

A p p e t i z e r s

New Orleans Style Shrimp

Peel Your Own

Half Pound \$13.00 Pound \$24.00

Steamer Clams

*Ale steamed Manila Clams served
with drawn butter. \$16.00*

Escargot

*Stuffed with garlic butter and
baked in their own shell. \$16.00*

Beer Battered Halibut Fingers

Served with tartar sauce and lemon \$17.00

Shrimp Cocktail

*Six tender Tiger Shrimp served chilled
with our house cocktail sauce. \$16.00*

Cajun Mushrooms

*Stuffed with Andouille Dressing &
deep fried in beer batter \$11.00*

Spicy Fried Zucchini

Cajun breaded and deep fried. \$11.00

Onion Rings

*Fresh jumbo onion rings dipped in our house beer
batter and crisp fried to golden brown. \$10.00*

Teriyaki Tenderloin

*A 6oz. portion of Tenderloin tips in
our famous Teriyaki sauce. \$19.00*

Combo Platter

*Cajun Mushrooms, Halibut Fingers,
Zucchini, & Teriyaki Beef \$21.00*

Hors d'oeuvre Platters

Choice Sirloin Steak \$24.00

Sirloin Steak & Seafood Combo \$30.00

Seafood Small \$26.00 Large \$33.00

Welcome to the Club Paris Restaurant
Proudly serving Alaskans for fifty years.

Shrimp Louie 19.00
Bay Shrimp on crisp greens, garnished with hard boiled egg, tomato, lemon, cucumber, and ripe olives. Served with your choice of dressing.

Caesar Salad, Traditional Caesar Salad 12.00
With Broiled Boneless Breast of Chicken 17.00

Garden Salad 9.00

Club Paris House Specialties

The house cannot guarantee the quality and tenderness of steak ordered well done.

The Chef Recommends Your Steak with Bleu Cheese Stuffing. 3.00

Filet Mignon (14 ounces)
Our Signature Steak, the tenderest cut of beef in the steak family. 38.00

Petite Filet Mignon (8 ounces) 28.00

New York Steak (16 ounces)
Recommended by gourmets as the finest. 29.00

Prime Rib of Beef (16 ounces)
Favorite of hearty eaters, served with Au Jus and Horseradish sauce. 31.00

Queen Cut of Prime Rib (10 ounces) 27.00

Rib Eye Steak (16 ounces)
Flavorful and tender. 31.00

Top Sirloin Steak (15 ounces)
Baseball Cut, Broiled to order. 28.00

Petite Top Sirloin (8 ounces) 22.00

Filet Mignon "Teriyaki" Tips
The Orient's gift to Steak House Dining, marinated in our own sauce. 28.00

Breast of Chicken "Teriyaki"
Two 7 ounce Chicken Breasts, marinated and broiled to order. 20.00

Steak Temperatures

Rare Cool Red Center Medium Warm Pink Center
Medium Rare Warm Red Center Medium Well to Well It takes time

All prices are subject to change without notice.
We are not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.

Dinners are served with Fresh Baked Bread
and Choice of Baked Potato, Rice Pilaf, or Steak Fries.
Substitute sliced tomatoes for 1.00.
Add a cup of Soup or a Green Salad for an additional 3.00.

Fresh Alaskan Seafood

(When Available)

Halibut Filet
Poached with lemon juice and butter. 28.00

Australian Lobster Tail
Steamed and served with lemon and drawn butter. 43.00

Prawns
Deep Fried in our own beer batter. 24.00

Crevette Sauté
Sautéed with olive oil, garlic butter, and orange liqueur. 25.00

Scallops Sauté
Sautéed with olive oil, garlic butter, and Anisette. 25.00

Alaskan King Crab Legs
16 ounces served with lemon and drawn butter. 42.00

Both Worlds

Petite Filet and Australian Lobster Tail
8 ounce Filet with steamed Lobster Tail. 59.00

Petite Filet and King Crab Legs
8 ounce Filet with 10 ounces of King Crab Legs. 50.00

Petite Filet and Prawns
8 ounce Filet with Prawns deep fried in beer batter. 36.00

Side Orders

Fresh Sautéed Mushrooms 10.00

Chef's Sautéed Mushroom 12.00

Sliced tomatoes 4.00

Green Salad 4.00

With Blue Cheese Crumbles 6.00

French Onion Soup Bowl 6.00

Cup 4.00

Extra Plate Service 8.00

Side of Teriyaki 2.00

Side Blue Cheese Crumbles 3.00

Desserts

New York Style Cheese Cake 6.50

With Topping 7.50

Carrot Cake 6.50

Key Lime Pie 6.50

Chocolate Sweet Potato Pie 6.50

Peanut Butter Ice Cream Pie 6.50

Macadamia Nut Pie 6.50

Crème Brulee 6.50

Ice Cream or Sherbet 5.00

With Topping 6.00

We accept Visa, Master Card, American Express, Diners Club & Discover .

No Checks Accepted Without Prior Approval.
15% Gratuity added to parties of 6 or more.