

PREVIEWS

OYSTERS ROCKEFELLER	9
Four fresh oysters with a mixture of fresh spinach, onions, aromatic herbs & pernod with hollandaise	
OYSTERS FAIRBANKS	12
Four oysters stuffed with fresh crab meat & topped with hollandaise	
GULF JUMBO CRAB CAKES	13
Finished with a grainy mustard sauce	
CHILLED SEAFOOD SAMPLER	
Oysters on the half shell, jumbo shrimp & Alaskan king crab	
TWO PERSON PLATTER	12
Two oysters, two shrimp, & two crab legs	
FOUR PERSON PLATTER	24
Four oysters, four shrimp, & four crab legs	
SIX PERSON PLATTER	36
Six oysters, six shrimp, & six crab legs	
SHRIMP COCKTAIL	14
Five of Fairbanks' famous jumbo shrimp served with cocktail sauce	
LOBSTER & CRAB TOWER	14
Lump crabmeat, lobster, avocado & diced tomato piled high; garnished with micro greens & dressed with a chive citrus vinaigrette dressing	
DELTA BBQ BUTTER SHRIMP	12
Sautéed prawns with chives finished in ancho chili barbecue beurre blanc	
STUFFED MUSHROOM CAPS	10
Four large mushrooms stuffed with lump crabmeat & fresh herbs topped with hollandaise	
FRIED MOZZARELLA	7
Sautéed buffalo mozzarella with an herb crust, served on top of a plum tomato marinara	
CRAB MARTINI	14
Lump crabmeat gently folded into a sweet vermouthe rémoulade sauce	
ESCARGOT BOURGUIGNON	10
Tender French escargot prepared with garlic butter	
STEAK DIANE BITES	14
Sautéed beef tenderloin bites finished with our famous Diane sauce	

SOUPS & SALADS

FRENCH ONION SOUP	6
Caramelized onions topped with a garlic crouton & baked with three cheeses	
LOBSTER BISQUE	8
A delicate blend of lobster stock & cream with crème fraiche	
HOLLYWOOD SALAD	6
A crisp wedge of iceberg lettuce with bacon, green onions, tomatoes & crumbled bleu cheese dressing	
CAESAR SALAD	5
Crispy romaine lettuce, shaved parmesan cheese, anchovies, parmesan crostini & Caesar dressing	
FAIRBANKS SALAD	6
Organic field greens, spicy pecans, garlic croutons & cardons complemented with lemon shallot vinaigrette	
HEIRLOOM TOMATO & ONION SALAD	6
Red onions, Maytag bleu cheese, micro greens & balsamic herb vinaigrette	

STEAKS & CHOPS



FILET MIGNON	Rhett Butler 10 oz.	32	Scarlet O'Hara 6 oz.	27
ROASTED PRIME RIB OF BEEF	Spencer Tracy 20 oz.	30	Katherine Hepburn 14 oz.	24
PRIME NEW YORK STRIP	14 oz. of specially aged sirloin strip, full-bodied and flavorful			38
PRIME PORTERHOUSE	24 oz. of the finest beef, guaranteed to satisfy the heartiest of appetites			42
ACADEMY AWARD	18 oz. bone-in ribeye steak, charbroiled & smothered with sauteed mushrooms & roasted garlic			30
VEAL PORTERHOUSE	14 oz. tender veal chop broiled to perfection and finished with a roasted shallot demi glace			36
DOUBLE CUT PORK CHOP	Thick cut, cold smoked chop, grilled and glazed with a root beer demi glace			26
COLORADO LAMB CHOP	Broiled Colorado lamb chop, marinated in extra virgin olive oil, rosemary & garlic			36

Temperature Selection

Rare- Cool Center · Medium Rare- Warm Red Center · Medium- Hot, Pink Center · Medium Well- Hot, Light Pink Center · Well- Hot, Gray, Dry Center (not recommended)

STEAK ADDITIONS

OSCAR 12 Topped with succulent crabmeat, fresh asparagus & hollandaise	BLEU CHEESE 5 Maytag bleu cheese; pungent, crumbly & great with a steak	DIANE 8 Shittake, portebello and cremini mushrooms, demi glace & cream	AU POIVRE 5 Black peppercorn crust, finished with a three peppercorn sauce
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SPECIALITIES

CHATEAUBRIAND Steeped in tradition - a 20 oz. center cut portion of the filet served with a bouquetiere of vegetables Recommended for two	62
MAPLE GLAZED CEDAR PLANK SALMON Fire grilled fresh salmon on 100% natural cedar wood plank, topped with a rosemary scented lemon bierre blanc	24
CAJUN JAMBALAYA PASTA Shrimp, chicken breast, onions, peppers & tomatoes in a spicy Cajun sauce, served over linguini pasta	29
SALMON STEAK Broiled, served with fresh oysters & finished with a white wine cream sauce	28
CHICKEN A LA FAIRBANKS Roasted free range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, whole grain mustard & lemon juice	23
LOBSTER RISOTTO Delicate sweet lobster meat blended with Italian risotto, sweet corn & asparagus tips	22
SAMPSON & DELILAH 6 oz. filet mignon & lobster tail	MKT PRICE
ALASKAN KING CRAB LEGS One pound of the merus section, the most prized flank of the largest legs; delicate, tender & flavorful	MKT PRICE
STEAK & CRAB The classic combination - 6 oz. filet mignon & king crab legs	MKT PRICE
LOBSTER TAIL A broiled succulent lobster tail served with drawn butter & lemon	MKT PRICE

SIDE DISHES

6

GIANT TEMPURA ONION RINGS • SEASONAL BABY VEGETABLES • GARLIC MASHED POTATOES
POTATO GNOCCHI WITH TRUFFLE CREAM • CREAMED OR SAUTEED BABY SPINACH
ASPARAGUS • STEAK FRIES • WHIPPED SWEET POTATOES • TWICE BAKED POTATO
BAKED POTATO • ROASTED POTATO • ROASTED WILD MUSHROOM • PASTA MARINARA

PASSPORT TO THE ORIENT

PREVIEWS

LOBSTER SPRING ROLL 龍蝦春卷	14
A tantalizing lobster tail blended with fresh Chinese spices & garden vegetables all wrapped in a delicate crepe	

ENTRÉES

All entrées served with broccoli and your choice of steamed or fried rice

CHINESE SURF & TURF 龍王報喜	MKT PRICE
Enter a timeless realm where East meets West and surf meets turf with a stir fried 6 oz. filet & a lobster tail wok sautéed and expertly seasoned with oriental spices and herbs	
GOLDEN COCONUT SHRIMP 黃金海岸	26
Five of Fairbanks' succulent jumbo shrimp dredged in shredded coconut and wok flashed to a golden crispness reminiscent of the rising sun	
THREE ONION BEEF 蔥香醉牛	33
Fairbanks' filet mignon sliced into tender pieces and stir fried with a colorful rainbow of green, red and white onions	
MIXED SEAFOOD IN BIRD'S NEST 海皇之巢	35
This culinary delight of stir fried shrimp, scallops and lobster served in a velvet Contonese sauce stirs echoes of the rich and varied culture of the East	