

Welcome to Club Paris Restaurant
Proudly Serving Alaskans for over 65 years.

Appetizers

Escargot	20.00
Stuffed with garlic butter and baked in their own shells.	
Alaskan Halibut Fingers*	
Deep fried in our own beer batter, served with tartar sauce and lemon.	22.00
New Orleans Style Shrimp*	
Peel your own shrimp, Half Pound	15.00
Full pound	30.00
Shrimp Cocktail*	18.00
Six tender Tiger Shrimp served chilled with our house cocktail sauce.	
Steamer Clams*	20.00
Ale steamed Manila Clams served with drawn butter.	
Cajun Mushrooms	15.00
Stuffed with Andouille Dressing and deep fried in beer batter.	
Spicy Fried Zucchini	15.00
Cajun breaded and deep fried.	
Onion Rings	14.00
Fresh jumbo rings dipped in our house beer batter and crisp fried.	
Teriyaki Tenderloin*	25.00
A 6 ounce portion of tenderloin tips in our famous teriyaki sauce.	

Hors d'oeuvre Platters

Choice Sirloin Steak*	42.00
Accompanied by our house Teriyaki Sauce and Au Jus.	
Sirloin Steak and Seafood Combo*	40.00
Choice Sirloin Steak, Halibut Fingers, and Beer Battered Shrimp.	
Small Seafood Platter*	30.00
Halibut Fingers and Beer Battered Shrimp.	
Large Seafood Platter*	40.00
Halibut Fingers and Beer Battered Shrimp.	
Combo Platter*	25.00
Cajun Mushrooms, Spicy Fried Zucchini, Halibut Fingers, and Teriyaki Beef.	

Prices are subject to changes without notice.

We accept Visa, Master Card, American Express, Discover, and Diners Club. No Checks.

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs can increase your risk of foodborne illness. (*)

Dinners are served with Fresh Baked Bread,
and your choice of a Baked Potato, Rice Pilaf, or Steak Fries.
Add a cup of Soup or a Green Salad for an additional 4.00

Delicious Salads

Caesar Salad , Traditional Caesar Salad	14.00
With a broiled boneless breast of chicken	22.00
Half Caesar	9.00
Shrimp Louie	
Bay Shrimp on crisp greens, garnished with hardboiled egg, tomato, lemon, cucumber, and ripe olives. Served with your choice of dressing.	20.00
Garden Salad	
A medley of fresh vegetables on a bed of crisp greens, topped with age cheddar cheese.	14.00
Tossed Green Salad	6.00
With Bleu Cheese Crumbles	9.00

Club Paris House Specialties

<i>The Chef recommends your steak with Bleu Cheese Stuffing.</i>	3.00
Filet Mignon (14 ounces)*	65.00
Our Signature Steak, the most tender cut of beef in the steak family.	
Petite Filet Mignon (8 ounces)*	48.00
New York Steak (16 ounces)*	47.00
Recommended by gourmets as the finest.	
Prime Rib of Beef (16 ounces)*	55.00
Slow Roasted, a favorite of hearty eaters, served with au jus and horseradish sauce	
Queen Cut of Prime Rib (10 ounces)*	42.00
For those with a lighter appetite	
Rib Eye Steak (16 ounces)	55.00
Flavorful and tender	
Top Sirloin Steak (15 ounces)*	39.00
Baseball Cut, broiled to order	
Petite Top Sirloin (8 ounces)*	33.00
Filet Mignon Teriyaki Tips*	46.00
The Orient's gift to steak house dining, marinated and broiled to order	
Breasts of Chicken Teriyaki*	35.00
Two 7 ounce chicken breast marinated and broiled to order	

Steak Temperatures

Rare.....Cool Red Center
Medium Rare.....Warm Red Center
Medium.....Warm Pink Center
Medium Well to Well...It Takes Time

Seafood

(Fresh When Available)

Poached Halibut Filet*	Market
Alaskan Halibut poached with lemon and butter	Price
Blackened Halibut Filet*	Market
Alaskan Halibut seasoned with our house blackening seasoning	Price
North Atlantic Cold Water Lobster*	Market
Steamed and served with lemon and drawn butter.	Price
Bering Sea Red King Crab Legs*	Market
16 ounces served with lemon and drawn butter.	Price
Prawns*	35.00
Deep fried in our own beer batter.	
Crevette Sauté*	35.00
Prawns sautéed in olive oil, garlic butter, and orange liqueur.	
Scallops Sauté*	40.00
Alaskan Scallops Sautéed in olive oil, garlic butter, and anisette liqueur.	

Both Worlds

Petite Filet and Prawns*	59.00
8 ounce Filet accompanied by deep fried Prawns in our own beer batter.	
Petite Filet and Lobster*	Market
8 ounce Filet accompanied by a steamed Lobster Tail.	Price
Petite Filet and King Crab Legs*	Market
8 ounce Filet accompanied by 10 ounces of King Crab Legs.	Price

Side Orders

Desserts

Fresh Sautéed Mushrooms	13.00	New York Style Cheesecake	8.00
Chef's Sautéed Mushrooms	15.00	<i>With Topping</i>	8.50
<i>Sautéed with bacon & onions,</i>		Bailys Chocolate Cheesecake	8.00
<i>topped with Monterey Jack cheese</i>		<i>With Topping</i>	8.00
Sliced tomatoes	5.00	Carrot Cake	8.00
Baked Potato	5.00	Key Lime Pie	8.00
Steak Fries	5.00	Crème Brûlée	8.00
French Onion Soup		Macadamia Nut Pie	8.00
Soup Bowl	8.00	Peanut Butter Ice Cream Pie	8.00
Soup Cup	6.00	Chocolate Sweet Potato Pie	8.00
Side of Teriyaki	3.00	Vanilla Ice Cream	6.00
Side of Blue Cheese Crumbles	3.00	<i>With Topping</i>	6.50
Extra Plate Service	8.00	Maui Wowie Sherbet	6.00