



~: Appetizers ~:

BATTERED FLOWER ONION <i>Tempura Dipped and Deep-Fried, Served with a Zesty Dipping Sauce</i>	7	BACON WRAPPED SHRIMP <i>Jumbo Shrimp Wrapped with Bacon Served with a Mild Chili Sauce</i>	12
SPINACH AND ARTICHOKE DIP <i>Artichoke, Fresh Spinach, Mozzarella, Provolone, Cheddar and Parmesan Cheeses, Baked and Served with Crostini</i>	8	CRAB CAKES <i>Lump Crab Meat, Lightly Dusted in Seasoned Bread Crumbs, Served with a Mild Mango Chili Sauce</i>	12
OYSTERS ON THE HALF SHELL <i>Half Dozen</i>	10	OYSTERS ROCKEFELLER <i>Sautéed Spinach with Bacon, Baked and Topped with Béarnaise Sauce</i>	13
SHRIMP COCKTAIL <i>Jumbo Shrimp Served with Lemon and Cocktail Sauce</i>	12	PAN SEARED SCALLOPS <i>Topped with a Saffron Beurre Blanc Served on a Bed of Fried Leaks</i>	14
	15		

~: Soups and Salads ~:

FRENCH ONION SOUP <i>Caramelized Onions in a Rich Broth Topped with a Homemade Crouton and Melted Swiss Cheese</i>	6	CAESAR SALAD <i>Crispy Romaine Lettuce Tossed with Homemade Croutons and Grated Romano Cheese and Our Homemade Caesar Dressing</i>	7
LOBSTER BISQUE <i>Fresh Lobster Prepared in a Rich and Creamy Soup</i>	7		
CHOP CHOP SALAD <i>Diced Tomatoes, Cucumbers, Green Onions, Red Onions, Tossed with Chopped Iceberg Lettuce, Fresh Made Croutons and the Chef's Special Dressing</i>	6	BEEF STEAK TOMATO WITH FRESH MOZZARELLA <i>Served on Crisp Romaine Topped with Tangy Balsamic Vinaigrette</i>	8

~: Seafood ~:

Served with Soup du Jour or Salad and Choice of Potato

SHRIMP SCAMPI <i>Jumbo Shrimp Sautéed with White Wine, Garlic, Shallots, Cream and the Chef's Secret Spices</i>	23	
PISTACHIO CRUSTED SALMON <i>Served with an Orange Champagne Reduction</i>	23	
FRESH CATCH OF THE DAY <i>Please Ask Your Server for Today's Selections</i>		Market Price
ALASKAN KING CRAB LEGS <i>A Full Pound of Alaskan King Crab Legs Split and Steamed to Perfection, Served with Hot Drawn Butter and Lemon</i>		Market Price
AUSTRALIAN LOBSTER TAIL <i>An 8oz. Australian Lobster Tail Lightly Spiced and Cooked to Perfection, Served with Hot Drawn Butter and Lemon</i>		Market Price





~: House Specials ~:

Served with Soup du Jour or House Salad and Choice of Potato

CHICKEN CORTEZ	13
<i>Sautéed Breast of Chicken Topped with Tomatoes, Avocado and Jack Cheese</i>	
CHICKEN OSCAR	15
<i>Broiled Breast of Chicken Stuffed with Crab Meat, Asparagus, Topped with Beurre Blanc Sauce</i>	
FRENCH CUT PORK CHOP	17
<i>Tender Center Cut Chop Marinated in Chef's Special Spices Then Pan Seared.</i>	
<i>Served with Sweet Potato Hay Stack and Port Demi Mint Sauce</i>	
CORTEZ MIXED GRILL	29
<i>Filet Mignon with a Mushroom Port Reduction, Breast of Chicken with a Bearnaise Sauce and Fresh Salmon with a Lemon Beurre Blanc</i>	

~: Beef Selections ~:

Served with Soup du Jour or House Salad and Choice of Potato

Prime Rib Our Specialty	
<i>Perfectly Seasoned, Slow Oven Roasted and Carved to Order</i>	
QUEEN CUT 10oz.	14
KING CUT Bone-In 22oz.	20

PETITE FILET 6 oz.	20	NEW YORK STEAK 12oz.	21
FILET MIGNON 8oz.	23	PORTERHOUSE STEAK 20oz.	21
RIB EYE STEAK 14oz.	18		

Add One of the Following Sauces to Any Steak3
Madagascar Peppercorn • Béarnaise • Bordelaise • Bourbon Garlic

~: Make It A Surf & Turf ~:

ADD SCAMPI (3) OR BACON-WRAPPED SHRIMP (3)	11
LOBSTER TAIL	Market Price
<i>Enhance Any Above Steak with Cold Water Australian Lobster Tail</i>	
1 LB. OF CRAB LEGS	Market Price
<i>Add Our Sweet Alaskan King Crab Legs to Any Above Steak</i>	

~: Sides ~:

BAKED OR SWEET POTATO	5	SAUTÉED MUSHROOMS & ONIONS	5
<i>Served with Whipped Butter and Brown Sugar</i>		<i>Button Mushrooms and Sweet Onion</i>	
BROCCOLI WITH CHEESE SAUCE	5	LYONNAISE POTATOES	5
<i>Steamed, Lightly Seasoned & Smothered in Cheese</i>		<i>Grilled Seasoned Potatoes with Sliced Onions</i>	
SAUTÉED ASPARAGUS	5	POTATO CRISP	5
<i>Tender Spears Sautéed in Butter and Garlic</i>		<i>Deep Fried Potato Wedges, Topped with Cheddar Cheese and Served with Sour Cream</i>	

Clark County Health District Regulations 1996 Governing the Sanitation of Food Establishments 96.03.0800.2
Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.