



# Lancelot

## APPETIZERS

- Steamed Mussels "Brunoise"  
**8.95**
- Fried Calamari  
**10.95**
- Breaded Brie, deep fried, garnished with fruit  
**11.95**
- Escargots with garlic herb butter "en crouete"  
**12.50**
- Jumbo Shrimp Cocktail  
**13.50**
- Tuna Sashimi  
*With seaweed salad, pickled ginger and wasabi*  
**14.95**
- Coconut Crusted Shrimp *with a trio of sauces*  
**14.95**

## SOUPS & SALADS

- |                     |             |  |             |
|---------------------|-------------|--|-------------|
| French Onion Soup   | <b>8.95</b> | Garden Salad <i>Your choice of dressing</i>                        | <b>5.95</b> |
| Boston Clam Chowder | <b>6.95</b> | Caesar Salad   | <b>6.95</b> |
| Soup Du Jour        | <b>5.95</b> | Spinach Salad <i>with roasted shallots<br/>mustard vinaigrette</i> | <b>8.95</b> |

## † PRIME RIB OF BEEF † OUR HOUSE SPECIALTY †

*Our prime rib is slow roasted overnight to perfection.  
Served with an Idaho baked potato, natural au jus and  
horseradish sauce.*

### **SIR LANCELOT CUT**

*A 10oz cut of our prime rib*  
**\$23.95**

### **KING ARTHUR'S CUT**

*A 12oz cut for those who love beef!*  
**\$25.95**

### **SURF AND TURF**

*A generous cut of our prime rib of beef and a choice of ~  
SEA SCALLOPS served with sauce béarnaise  
or CRABLEGS served with drawn butter  
(Market Price)*

### **Alaskan King Crab Legs**

*Steamed, split king crab legs with drawn butter and lemon.*  
**Market Price**

## ENTREES

- Caesar Salad**  
*with grilled Chicken Breast*  
**\$17**
- with mesquite seasoned*  
**Salmon Medallions**  
**\$18**
- Shrimp-Broccoli-Linguine**  
*Shrimp sauteed in olive oil with broccoli, tomato, green  
onion, white wine, and basil.*  
**\$20**
- Linguine Neptune**  
*Shrimp, scallops and mussels sauteed in olive oil, tomato,  
basil, white wine, and parmesan cheese over linguine.*  
**\$ 20**
- Baked Fillet of Salmon**  
*Served with mango salsa,  
wild rice and broccoli.*  
**\$20**
- Fresh Rocky Mountain Trout**  
*Sautéed and finished with a lemon butter sauce,  
wild rice and broccoli.*  
**\$20**
- Grilled Boneless Chicken Breast**  
*With sauteed mushrooms and herb butter,  
wild rice and vegetable of the day.*  
**\$20**
- Veal "Ambrosia"**  
*Sauteed cutlets of veal with a mushroom sherry sauce,  
mashed potato and vegetable of the day.*  
**\$20**
- Wiener Schnitzel**  
*Breaded cutlets of veal, served with home made fries,  
and vegetable of the day.*  
**\$20**
- Grilled Pork Medallions**  
*With a creamy peppercorn sauce,  
Spätzle and green beans with bacon.*  
**\$20**

*THERE WILL BE AN EXTRA \$ 2.00 CHARGE  
FOR ANY ADDITIONAL SUBSTITUTION(S)*

**We accept Visa, Mastercard and American Express No  
Separate Checks 18 % Gratuity added on parties of six  
and more.**

Adjacent to the Children's Fountain  
Vail Village  
Dinner  
Steak & Seafood

Serving from 5:30-10:30pm  
Reservations  
All major credit cards  
476-5828

## **PRIME RIB OF BEEF OUR HOUSE SPECIALS**

### **THE KNIGHT'S CUT**

*An 8 oz cut of our prime rib.*  
**\$20.95**

### **SIR LANCELOT CUT**

*A 10oz cut of prime rib.*  
**\$23.95**

### **KING ARTHUR'S CUT**

*Our largest cut at 12 oz  
(for those who love beef)*  
**\$25.95**

*Larger cuts available upon request.  
All served with a baked potato and natural au jus.*

### **SURF AND TURF "YOUR WAY"**

### **CHOOSE ONE OF OUR PRIME RIB CUTS**

*And choice of  
**SEA SCALLOPS**  
served with sauce bernaise*

**OR**

### **CRAB LEGS**

*served with drawn butter.*

*SURF AND TURF ARE MARKET PRICE OF THE DAY*