



~: 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> <i>One Dozen</i>	10 15	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

~: Soup and Salads ~:

FRENCH ONION SOUP <i>Caramelized Onions in a Rich Broth Topped with a Homemade Crouton and Melted Swiss Cheese</i>	6	WEDGE SALAD <i>Wedge of Crisp Iceberg Lettuce with Red Onion, Bacon, Hardboiled Egg and Blue Cheese Crumbles, Served with Blue Cheese Dressing</i>	6
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	CAESAR SALAD <i>Crispy Romaine Lettuce Tossed with Homemade Croutons and Grated Romano Cheese and Our Homemade Caesar Dressing</i>	7

~: Seafood ~:

Served with Soup du Jour or House 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
GARLIC CRUSTED ORANGE ROUGHY <i>Filet of Orange Roughy Coated with a Mixture of Seasoned Bread Crumbs, the Chef's Special Herbs, Oven Baked and Topped with a Creamy Garlic Sauce</i>	23
ALASKAN KING CRAB LEGS <i>1½ Lbs. Alaskan King Crab Legs Steamed to Perfection, Served with Drawn Butter and Lemon</i>	Market Price
AUSTRALIAN LOBSTER TAIL <i>Twin Australian Lobster Tails Lightly Spiced and Cooked to Perfection, Served with 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 with Crab Meat, Asparagus, Topped with Béarnaise Sauce</i>	
BRAISED SHORT RIBS	21
<i>16oz. Short Rib Slowly Cooked in Burgundy Wine with Its Natural Juices, Served with Garlic Mashed Potatoes</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 Steak Above</i>	

~: Sides ~:

BAKED OR SWEET POTATO	5	SAUTÉED ASPARAGUS	5
<i>Served with Whipped Butter and Brown Sugar</i>		<i>Tender Spears Sautéed in Butter and Garlic</i>	
POTATO CRISP	5	SAUTÉED MUSHROOMS & ONIONS	5
<i>Deep Fried Potato Wedges, Topped with Cheddar Cheese and Served with Sour Cream</i>		<i>Button Mushrooms and Sweet Onion</i>	
BROCCOLI WITH CHEESE SAUCE	5	POTATOES AU GRATIN	5
<i>Steamed, Lightly Seasoned & Smothered in Cheese</i>		<i>Sliced Garden Potatoes, Oven Baked in a Mixture of Cream and Mozzarella Cheese, Topped with Country Breadcrumbs</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.