

# Celeste

## Appetizers

### 4 Cheese Dip \$12

*Mozzarella, Provolone, Cheddar, and Jack Monterey cheese dip complimented with mildly toasted pita slices.*

### Bruschetta \$12

*Grilled bread, rubbed with garlic and topped with olive oil, tomatoes, green onion and goat cheese.*

### Scallop Bacon \$16

*Scallop wrapped in bacon*

### Spare Ribs \$14

*Deep fried pork spare ribs*

### Salmon Bread \$17

*Toasted whole wheat bread topped with cream cheese, spinach and lightly drizzled olive oil.*

### Crab on Brioche \$19

*Potato Crouton topped with oyster puree oil blend and french crab mix.*

## Entrees

### The Sue Steak 24oz. \$36

*A hearty and aged prime cut combined with the traditional flavor of St. Saint Marie seasoning. Served with boiled mixed vegetables and a baked potato.*

### The New York Striploin 20oz. \$30

*Dry aged prime served with mashed potatoes and asparagus.*

### The North Filet of Salmon \$29

*Served with our house special lemon sauce and rice.*

### Lobster Tail \$27

*Two 10oz. tails served with our house special lemon sauce and drawn butter.*

### Chicken In The Sea \$31

*Slow roasted chicken breast topped with crab meat and lightly edged our house special lemon sauce. Served with our mixed mushroom mashed potatoes.*

### Lobster Linguine \$24

*Linguine topped with our house special alfredo sauce and lobster meat peeled from a 14 oz tail.*

### Brittany's Ravioli \$23

*Served with choice of our house special alfredo sauce or our house special tomato sauce.*