Entrees

ANGUS BONE-IN RIBEYE  39
Massive one pound seasoned ribeye served with sweet potato mash and famous made cream corn

SURF N TURF  49
Petite fillet and rock lobster tail cooked to perfection and served with herb fingerling potatoes and grilled asparagus

CITRUS BUTTER SALMON  28
Grilled Atlantic salmon over a bed of mashed potatoes and asparagus, topped with our citrus butter sauce

PARMESAN-HERB CRUSTED CHICKEN  20
Chicken breast breaded in our parmesan-herb mix and lightly fried, served over a bed of mashed potatoes and broccolini, topped with our signature peppercorn sauce

HONEY GLAZED SEARED PORK CHOP  24
Boneless pork chop seared with sweet honey glaze, served with herb fingerling potatoes and sautéed mushrooms

MANGO MAHI MAHI  25
Grilled Mahi Mahi topped with mango pico de gallo and served over a bed of herb rice and broccolini

Pastas

SPICY CHIPOTLE CHICKEN PASTA  22
Penne pasta with sweet glazed chicken, asparagus, red and yellow peppers, roasted garlic and onion in a spicy chipotle cream sauce, topped with tortilla strips

BRAISED MUSHROOM RAVIOLI  15
Fresh ravioli stuffed with wild mushrooms and sautéed in our Madeira sauce
  Add beef tenderloin +7

LOBSTER MAC N CHEESE  25
Penne pasta with our creamy three cheese blend and fresh lobster meat, topped with fresh mozzarella au gratin style

Classics

ANGUS BEEF TIPS  22
Juicy tenderloin beef tips grilled and tossed in our brandy Demi-glace with sautéed mushrooms and onions

VEENA’S SIGNATURE PEPPERCORN FILLET  43
Hand cut fillet seared with cracked pepper then deglazed to create our award winning peppercorn sauce

THE COMMODORE ROOM CHATEAUBRIAND FOR TWO  90
Oven-roasted tenderloin, carved table side and served with choice of two sides and our signature peppercorn sauce

SPICY CASHEW CHICKEN  20
Sautéed chicken, broccoli, and carrots served over a bed of rice with toasted cashews and our own teriyaki sauce

CATFISH COMMODORE  20
Deep fried or blackened and served with fresh coleslaw and truffle fries

THE COMMODORE ROOM FAVORITES

*these menu items are cooked to order, notice consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**Compliments**

- Sweet Potato Mash
- Famous Cream Corn
- Fingerling Potatoes
- Vegetable Du Jor
- Mashed Potatoes
- Herb Rice Pilaf
- Broccolini
- Truffle Fries +2
- Grilled Asparagus +4
- Wedge Salad +4
- Caesar Salad +4

---

**Desserts**

- **Apple Tart Tatin** 8
  Thin-sliced caramelized apples atop a buttery short crust and served with homemade ice cream
- **Tiramisu with Mascarpone** 8
  Tiramisu with Kahlua and chocolate mocha on almond coffee sponge cake topped with mascarpone cream
- **Chocolate Bomb** 8
  Chocolate mousse and cherries marinated in brandy on hazelnut almond crust
- **Raspberry & Black Currant Cheesecake** 8
  Creamy cheesecake infused with raspberry and black currant on graham cracker crust
- **Raspberry Mascarpone** 8
  Almond sponge cake topped with a raspberry cream and a mascarpone mousse

---

**Kids**

- **Awesome Pasta** 7
  Penne pasta with choice of house made marinara or creamy Alfredo sauce
- **Yummy Chicken** 7
  Grilled chicken breast over rice pilaf with one side
- **Creamy Mac & Cheese** 7
  A traditional favorite with two creamy cheeses, served with toasted bread
- **Mini Corn Dog Basket** 7
  Texas Fair style corn dogs, served with French fries

---

**The Commodore Room Favorites**

*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*
Appetizers

CRAB CAKES 13
Lump white crab meat breaded and lightly fried, topped with house made slaw and served with our smoked remoulade sauce

SESAME CHICKEN RICE WRAPS 13
Marinated shredded chicken with a blend of lettuce, red cabbage, and white onions tossed in house made sesame dressing, served in rice wraps with fried wontons

ORIGINAL SHRIMP COCKTAIL 14
Martini glass filled to the rim with fresh shrimp and house made cocktail sauce, garnished with finely chopped cilantro

CRISP POTATO SKINS & MOZZARELLA STICKS 11
Lightly fried mozzarella sticks and potato skins filled with a three cheese blend and served with marinara and jalapeno ranch

LOBSTER STUFFED MUSHROOMS 17
Shiitake mushrooms filled with freshly made lobster salad, baked to a golden perfection and served with our citrus butter sauce

CHICKEN CAESAR LETTUCE WRAPS 12
Romaine leaves topped with grilled chicken, fresh grated parmesan cheese, house made caesar dressing and fresh baked croutons

FRESH SPINACH & ARTICHOKE DIP 10
Savory artichokes and fresh spinach coated with fresh cheese and baked to a golden brown, served with toasted bread

Soups

MADE FRESH DAILY

BAKED POTATO CHOWDER 7

CHICKEN ENCHILADA 7

ROASTED TOMATO BASIL 7

FRENCH ONION 7

UNLIMITED SOUP, SALAD & FRESH BREAD 15
Enjoy our combo of unlimited homemade soup, our house or caesar salad, and fresh baked bread

Salads

SANTA FE 14
Lime-marinated chicken, mango pico de gallo, corn, black beans, cheese and tortilla strips, served with fresh chipotle ranch

LOBSTER COBB 17
Fresh lobster meat, black olives, bleu cheese crumbles, red peppers, diced tomatoes, and diced cucumbers with a side of lemon vinaigrette

THAI GRILLED SHRIMP 15
Mandarin wedges, sliced red peppers, green onions, and seasoned grilled shrimp, topped with sesame seeds and wonton strips, served with our toasted Asian dressing

TANGLEWOOD WEDGE 9
Iceberg wedge with fresh bleu cheese crumbles, diced tomatoes, sliced green apples, and candied pecans, served with our bleu cheese dressing and balsamic crizzle

Small Plate Items

TENDERLOIN SLIDERS 19
Beef tenderloin topped with bleu cheese crumbles, pickled onion, fresh arugula, and sliced tomatoes with avocado cilantro aioli

FISH TACOS 14
Grilled marinated Mahi Mahi topped with fresh cabbage, slaw, cilantro lemon aioli, served with a side of mango pico de gallo and sour cream

COCONUT SHRIMP 13
House battered jumbo shrimp paired with sweet mango chutney sauce

THE COMMODORE ROOM FAVORITES

*These menu items are cooked to order. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Red Wine

Pinot Noir
KENWOOD; RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA  36
Intense red cherry aromas with aromatic notes of baked apple, vanilla, and molasses.
ERATH; OREGON  41
Bright red peppery red fruits and rhubarb on the nose and palate.
NAPA CELLARS; NAPA VALLEY, CALIFORNIA  45
Dark cherries, cranberries and strawberries with subtle tobacco notes.

Blends
COPPOLA BIANCO & ROSSO; CALIFORNIA  24
Zinfandel, Cabernet, and Syrah with juicy flavors of plum, cherries, and mocha.
MÉNAGE À TROIS; CALIFORNIA  31
Zinfandel, Merlot, and Cabernet with aromas of blackberry and raspberry jam.
MOUTON CADET; BORDEAUX, FRANCE  25
Merlot, Cabernet, and Cabernet Franc with aromas of red fruit and mild spice.
CHATEAU STE. MICHELLE INDIANUELLS; COLUMBIA VALLEY, WASHINGTON  48
Merlot, Syrah, Cabernet, Grenache, Malbec, Cinsault, and Mourvèdre with jammy boysenberry, paprika, and rosemary.
FERRARI-CARANO "TRÉSOR"; SONOMA, CALIFORNIA  90
Cabernet, Petit Verdot, Malbec, Merlot, and Cabernet Franc with aromas of fresh blackberry jam, cassis, cedar, anise, blueberry, spiced rum, coffee, and caramel.

Cabernet Sauvignon
KENDALL-JACKSON; CALIFORNIA  40
Lush black cherry, blackberry, cassis, cedar, vanilla, and a hint of mocha.
14 HANDS; COLUMBIA VALLEY, WASHINGTON  34
Dark cherry, black currant, coffee, and subtle hints of spice.
BENZIGER; SONOMA, CALIFORNIA  48
Berry cobbler, cinnamon, and vanilla flavors with a mocha and wood spice finish.
HESS ALLOMI SINGLE VINEYARD; NAPA VALLEY, CALIFORNIA  68
Anise, violet, brooding black fruit and toasty cedar with chocolate mocha.
DARIOUSH CARAVAN; NAPA VALLEY, CALIFORNIA  80
Chocolate coated cherries, fig, black currants, cinnamon, vanilla, and cherry liqueur.
STAG'S LEAP VIINE CELLARS "ARTEMIS"; NAPA VALLEY, CALIFORNIA  95
Black currant, orange zest, raspberry, vanilla, marshmallow, and cocoa.

Other Reds
KENDALL-JACKSON MERLOT; CALIFORNIA  35
Black cherry, plum currant, and wild berry with a light spice.
14 HANDS MERLOT; COLUMBIA VALLEY, WASHINGTON  30
Flavors of blackberry, plum, cherry, and mocha.
CLOS DU BOIS MERLOT; CALIFORNIA  24
Black cherry, tannin, and brown spice with notes of mocha.
PASCUAL TOSO MALBEC; MENDOZA, ARGENTINA  38
Earthy aromas with hints of mushroom and red berries.
RUFINO RISERVA DUCALE; CHIANTI CLASSICO, TUSCANY, ITALY  43
Ripe fruits with aromas of vanilla and balsamic herbs.
JOEL GOTT ZINFANDEL; CALIFORNIA  40
Roasted plum and black cherries with notes of vanilla and spice.
Dessert Wine

ROYAL TOKAJI FJRMIIT, TOKAJI, HUNGARY (500ML) 9 glass | 35 bottle
Aromas of honey, walnut, and clover
TAYLOR FLADGATE 10; PORTO, PORTUGAL 12 glass | 42 bottle
Ripe berry fruit, nuts aside subtle notes of chocolate, butterscotch, and fine oak wood

White Wine

Chardonnay
KENDALL-JACKSON, CALIFORNIA 37
Tropical flavors of pineapple, mango, and papaya with citrus notes
LA CREMA; SONOMA COAST, CALIFORNIA 40
Green apple with hints of sweet spice and white peach
LOUIS JADOT; BURGUNDY, FRANCE 34
Light oak with toasted fruit and cream
JACOB'S CREEK, AUSTRALIA 18
Creamy peaches and fresh melon with a toasted oak finish
ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA 26
Green apple, lemon, nectarine, and brown sugar
FOLIE À DEUX; SONOMA, CALIFORNIA 34
Toasted pear strudel, apple, apricot, and vanilla
SONOMA CUTRER; SONOMA, CALIFORNIA 42
Stone fruit, oak spice, vanilla, and toasted nuts with a touch of butterscotch and caramel

Other Whites
CHATEAU STE. MICHELLE RIESLING; COLUMBIA VALLEY, WASHINGTON 25
Sweet peach and honey melon with mild minerality
CUPCAKE MOSCATO D'ASTI; PIEDMONT, ITALY 30
Dominant floral notes with peach, tropical fruit, and lychee
RUFINO LUMINA PINOT GRIGIO; DELLE VENEZIE, ITALY 23
Golden apple, honeyed pear, and citrus notes with a pleasant touch of minerality
SANTA MARGARITA PINOT GRIGIO; TRENTINO-ALTO ADIGE, ITALY 50
Crisp and clean with a dry finish and aromas of golden delicious apples
MONKEY BAY SAUVIGNON BLANC; MARLBOROUGH, NEW ZEALAND 20
Ripe grapefruit, kiwi, and pineapple with a hint of freshly cut grass
BRANCOTT SAUVIGNON BLANC; MARLBOROUGH, NEW ZEALAND 24
Gooseberry, golden stone fruit, and melon with a slight sweetness
FERRARI-CARANC FUMÉ BLANC; SONOMA, CALIFORNIA 27
Pink grapefruit, pineapple, lemon grass, kiwi, honey dew, orange blossom, and guava

Sparkling
KORBEL; CALIFORNIA 33
Citrus, cinnamon roll, vanilla, and a hint of strawberry
MUMM CUVEÉ M; NAPA VALLEY, CALIFORNIA 50
Hints of vanilla, honey, and peach aside a creamy caramel finish
PERRIER-JOUËT GRAND BRUT; CHAMPAGNE, FRANCE 75
Tart golden apple and sweet honey scents with a brisk citrus background

House Wines by Woodbridge

6.50 glass | 19.50 bottle
PINOT NOIR, CABERNET, CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, WHITE ZINFANDEL