

Appetizers

Chicken Lettuce Wraps	\$8
<i>Sautéed chicken, chilled and served with a spicy peanut sauce</i>	
Antipasto	\$9
<i>An array of salami, mortadella, prosciutto, assorted olives, marinated green and red peppers, mushrooms and parmesan crisps</i>	
Shrimp Cocktail	\$12
<i>Jumbo shrimp served with lemon and cocktail sauce</i>	
Oysters on the Half Shell	\$12
Bacon Wrapped Shrimp	\$13
<i>Jumbo shrimp wrapped with bacon served with a mild chili sauce</i>	
Oysters Rockefeller	\$13
<i>Spinach sautéed with bacon, baked and topped with béarnaise sauce</i>	
Crab Cakes	\$13
<i>Lump crab meat, lightly dusted in seasoned bread crumbs, served with a mild mango chili sauce</i>	
Pan Seared Scallops	\$14
<i>Topped with a saffron beurre blanc, served on a bed of fried leeks</i>	

Soup and Salads

Specialty Soup of the Week \$6

Please check with your server for this week's selection

French Onion Soup	\$6	Caesar Salad	\$7
<i>Caramelized onions in a rich broth, topped with a homemade crouton and melted Swiss cheese</i>		<i>Crispy romaine lettuce tossed with homemade croutons, grated Romano cheese and our homemade Caesar dressing</i>	
Wedge Salad	\$6	Caprese Salad	\$8
<i>Wedge of crisp iceberg lettuce with red onion, bacon, hardboiled egg and blue cheese crumbles, served with blue cheese dressing</i>		<i>Beefsteak tomato served with fresh mozzarella and basil, drizzled with a tangy balsamic reduction</i>	

Seafood Selections

Served with soup du jour or house salad, and choice of potato

Garlic Shrimp Scampi	\$23
<i>Jumbo shrimp sautéed with white wine, garlic, shallots, cream and the Chef's secret spices</i>	
Halibut Filet	\$24
<i>Grilled and served with a zesty lemon buerre blanc</i>	
Asian Glazed Salmon	\$24
<i>Marinated in citrus juices, pan seared in butter and served with a soy citrus sauce</i>	
Garlic Crusted Orange Roughy	\$24
<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>	
Alaskan King Crab Legs	Market Price
<i>Two pounds of Alaskan king crab legs steamed to perfection, served with drawn butter and lemon</i>	
Australian Lobster Tail	Market Price
<i>Twin Australian lobster tails lightly spiced and cooked to perfection, served with drawn butter and lemon</i>	

Split Plate Charge - \$3.00

Specialties of the House

Served with soup du jour or house salad and choice of potato

Chicken Cortez	\$15
<i>Sautéed breast of chicken topped with tomatoes, avocado and jack cheese</i>	
Chicken Oscar	\$18
<i>Broiled breast of chicken with crab meat and asparagus, topped with béarnaise sauce</i>	
Steak Diane	\$23
<i>Medallions of beef filet sautéed in butter with shallots, mushrooms, garlic, chives, Dijon mustard and heavy cream, finished with a splash of brandy</i>	
Seafood Olympia	\$24
<i>A sauté of salmon, scallops and shrimp, folded in a creamy tomato-basil sauce and served on a bed of angel hair pasta</i>	

Beef Selections

Available flame broiled or blackened

Served with soup du jour or house salad and choice of potato

Prime Rib (Our Specialty)

Perfectly seasoned, slow roasted and carved as ordered

10 oz. Queen Cut	\$15
22 oz. Bone-in Cut	\$23

Filet Mignon

Tenderloin, the most desirable cut of beef

6 oz.	\$22	14 oz. Rib-eye	\$22
8 oz.	\$25	12 oz. New York Steak	\$23
		20 oz. Porterhouse	\$24

Add Sautéed Mushrooms and Onions \$6

Make it a Surf & Turf

Shrimp	\$13
<i>Add scampi or bacon wrapped</i>	
Lobster Tail	Market Price
<i>One cold water Australian lobster tail</i>	
Crab Legs	Market Price
<i>One pound of our sweet Alaskan king crab legs</i>	

Sides

Baked Potato	\$5	Sautéed Asparagus	\$5
Mashed Sweet Potato	\$5	<i>Tender spears sautéed in butter and garlic</i>	
<i>Served with whipped butter and brown sugar</i>		Steamed Vegetables Normandy	\$5
Broccoli with Cheese Sauce	\$5	<i>Cauliflower, carrots and asparagus</i>	
<i>Lightly steamed and seasoned</i>		Creamed Spinach	\$5

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.