

Appetizers

Spring Rolls 9.00

Filled with beef, vegetables and Asian noodles
served with our zesty homemade sauce

Fried Mozzarella 7.00

Breaded and deep fried, served with a marinara sauce

Calamari 9.00

Fried squid with Cajun spices, served with a spicy teriyaki sauce

Escargot 10.00

Baked in garlic herb butter and wine,
served with toasted baguettes

Scallops Rockefeller 12.00

Six scallops baked in its own shell with spinach and mushrooms
and topped with a creamy sauce

Steamer Clams 13.00

One pound of fresh clams sautéed in herb garlic butter
and white wine or marinara sauce
served with toasted baguettes

Angel Wings 9.00

Deep-fried chicken wings sautéed in a sweet and spicy secret family recipe sauce

Shrimp Cocktail 9.00

Served chilled with cocktail sauce and lemon

Seafood Artichoke Dip 10.00

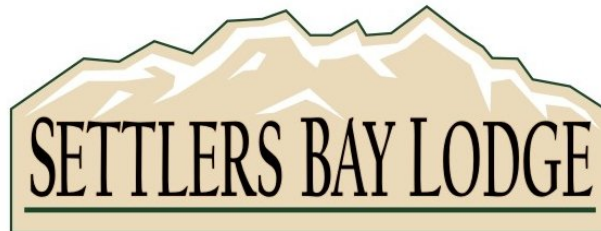
Combination of shrimp, crab and artichokes, served with baguettes

Seared Ahi Tuna 10.00

Marinated, layered with wasabi, sprinkled with sesame seeds
and quickly pan-fried

Stuffed Mushrooms 10.00

Stuffed with crab and shrimp, baked and topped with a cream sauce



Soups

French Onion 5.00

Topped with toasted croutons and melted Swiss cheese

Seafood Chowder 5.00

Rich and creamy New England style chowder,
loaded with seafood

Soup of the Day 4.00

Changes frequently, ask your server

Salads

Caesar 10.00

Crisp Romaine lettuce, tossed with our signature
Caesar dressing, home made croutons and
freshly grated parmesan cheese

Spinach 10.00

Bacon bits, boiled egg, green onions, walnuts and parmesan
cheese served with a bourbon honey mustard dressing

Garden Salad 10.00

Combination of tomatoes, cucumbers, eggs, carrots
and toasted soybeans, served with your choice of dressing

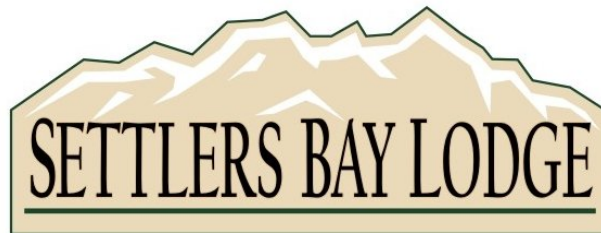
Top off any of the above with:

Chicken Breast 6.00

Jumbo Prawns 8.00

Salmon 10.00

Crab and Shrimp Salad 6.00



Entrees are served with vegetables and your choice of soup, garden salad or Caesar salad and rice pilaf, garlic mashed potatoes or roasted red potatoes

Poultry and Seafood

Teriyaki Chicken 22.00

Chicken breast sautéed in our own teriyaki sauce with green bell peppers, onions and mushrooms

Chicken Florentine 24.00

Sautéed chicken breast with spinach, mushrooms, onions and topped with hollandaise sauce

Chicken Oscar 23.00

Grilled chicken breast topped with shrimp, crab, asparagus and hollandaise sauce

Tempura Prawns 23.00

Large tiger prawns fried crispy, served with spicy soy sauce

Stuffed Prawns 24.00

Stuffed with crab and bay shrimp, baked and topped with lobster sauce

Halibut Supreme 27.00

Baked with herb garlic butter, topped with shrimp, crab and lobster sauce or have it **Blackened** 26.00

Alaskan Salmon 24.00

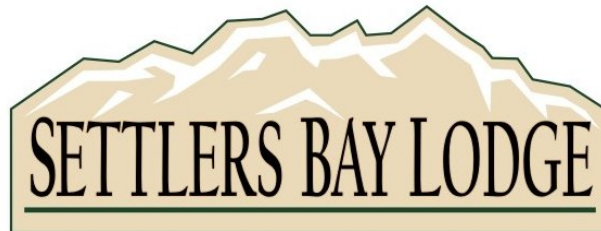
Baked with crab, shrimp and lobster sauce or have it **Blackened** 23.00

King Crab 34.00

16-18 oz. of Norton Sound Red King Crab steamed to order

Cajun Scampi 26.00

Prawns and scallops sautéed in garlic butter, white wine, sun dried tomatoes, onions, spinach and our Cajun seasoning, sprinkled with parmesan



Entrees are served with vegetables and your choice of soup, garden salad or Caesar salad and rice pilaf, garlic mashed potatoes or roasted red potatoes

Steaks & Chops

Korean Kalbi Ribs 22.00

Tender charbroiled beef short ribs, marinated in our own teriyaki sauce

Bavarian Schnitzel 22.00

Breaded pork cutlets quickly fried, topped with sautéed bell peppers, mushrooms, onions and a burgundy sauce

New York Steak 25.00

12 oz. of well seasoned New York steak charbroiled the way you like it

New York Steak Neptune 26.00

12 oz. steak topped with mushrooms, onions and bleu cheese

New York Steak Oscar 27.00

12 oz. steak topped with shrimp, crab, asparagus and hollandaise sauce

Rib Eye Steak 27.00

14 oz. thick cut of tender steak **grilled** or **blackened**

Peppered Steak 26.00

Pepper corn crusted, deep fried and topped with burgundy sauce, Louisiana style

Fillet Mignon 29.00

8 oz. of the most tender cut of beef, topped with bleu cheese

Rack of Lamb 28.00

Succulent rack of lamb marinated with rosemary and garlic, pan seared and baked, served with a mustard mint sauce

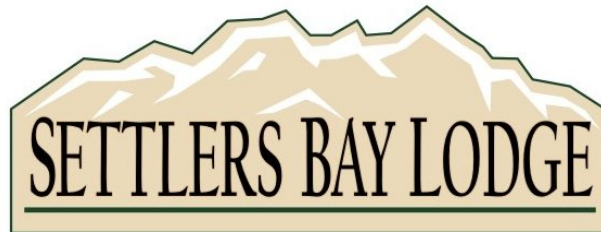
Pork Medallions 22.00

Sautéed tender pork loin topped with mushroom, onions and gravy

Chateaubriand 59.00

Elegance of roast filet mignon, complimented by vegetables, onions, mushrooms and béarnaise sauce

Please allow 30 minutes to prepare and cook



Entrée is served with soup, garden salad or Caesar salad

Pasta

Shrimp Alfredo 23.00

Large prawns, onions and mushrooms sautéed in a cream sauce and tossed with fettuccini

Chicken Alfredo 22.00

Chicken breast, mushrooms and onions in a cream sauce tossed with fettuccini

Pasta Primavera 18.00

Variety of fresh vegetables sautéed with herb garlic butter and tossed with fettuccini choice of **Marinara or Alfredo**

Cajun Pasta 26.00

Large prawns and jumbo scallops sautéed in garlic butter, white wine, sun dried tomatoes, onions, spinach and Cajun seasoning tossed with fettuccini and sprinkled with parmesan

Children's Menu

All meals come with French fries

Chicken Fingers 8.00

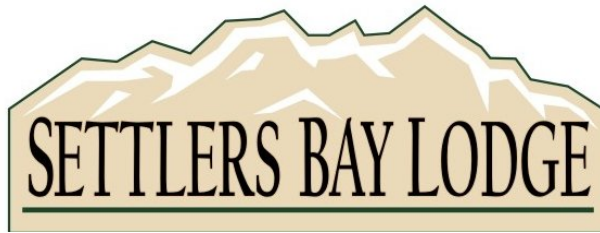
Shrimp Basket 8.00

Children's Cheese Burger 10.00

Burgers

Settlers Bay Hamburger 11.00

Settlers Bay Cheeseburger 12.00



Desserts

Homemade Bread Pudding 5.00

Vanilla custard, raisins, cranberries, walnuts and topped with Yukon Jack sauce

Crème Brulee 4.00

Vanilla custard with a cracked sugar crust

Chocolate Cake 5.00

Four layers of rich chocolate cake for those chocolate lovers

Cheese Cake 5.00

Light smooth cheese cake topped with mixed berries

Apple Pie Ala mode 5.00

Home made warm apple pie topped with vanilla Ice cream

Beverages

Soda 2.00
Milk 2.50
Juice 3.00
Redbull 4.00

Coffee 2.00
Tea 2.00
Latte 4.00
Cappuccino 4.00

Settlers Bay Restaurant is proud to offer a fine selection of wine and sprits to enhance your culinary experience. Please ask your server for our menu.

Should you have any suggestions or comments to improve our service and your dinning experience, please fill out one of our comment cards.