

APPETIZERS

JUMBO LUMP CRAB CAKES	16
Blue Crab Cakes, Pan-Seared and Served with a Spicy Rémoulade Sauce.	
THE COCKTAIL	18
Crab Claws and Jumbo Shrimp with Classic Cocktail Sauce.	
STUFFED MUSHROOMS	13
Italian Sausage and Parmesan with Herb Cream.	
TOASTED CALAMARI AND ONION STRAWS	13
Prepared in the Traditional Italian-Style with a Duo of Dipping Sauces.	
OYSTERS ROCKEFELLER	15
The Perennial Favorite, with Spinach Cream Sauce and a hint of Pernod.	
ASIAN STYLE PORK BELLY	13
Korean Steam Buns, Sweet & Sour Slaw with a Hoisin Glaze.	

SOUPS & SALADS

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

JOURNEY HOUSE SPECIALTIES

DOUBLE CUT PORK CHOP	35
Topped with Housemade Apple Butter, served with Lyonnaise Potatoes and Asparagus.	
CAJUN SEAFOOD PASTA	30
Blackened Shrimp and Scallops over Fettucine, with Red Bell Peppers and Spinach in a Cajun Cream Sauce.	
CHICKEN FORESTIER	27
Served over Mashed 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.

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

SEAFOOD OFFERINGS

GRILLED SWORDFISH	42
Served over Lightly Smashed Fingerling Potatoes, with Asparagus and a Jalapeño Lime Cream Sauce.	
CANADIAN COLD WATER LOBSTER TAIL DINNER	48
Served with Mashed Potatoes, Asparagus and Drawn Butter.	
DIVER SCALLOPS	38
Seared Scallops over Mushroom Risotto, with Roasted Red Pepper Cream Sauce and Asparagus.	
FIRE GRILLED CANADIAN SALMON	30
Roasted Shallot and Citrus Butter, Mashed Potatoes and Asparagus.	

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 YUKON GOLD MASHED POTATOES	8
IDAHO BAKED POTATO	8
BAKED SWEET POTATO WITH CINNAMON BUTTER	8
ROASTED WILD MUSHROOMS	8
MAC & CHEESE, CHEVRE & PARMESAN	8
CREAMED SWEET CORN	8
MUSHROOM RISOTTO	8
CREAMY SPINACH GRATIN	8
GOLDEN FINGERLING LYONNAISE POTATOES	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.