

# Andrew's

STEAK & SEAFOOD

## FALL MENU 2013

### Appetizers

**OYSTERS ON THE ½ SHELL\*** HALF 13 FULL 25

**SHRIMP COCKTAIL** 14  
ABSOLUT COCKTAIL SAUCE

**LOBSTER COCKTAIL** 19  
ABSOLUT COCKTAIL SAUCE

**LUMP CRAB COCKTAIL** 18  
ABSOLUT COCKTAIL SAUCE

**SEAFOOD TARTARE\*** 14  
YELLOWFIN TUNA, SALMON, SESAME SEEDS, WASABI AIOLI, WONTON CHIPS

**STEAK TARTARE\*** 16  
RED ONIONS, CAPERS, FRESH HERBS, SEASONAL GREENS, TRUFFLE & PARMESAN AIOLI, CROSTINI

**SOUP OF THE DAY** 10  
SEASONAL SELECTION

**FRENCH ONION SOUP** 9  
APPLEJACK BRANDY, GRUYÈRE CHEESE

**SEARED DIVER SCALLOPS\*** 16  
PARSNIP PUREE, APPLEWOOD SMOKED BACON, MAPLE CIDER REDUCTION

**CRISPY CALAMARI** 12  
LEMON AIOLI, ARRABBIATA

**JUMBO LUMP CRABCAKES** 16  
ROOT VEGETABLE SLAW, CITRUS AIOLI

**MUSSELS** 10  
WHITE WINE, GARLIC, SHALLOTS, FRESH HERBS

**CHARCUTERIE** 16  
CURED CAPICOLA, SOPRESSATA, PROSCIUTTO, SMOKED PROVOLONE, PECORINO, GORGONZOLA, OLIVES, PICKLED VEGETABLES, CROSTINI

**FLATBREAD** 10  
SEASONAL SELECTION

**OYSTER ROCKEFELLER** 14  
SPINACH, CREAM, BACON, HOLLANDAISE

### Entrées

**PAN ROASTED CHICKEN BREAST** 28  
BUTTERNUT SQUASH GNOCCHI, SAGE, PANCETTA, BROWN BUTTER

**RACK OF LAMB\*** 34  
ROASTED FINGERLINGS, SEASONAL VEGETABLES, MINT DEMI

**HANGER STEAK\*** 28  
BRAISED VEAL CHEEK AGNOLOTTI, CHARD, PARMESAN, RED WINE DEMI

**PORK TENDERLOIN\*** 28  
PARSNIP PUREE, CHARD, APPLE BUTTER, MAPLE CIDER REDUCTION

**OSSO BUCCO** 32  
MUSHROOM RISOTTO, SEASONAL VEGETABLES, GREMOLATA

### Seafood

**SKUNA BAY SALMON\*** 28  
GARLIC & HERB FETTUCCINE, SPINACH, POMODORO SAUCE

**TWIN WARM WATER LOBSTER TAILS**  
12 OZ MARKET PRICE

**CHILEAN SEA BASS** 32  
LOBSTER RISOTTO, FRENCH BEANS, LOBSTER CREAM

**CIOPPINO** 32  
LOBSTER, SHRIMP, SCALLOPS, SEA BASS, MUSSELS

### Salads

**ROASTED BEET SALAD** 12  
HUMBOLDT FOG GOAT CHEESE, ARUGULA, PINE NUTS, WHITE BALSAMIC VINAIGRETTE

**CAESAR** 10  
ROMAINE HEARTS, PARMESAN, WHITE ANCHOVY, CROUTONS

**BABY SPINACH SALAD** 10  
AGED CHEDDAR, CANDIED WALNUTS, WARM BACON VINAIGRETTE

**WEDGE SALAD** 10  
ICEBERG, APPLEWOOD SMOKED BACON, PICKLED SHALLOTS, ROASTED TOMATO, BLEU CHEESE DRESSING

**HOUSE SALAD** 10  
GRAPE TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, HONEY TOMATO BALSAMIC

**CAPRESE** 12  
HEIRLOOM TOMATOES, HOUSE MADE FRESH MOZZARELLA, GARDEN BASIL, EVOO, AGED BALSAMIC

### Andrew's Hand Selected Beef

**NY STRIP** 14 OZ 44  
21 DAY DRY AGED

**BONE IN RIBEYE\*** 20 OZ 40

**PORTERHOUSE\*** 24 OZ 48

**FILET MIGNON\***  
8 OZ 33 12 OZ 39

**ANDREWS' BEEF BURGER\*** 18  
12 OZ GROUND CHUCK & SHORT RIB, APPLEWOOD BACON, CHEDDAR, RED ONION MARMALADE, FRIES

### Accompaniments

**ADD BLEU CHEESE** 4

**GRILLED ONIONS** 3

**OSCAR STYLE** 15

**ROASTED MUSHROOMS** 3

**AU POIVRE** 4

**RED WINE DEMI** 4

**WARM WATER LOBSTER TAIL**  
MARKET PRICE

**GRILLED JUMBO SHRIMP** 16

**JUMBO LUMP CRAB CAKES** 15

**BERNAISE** 4

**RED WINE THYME JUS** 4

### Classic Sides

**HAND CUT FRENCH FRIES** 8

**SWEET POTATO** 8  
CINNAMON BUTTER

**BAKED POTATO** 8

**LOBSTER MAC & CHEESE** 14

**SAUTÉED ASPARAGUS** 8

♣ **CREAMED SPINACH** 8

♣ **ROASTED FINGERLING POTATOES** 8

♣ **ROASTED MUSHROOMS** 8

♣ **SEASONAL VEGETABLES** 8

♣ **MASHED YUKON GOLD POTATOES** 8

♣ **CREAMED CORN** 8

♣ **SAUTÉED BABY SPINACH** 8

♣ **LOBSTER RISOTTO** 12

♣ **MUSHROOM RISOTTO** 10

### Trio of Sides

**TRIO OF SIDES** 10  
ANY THREE ITEMS W / ♣

Parties of 8 or more gratuity of 18% will be included. A split plate charge of \$10 will be applied to entrées  
\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**GAMBLING PROBLEM? CALL 1-800-GAMBLER.**  
MUST BE 21 YEARS OR OLDER TO BE ON RIVERS CASINO PROPERTY.