



Home of the 4"thick Filet Mignon!

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PROUDLY SERVING ALASKANS FOR OVER 60 YEARS!

Lunch

Starters

Prime Rib Chili ~ Cup \$8.00 | Bowl \$10.00
 Soup of the Day ~ Cup \$6.00 | Bowl \$8.00

Salads & Light Fare

Chef's Salad*

Julienne of ham, turkey, and aged cheddar on a bed of crisp greens with tomato, egg, and ripe olives. ~ \$17.00

Sesame Chicken Salad*

Stir-fried fresh vegetables in a warm sesame sauce over crisp mixed greens, topped with a sliced broiled chicken breast. ~ \$18.00

Caesar Salad*

Traditional Caesar Salad ~ \$14.00
 with Shrimp or Boneless Breast of Chicken ~ \$21.00

Shrimp Louie

Chilled bay shrimp served on crisp greens with tomato, egg, lemon, and ripe olives. ~ \$20.00

Our Famous Filet Mignon Burgers

*Served with your choice of steak fries, french fries, or coleslaw.
 Substitute soup or cottage cheese for an additional \$2.00.
 Add soup, salad or cottage cheese for additional \$4.00
 Burgers are a 6 oz serving unless otherwise noted.*

The PARIS SPECIAL*

Broiled 8oz ground tenderloin, topped with cheddar cheese, served on a fresh french loaf with hot Au Jus ~ \$16.50

Club Paris House Specialties

Substitute soup, salad or cottage cheese for an additional \$2.00

Add soup, salad or cottage cheese for an additional \$4.00

New York Steak*

For the hearty appetite, 16 oz broiled to order, served with vegetable and choice of potato. ~ **Market Price**

Steak Sandwich*

Unlike any other steak sandwich you've ever had, seasoned to perfection, broiled to order, and served on garlic toast with choice of potato.

Top Sirloin \$19.00

Tenderloin \$28.00

Chicken Dijonaise*

Tender pan-seared breast of chicken finished in a Grey Poupon and white wine cream sauce served with choice of potato. ~ \$18.00

"Teriyaki" Tips*

Filet Mignon Tips, broiled to order and topped with our unique teriyaki sauce, served with choice of potato and dinner roll. ~ **\$28.00 (when available)**

Fish & Fries*

Halibut, deep-fried in our own beer batter, served with choice of potato and coleslaw. ~ **\$22.00**

Hamburger*

Broiled ground tenderloin, served with lettuce, tomato, and mayonnaise ~ **\$13.50 with Cheese \$14.00**

Teriyaki Hamburger*

Broiled ground tenderloin, served with lettuce, tomato, swiss cheese, pineapple ring, and our own teriyaki sauce. ~ **\$15.00**

Patty Melt*

Broiled ground tenderloin, caramelized onions, and swiss cheese on grilled rye bread. ~ **\$15.00**

Ranch Burger*

Broiled ground tenderloin, with Monterey jack cheese and our special bar-b-que sauce. ~ **\$15.00**

Ground Tenderloin*

Broiled 8 oz ground tenderloin, served with mashed potatoes, gravy, and a dinner roll. ~ **\$16.00**

Bacon Cheese Burger*

Broiled ground tenderloin, with crisp bacon, aged cheddar cheese, lettuce, tomato, and mayonnaise. ~ **\$15.50**

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

Sides

Steak Fries, French Fries
or Mashed Potatoes ~ \$5.00
Cottage Cheese ~ \$5.00
Sliced Tomatoes ~ \$5.00
Cole Slaw ~ \$5.00
Split Plate ~ \$5.00

Beverages

Coffee or Tea ~ \$2.50
Milk
Small \$3.00 | Large \$4.00
Soda ~ \$2.50
Juice ~ \$3.00

Sandwiches

Served with your choice of steak fries, french fries, or coleslaw, unless otherwise noted.

Substitute soup, salad or cottage cheese for \$2.00
Add soup, salad or cottage cheese for additional \$4.00

French Dip*

Sliced roast beef, stacked in a fresh french loaf, served with hot Au Jus. ~ **\$17.00**

Philly Cheese Steak*

Grilled top sirloin, green peppers, mushrooms, onions, and Monterey jack cheese, served on a fresh french loaf, with hot Au jus. ~ **\$17.00**

Bacon, Lettuce, and Tomato*

The BLT an all-time favorite served on your choice of bread. ~ **\$14.00**

Alaskan Cordon Bleu*

Grilled Alaska Halibut topped with smoked ham and swiss cheese, served on a bun with Grey Poupon Dijon. ~ **\$19.00**

Chicken Cordon Bleu*

Grilled breast of chicken topped with smoked ham, melted swiss cheese, and Grey Poupon Dijon. ~ **\$16.00**

Chicken Club*

Traditional Clubhouse sandwich using broiled boneless breast of chicken and your choice of bread. ~ **\$15.00**

Grilled Turkey Club*

Sliced smoked turkey breast, swiss cheese, crisp bacon, and tomato grilled on your choice of bread. ~ **\$15.00**

Hot Roast Beef Sandwich*

Sliced roast beef served open face on your choice of bread with mashed potatoes and gravy. ~ **\$17.00**

Reuben*

Corned beef Sliced deli-style, sauerkraut, thousand island dressing, and swiss cheese on grilled rye bread. ~ **\$15.00**

Sandwich and Soup Du Jour*

Choice of Turkey, Ham or Roast Beef on a choice of bread, served with a cup of soup.

Henry Weinhard's Root Beer ~ \$4.00

Whole sandwich ~ \$13.00

Half sandwich ~ \$10.00

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Dessert Menu

Beer / Wine Menu

SUBSTITUTIONS EXTRA

All Prices are subject to change without notice. ~ We are not responsible for lost or stolen articles.

We serve the right to refuse service to anyone ~ 15% Gratuity added to parties of 6 or more.



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Dinner

APPETIZERS

Escargot*

Stuffed with garlic Butter and Baked in their own Shells.

~ \$18.00

Alaskan Halibut Fingers*

Deep-fried in our own beer batter, served with tartar sauce and lemon. ~ \$19.00

New Orleans Style Shrimp*

Peel your own shrimp.

Half Pound \$14.00 | Full Pound \$28.00

Shrimp Cocktail*

Six tender Tiger Shrimp served chilled with our house cocktail sauce. ~ \$17.00

Steamer Clams*

Ale Steamed Manila Clams served with drawn butter. ~ \$18.00

Cajun Mushrooms

Stuffed with andouille dressing and deep-fried in beer batter. ~ \$13.00

Spicy Fried Zucchini

Cajun breaded and deep-fried. ~ \$13.00

Onion rings

Fresh jumbo onion rings dipped in our house beer batter and crisp fried to a golden brown. ~ \$12.00

Teriyaki Tenderloin*

A 6oz portion of tenderloin tips in our famous teriyaki sauce.

Club Paris House Specialties

The house cannot guarantee the quality and tenderness of steaks ordered well done.

The Chef Recommends Your Steak with Bleu Cheese Stuffing ~ \$3.00

Filet Mignon (14 oz)*

Our signature steak, the tenderest cut of beef in the steak family. ~ \$MARKET PRICE

Petite Filet Mignon (8 oz)*

~ \$MARKET PRICE

New York Steak (16 oz)*

Recommended by gourmets as the finest. ~ \$MARKET PRICE

Prime Rib of Beef (16 oz)*

Favorite of hearty eaters served with Au Jus and Horseradish sauce. ~ \$MARKET PRICE

Queen Cut of Prime Rib (10 oz)*

For those with a lighter appetite. ~ \$MARKET PRICE

Rib Eye Steak (16 oz)

Flavorful and tender. ~ \$MARKET PRICE

Top Sirloin Steak (15 oz)*

Baseball cut, broiled to order. ~ \$MARKET PRICE

Petite Top Sirloin (8 oz)*

For those with a lighter appetite. ~ \$MARKET PRICE

~ \$24.00

Hors d' oeuvre Platters

Choice of Sirloin Steak ~ \$28.00

Sirloin Steak & Seafood ComboChoice Sirloin Steak, Halibut Fingers, and Beer Battered Shrimp.
~ \$36.00**Seafood Platter***

Halibut Fingers, and Beer Battered Shrimp.

Small ~ \$29.00 | Large ~ \$37.00

Combo Platter*Cajun Mushrooms, Halibut Fingers, Zucchini & Teriyaki Beef.
~ \$25.00**DELICIOUS SALADS****Caesar Salad***

Traditional Caesar Salad ~ \$14.00

*With a broiled boneless breast of chicken ~ \$21.00***Shrimp Louie**

Chilled bay shrimp served on crisp greens with tomato, egg, lemon, and ripe olives. Served with your choice of house-made dressing. ~ \$20.00

Garden Salad ~ \$12.00

Tossed Green Salad ~ \$6.00

*With Bleu Cheese Crumbles ~ \$9.00***SIDES**

Fresh Sauteed Mushrooms ~ \$11.00

Chef's Sauteed Mushrooms ~ \$13.00

Steak Fries, French Fries or Baked Potato ~ \$5.00

Sliced Tomatoes ~ \$5.00

French Onion Soup ~ Cup \$6.00 | Bowl \$8.00

Side of Teriyaki ~ \$3.00

Side Blue Cheese Crumbles ~ \$3.00

Extra Plate Service ~ \$8.00

BEVERAGES**Filet Mignon "Teriyaki" Tips***The Orient's gift to Steakhouse dining, marinated in our own sauce, and broiled to order. ~ **\$MARKET PRICE****Breast of Chicken "Teriyaki"***

Two 7 oz chicken breasts, marinated and broiled to order. ~ \$28.00

Steak Temperatures**Rare:** Cool Red Center**Medium Rare:** Warm Red Center**Medium:** Warm Pink Center**Medium-well to Well:** It Takes Time*The house cannot guarantee the quality and tenderness of steaks ordered well done.***Fresh Alaskan Seafood****Poached Halibut Filet***Alaska Halibut poached with Lemon juice and butter.
~ **\$MARKET PRICE****Blackened Halibut Filet***Alaska Halibut seasoned with our house blackening seasoning.
~ **\$MARKET PRICE****North Atlantic Cold Water Lobster***(Limited Availability) A 12-ounce tail steamed and served with lemon and drawn butter. ~ **\$MARKET PRICE****Alaskan Red King Crab Legs***16 ounces served with lemon and drawn butter. ~ **\$MARKET PRICE****Prawns***

Deep-Fried in our own beer batter. ~ \$30.00

Crevette Saute*

Prawns sauteed with olive oil, garlic butter, and orange liquor. ~ \$30.00

Scallops Saute*

Alaskan Scallops Sauteed with olive oil, garlic butter, and licorice liquor. ~ \$30.00

Coffee or Tea ~ \$2.50
Milk ~ Small \$3.00 | Large \$4.00
Soda ~ \$2.50
Juice ~ \$3.00
Henry Weinhard's Root Beer ~ \$4.00

Dessert Menu

Beer / Wine Menu

Both Worlds

Petite Filet and Prawns*

8-ounce Filet accompanied by Prawns deep fried Prawns in our own beer batter. ~ **\$49.00**

Petite Filet and Lobster*

(Limited Availability) 8-ounce Filet accompanied by steamed Lobster Tail. ~ **\$MARKET PRICE**

Petite Filet and King Crab Legs*

8-ounce Filet accompanied by 10 oz of King Crab Legs. ~ **\$MARKET PRICE**

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