THROUGHOUT, NO PINK
MEDIUM RARE	MEDIUM WELL	
RED WARM CENTER	SLIGHTLY PINK CENTER	

ADDITIONAL COMBINATIONS & ADD-ONS

CANADIAN COLD-WATER LOBSTER TAIL	MARKET PRICE
POUND OF SPLIT KING CRAB LEGS	MARKET PRICE
OSCAR STYLE- LUMP CRAB MEAT WITH BÉARNAISE SAUCE	10

JOURNEY HOUSE FAVORITES

ROASTED GARLIC & CHIVE MASHED POTATOES	8
IDAHO BAKED POTATO	8
WOODLAND MUSHROOMS	8
MAC & CHEESE, CHEVRE & PARMESAN	8

DESSERTS

BREAD PUDDING LA MODE
Slow-Baked Bread Custard Topped with Carmel Sauce and Vanilla Ice Cream.
CHOCOLATE BAG
Filled with White Chocolate Mousse and Fresh Berry Compote.

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