

Cortez Room

SHARED SELECTIONS

*Beef Carpaccio and Arugula \$14

*Housemade Meatballs - Grilled Bread and Tapenade \$9

*Beer Brats with Red Cabbage and Mustards \$11

*Steamed Clams or Mussels \$14

Served in White Wine Broth, Garlic, Shallots & Parsley

Signature Fries and Dips \$7

Three (3) Types of Fries & Three (3) Dips

Grilled Bacon Wrapped Shrimp & Grits \$14

Shrimp Cocktail \$14

SALADS & SOUPS

Tomato Soup \$6

Roasted Roma Tomatoes, fresh Herbs and a Light Cream finish
served with a Caramelized Sugar Glazed Bacon Strip.

*The Best Oxtail Soup \$7

Tender slow cooked in a rich Beef Broth served with grilled French Bread

Chopped Caesar \$7

Chopped Romaine Lettuce, Parmesan Cheese and Bread Twills

House Wedge \$7

Iceberg wedge, Tomatoes, Bacon, Fried Onion, and
Maytag Bleu Cheese. Choice of Dressing on the side

Roast Beets & Teardrop Tomatoes \$8

Served on Tossed Arugula, Candied Pecans,
Goat Cheese, Fresh Herb Vinaigrette and Balsamic reduction

SHARED SIDES

Lobster Mac - Fried Lobster and Cheese Sauce \$12

Lumpy Boursin Mash \$5

Baked Sweet Potato \$5

Baked Potato \$5

Bacon Seasoned French Green Beans \$5

Cream of Sweet Roast Corn \$5

Butter Grits with Cheddar Cheese Crust \$5

Creamy Spinach with Roasted Garlic \$5

Fried Brussels Sprouts with Pancetta, Onions, and Feta Cheese in Balsamic Glaze \$8

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 of higher risk if these foods are consumed raw or under cooked.

STEAK & CHOPS

** PRIME RIB AU JUS*

Featuring our 21 Day Dry Aged Prime Rib Beef to ensure the highest quality and tenderness, we dry age our Prime Ribs on property, season with Cracked Pepper and Sea Salt then slow roasted for your dining pleasure

MEDIUM CUT \$24 BONE-IN LARGE CUT \$30

WE SERVE DRY AGED CHOICE BEEF – PAN SEARED OR BROILED

- *Bone in New York 14oz \$29**
- *Bone-In Ribeye 18oz \$34**
- *Filet Mignon 6oz \$27 9oz \$31**
- *Double Cut Brined Pork Chop 16oz \$22**

Steak Toppings \$3.50

Tossed Pear Tomatoes, Capers, Herbs – Quick Pan Flash in Cognac
Maytag Blue Cheese
Wild Mushrooms in Balsamic

Complimentary Steak Toppings

Bordelaise
Peppercorn

ENTRÉES

***Chicken in Red Wine \$23**

Country Style and Slow Simmered in a rich Red Wine Sauce, Pearl Onions, Mushrooms served on Pasta

***Roast Garlic Chicken \$23**

Light Citrus Marinade, roasted, served on Garlic Mash and Brussel Sprouts

***Salmon Poached in Butter & Seared \$26**

Served on Grilled Medley of Vegetables, Risotto and Citrus Dill Beurre Blanc

***Spaghetti and Meatballs \$22**

Housemade with our family recipe and Italian Plum Tomato Marinara

***Sautéed Scampi \$29**

Large marinated Shrimp sautéed in Oil, Lemon, White Wine and Butter on Linguini or Buttered Grits

Orange Roughy Francese \$25

Served on a bed of Rice Pilaf, Topped with creamy Lemon Butter Sauce

King Crab Legs with Butter and Lemon \$26

Twin Lobster Tails with Drawn Butter and Lemon \$55

Add Dinner Salad to any Entrée \$4

Add One Lobster Tail to any Entrée \$28

ALL SPLIT SHARING \$8

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