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# Starters

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## **Shrimp Cocktail - 13**

Served with Tequila Lime Cocktail Sauce

## **BBQ Bacon Wrapped Scallops - 12**

House Made Mesquite BBQ Sauce

## **Baked Brie for Two - 12**

With Apricot and Berry Compote

## **Fried Calamari Rings - 11**

Served with Roasted Garlic Aioli

## **Stuffed Mushrooms - 13**

Jumbo Mushrooms filled with Crab, Cream Cheese, Spinach and finished with Bearnaise Sauce

## **Casablanca Seafood Cakes - 13**

Two House Made Seafood Cakes, sauteed and served on a bed of Mixed Greens tossed with House Dressing and topped with Remoulade Sauce

## **Casablanca Mussels - 12**

1 lb. PEI Mussels steamed with Peppers, Onions, Garlic and Herbs and your choice of White Wine or Marinara Sauce

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# Soups & Salads

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## **Casablanca Soup of the Day - 7**

A new Soup daily, freshly made with the finest ingredients

## **Classic French Onion - 7**

Topped with House Crouton and Gruyere Cheese

## **Classic Caesar Salad for Two - 15**

Prepared Table Side

## **Spinach Salad - 8**

Baby Spinach, fresh Strawberries, Mushrooms and Candied Pecans tossed in our House Made Honey Mustard Dressing

## **House Iceberg Salad - 8**

Served with Blue Cheese, Ranch, Thousand Island or Raspberry Vinaigrette

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# Pastas

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## **Pollo Creama Tagliatelle - 19**

Long Egg Noodles with a boneless breast of Chicken, Sweet Peas and Prosciutto Cotto tossed in a Sundried Tomato Cream Sauce

## **Tagliatelle Pescatore - 25**

Long Egg Noodles tossed in White Wine, fresh Basil, Marinara Sauce and smothered with a selection of Shellfish

*On parties of ten or more, an automatic gratuity of 15% will be applied.*

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# Entrees

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*All Entrees served with Garlic Mashed Potato, Twice Baked Potato or Rice Pilaf*

<b>New York Striploin</b> 12 oz.	<b>33</b>
<b>Tenderloin</b> 6, 8 or 12 oz.	<b>28, 31, 36</b>
<b>Sirloin (Baseball)</b> 10 oz.	<b>30</b>
<b>Add Sauce to your Steak</b>	
Bearnaise, Bordelaise or Peppercorn - 2, Oscar Style - 4	
<b>Prime Rib with Yorkshire Pudding and Jus</b> 10 or 14 oz.	<b>24 or 28</b>
<b>Add a Lobster Tail</b>	<b>19</b>
<b>Classic Surf &amp; Turf</b>	<b>41</b>
A 6 oz. Filet seasoned and cooked your way, along with a 6 oz. Lobster Tail, Butterflied, brushed with Butter and broiled. Served with traditional accompaniments.	
<b>Coconut Pecan Crusted Sea Bass</b>	<b>31</b>
Sea Bass dipped in Honey Mustard, crusted with crushed Pecans, Shredded Coconut and Panko, baked and served on a warm Pineapple Salsa	
<b>Stuffed Sole</b>	<b>27</b>
Filet of West Coast Sole stuffed with Crab and Spinach, baked and served with a Lemon Cream Sauce	
<b>Filet of Salmon</b>	<b>25</b>
Baked with Maple Glaze	
<b>Lamb Rack</b>	<b>39</b>
Grainy Mustard Crusted	
<b>Pork Tenderloin</b>	<b>26</b>
Pork Tenderloin brushed with Rosemary Oil, sprinkled with House Seasonings and grilled, served with a Sherry Demi Glace	
<b>Poulet ala Cordon Bleu</b>	<b>25</b>
Boneless Breast of Chicken stuffed with Black Forest Ham and Emmenthal Cheese, Panko crusted and served with creamy Mushroom Sauce	
<b>Casablanca Sweet Potato Vegetable Strudel</b>	<b>21</b>
Thinly sliced Potatoes, grilled Vegetable assortment with Goat Cheese wrapped in Phyllo Pastry, served with a Basil Pesto Cream Sauce	

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## Additions

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*Serves Two*

Button Mushrooms - 6	Broccoli Au Gratin - 6
Steamed Asparagus - 6	Maple Glazed Carrots - 6