

Appetizers

Ceviche 12

white fish marinated in lime with cilantro, tomatoes, peppers and onions- served with house made tortilla chips

Chipotle Crab Cakes 14

served with chipotle aioli and a roasted corn & black bean salsa

Crispy Fried Calamari 14

our famous crispy fried, tender calamari, served with lemon and our homemade cocktail and tartar sauce

Crispy Coconut Prawns 13

breaded in a Chinese five-spice panko and coconut mixture then golden fried, served with a tangy thai-ginger, sweet and sour dipping sauce

Fresh Steamed Clams 15

a traditional coastal favorite, steamed in a light clam broth with fresh garlic, white wine and butter, fresh tomatoes and scallions

Seared Blackened Ahi 16

pan seared ahi, drizzled with wasabi sauce & teriyaki glaze

Fresh Oysters on the half shell
half dozen 14 - one dozen 24
chilled and served with cocktail sauce and horseradish

Jumbo Prawn Cocktail 13
chilled jumbo prawns served with our homemade cocktail sauce

Bay Shrimp Cocktail 11
chilled bay shrimp served with our homemade cocktail sauce

Roasted Garlic and Brie 14
with fresh seasonal fruit

Crispy Artichoke Hearts 12
with chipotle aioli & marinara sauce

Classic Potato Skins 10
stuffed with bacon, scallions, jack and cheddar cheese served with sour cream

Garlic Cheese Bread 6
francesi roll baked with a garlic-herb butter and parmesan cheese

Soup & Salad

Seafood Louie's

(shrimp 17 / crab 19 / combo 19)
mixed salad greens and fresh vegetables with sliced hard boiled egg, served with homemade louie dressing

Caesar Salad 12

(chicken 17 / bay shrimp 17)
chopped romaine lettuce tossed with our house made caesar dressing, parmesan cheese and crunchy croutons

Skirt Steak Salad 19

mixed greens tossed with balsamic vinaigrette, cherry tomatoes, gorgonzola cheese, avocado and a roasted corn & black bean salsa - topped with charbroiled skirt steak and crispy tortilla strips

Side Dinner Salad 5

Mixed Greens and Gorgonzola 13
fresh mixed baby greens tossed in a light balsamic vinaigrette with crumbled gorgonzola cheese, glazed walnuts and fresh apple slices

Seared Ahi & Soba Noodle Salad 18
ahi seared with a sesame coating - served over soba noodles, napa cabbage, cilantro, carrots, jicama, grilled pineapple, with a chili sesame dressing and fresh sunflower sprouts

Asian Chicken Salad 15
chicken marinated in soy, sesame, ginger, green onions and chili flakes- grilled and sliced served atop mixed greens, mandarin oranges, cucumbers, cabbage, carrots, crispy won ton strips and peanuts with a thai peanut dressing

Clam Chowder "Award Winning"
cup 5 / bowl 7

Chowder in a Bread Bowl 9

BREAD IS SERVED UPON REQUEST ONLY

Seafood

Lobster Tail **price as quoted**

8 ounce warm water lobster tail steamed and basted with drawn butter, served with roasted fingerling potatoes and seasonal vegetables

Fresh Stuffed Salmon Supreme **25**

fresh pacific salmon stuffed with a mixture of crab and shrimp with spinach, jack cheese, fresh basil, parmesan and cream then baked and topped with a sundried tomato buerre blanc

Sesame Ginger Ahi **22**

ahi tuna with a seasoned sesame panko breading, seared rare, sliced thin- topped with a ginger-cream wasabi buerre blanc, served over steamed jasmine rice and stirfried vegetables

Corvina Sea Bass **24**

light and flakey white fish marinated in soy sauce with ginger, lime juice, red pepper, and scallions topped with a marinade reduction, served with white jasmine rice and seared mixed greens

Horseradish Marinated Salmon **22**

fresh soy, horseradish and ginger marinated salmon grilled, served over garlic mashed potatoes and seared spinach then topped with a horseradish lemon & basil aioli

Ideal Scampi **21**

large prawns sautéed in a garlic lemon butter with scallions, capers, white wine and parmesan cheese, served with rice and vegetables

Malaysian Coconut Prawns **21**

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy asian plum sweet and sour dipping sauce with rice and vegetables

Mahi Mahi **21**

Sautéed - hawaiian game fish seasoned and rubbed with fresh garlic then sautéed in olive oil, white wine, fresh tomatoes, artichoke hearts and a roasted garlic cream, served with rice and vegetables

- or -

Cajun Style Blackened - hot skillet grilled in cajun spices, topped with a zesty citrus cilantro buerre blanc and fresh mango salsa, served with rice and vegetables

Mixed Seafood Platter **21**

a hearty combination of lightly breaded fish, prawns and calamari crispy fried, served with our house made tartar and spicy cocktail sauces and fresh lemon with rice pilaf and vegetables

Fish & Chips Dinner **18**

white fish fillets breaded and golden fried served with our house made tartar and spicy cocktail sauces, french fries and vegetables

Chicken

Ideal Chicken Parmesan **19**

crispy parmesan breaded chicken breast served over penne pasta with spinach, and our classic marinara sauce, then topped with fresh mozzarella, parmesan cheese and basil pesto sauce

Hawaiian Style Teriyaki Chicken **19**

marinated breast of chicken charbroiled in our gingered teriyaki - topped with fresh grilled pineapple and toasted sesame seeds, served on steamed white rice and vegetables

Chicken Castrovilla **20**

tender breast of chicken seasoned and rubbed with fresh herbs - sauteed in garlic, olive oil and white wine with artichoke hearts, sundried tomatoes capers & olives, served with rice pilaf and fresh vegetables

18 % GRATUITY ADDED TO PARTIES OF 6 OR MORE, INCLUDING SEPARATE CHECKS.

Steaks & Burgers

Filet Mignon 29

8 ounce choice cut filet charbroiled and topped with a medallion of roasted garlic gorgonzola butter, served with garlic mashed potatoes

Filet Mignon & Lobster price as quoted

8 ounce filet charbroiled with a 8 ounce lobster tail baked and basted with drawn butter, served with roasted fingerling potatoes

New York Steak 27

12 ounce choice New York strip seasoned then hot skillet seared and charbroiled, crowned with wine-sautéed mushrooms, tomatoes and crispy bacon, served with garlic mashed potatoes

New York Steak with Fresh Roasted Garlic 27

12 ounce choice steak seasoned and charbroiled, topped with a fresh herbed garlic butter and a whole head of roasted Gilroy garlic, served with garlic mashed potatoes

Steak "Santa Cruz" 27

8 ounce choice sirloin steak charbroiled and topped w/ sauteed prawns, artichoke hearts, scallions, mushrooms, and roasted garlic, served with garlic mashed potatoes

Baby Back Ribs half rack / full rack 18 / 25

slow cooked tender, baby back ribs basted with mesquite barbecue sauce, served with sesame asian slaw and french fries

Bleu Cheese Burger 14

charbroiled ground black angus from "Braveheart" topped with bleu cheese served on a sesame seed bun, with crispy fried red onions, grilled mushrooms, lettuce, tomato, with french fries.

The "Ideal" Burger 11

charbroiled ground black angus from "Braveheart" served on a sesame seed bun with lettuce, tomato with french fries

** for an additional charge **

ADD - cheese, mushrooms, bacon, avocado, grilled onions, jalepenos, chili and more

Pasta

Pesto Chicken Penne 21

breast of chicken sautéed in olive oil, white wine, light cream and roasted garlic with fresh basil, tomatoes, and kalamata olives- tossed with penne pasta and topped with toasted pinenuts, fresh grated parmesan and basil

Linguini Pomodoro 19

linguini noodles sautéed in olive oil, white wine and fresh garlic with kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms and fresh basil topped with fresh grated parmesan cheese
add chicken or prawns for 6

Ideal Fettucine Alfredo 19

served classic style with a hint of nutmeg and black pepper

("Pacifica" with rock crab, bay shrimp and scallions 23)

**WE GLADLY MAKE SUBSTITUTIONS OR ADDITIONS, AND CHARGE ACCORDINGLY.
SPLIT PLATE CHARGE \$2.50**

\$9.95
Baby Back
Ribs
SUNDAY & MONDAY
NIGHTS

\$11.95
Live Maine
Lobster
WEDNESDAY
NIGHTS

\$11.95
Prime Rib
FRIDAY
NIGHTS

Happy Hour

\$3 COORS LT, MGD
\$4 COSMOPOLITANS
\$4 LEMON DROPS

AND

\$4.95

Appetizers

MONDAY - FRIDAY
BAR AREA ONLY

3:00- 6:00

ASK ABOUT OUR

*Gift Cards

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Room

&
*Birthday
Bash



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