Appe	etizers 🥏	
Chicken Lettuce Wraps	<b>\$9</b>	
Sautéed chicken, seasoned and served hot with a spicy peanut sauce *Broiled Skewers		
Medallions of filet  Marinated in minced garlic, ginger, crushed red with a Chambord reduction	peppers, soy sauce and sherry wine	
*Steamed Clams	<b>\$12</b>	
Littleneck clams steamed with a hint of garlic, whe Served mild or spicy	bite wine, parsley and butter.	
Lobster Tacos		
Tender lobster meat tossed with white French dre with chopped cabbage, diced tomato, cilantro an	0 11	
Shrimp Cocktail		
Jumbo shrimp served with lemon and cocktail sat <b>© Spinach and Artichoke Dip</b>	uce <b>\$8</b>	
Artichoke, fresh spinach, mozzarella, provolone,	•	
Baked and served with crostini  © Bacon Wrapped Shrimp	<b>\$14</b>	
Jumbo shrimp wrapped with bacon and served w	•	
*Oysters Rockefeller Spinach sautéed with bacon, baked and topped with béarnaise sauce		
<u> </u>	Oalads -	
Please check with your ser	of the Week \$7 ver for this week's selection	
French Onion Soup Caramelized onions in a rich broth,	Asian Pagoda Salad Mixed greens, bok choy, red peppers,	
topped with a homemade crouton and melted Swiss cheese	red cabbage and shredded carrots tossed with sesame dressing then layered with	
Wedge Salad \$8	crispy wontons	
Wedge of crisp iceberg lettuce with red onion, bacon, hardboiled egg, diced tomatoes and blue	Caesar Salad Crispy romaine lettuce tossed with	
cheese crumbles, served with blue cheese dressing	homemade croutons, grated Romano	
	cheese and our homemade Caesar dressing	
Seafood (	Telections 🦟	
*Garlic Crusted Orange Roughy"	<b>\$26</b>	
Filet of orange roughy coated with a mixture of s oven baked and topped with a creamy garlic sau		
*Asian Glazed Salmon  Marinated in citrus juices, pan seared in butter of	\$26	
Alaskan King Crab Legs	Market Price	
Two pounds of Alaskan king crab legs steamed to pe Lobster Tails	erfection, served with drawn butter and lemon  Market Price	
Twin cold water lobster tails lightly spiced and co		
served with drawn butter and lemon		
Served with sout du	Pastas o jour or bouse salad	
<b>Shrimp Scampi</b> <i>Jumbo shrimp sautéed with white wine, garlic, sh</i>	<b>\$2</b> 7	
spices, served over angel hair pasta		
<b>C</b> Arriva Penne Pasta  Penne pasta, spinach, sundried tomatoes, crimin	\$15 ni mushrooms, fresh basil, shredded	
parmesan cheese and finished with garlic cream		
Shlit Plate C		



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

Sautéed breast of chicken topped with tomatoes, avocado and jack cheese  Chicken Oscar  Broiled breast of chicken with crab meat and asparagus, topped with béarnaise sauce  **Steak Diane  Medallions of beef filet sautéed in butter with shallots, musbrooms, gartic, chives, Dijon mustard and beavy cream, finished with a splash of brandy  E Braised Beef Short Ribs  Seared and braised in demi glace cooked until fall of the bone tender.  Served with a medley of vegetables  **Perime Rib (Our Specialty)  Perfectly seasoned, slow roasted and choice of potato  Available fitame broited or blackened  Served with soup du jour or bouse salad and choice of potato  **Prime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  14 oz. Cortez Cut  22 oz. Bone-in Cut  \$18  14 oz. Cortez Cut  \$24  22 oz. Bone-in Cut  \$30  **Filet Mignon  Tenderloin, the most destrable cut of beef 6 oz.  \$27  12 oz. *New York Steak  \$28  8 oz.  \$32  20 oz. *Porterhouse  **Steak Market Price  **Steak Potato  Shrimp  Add Sautéed Mushrooms and Onions \$6   **Market Price  **Baked Potato  \$6  Broccoli with Cheese Sauce  lightly steamed and seasoned  Sautéed Asparagus  **Gautéed Asparagus  **Finder spears sautéed in butter and gartic  **Finder spe	Servea with soup au jour	r or be	ouse salaa ana choice of potato	
**Steak Diane  **Medallions of beef filet sautéed in butter with shallots, mushrooms, garlic, chives, Diffon mustard and beavy cream, finished with a splash of brandy  **G Braised Beef Short Ribs  Seared and braised in demi glace cooked until fall of the bone tender.  Served with a medley of vegetables  **Deef Selections**  Available flame broiled or blackened  Served with soup du jour or bouse salad and choice of potato  **Prime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  14 oz. Cortez Cut  22 oz. Bone-in Cut  \$18  14 oz. **Sala-eye*  6 oz.  \$27  12 oz. *New York Steak  \$30  **Make it a Surf & Jurf  Shrimp  Add Sautéed Mushrooms and Onions \$6  **Make Price  Baked Potato  Yukon Gold Garlic Mashed Potatoes  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Ender spears sautéed in butter and garlic  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Sautéed Asparagus  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Jest Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Jest Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Sautéed Asparagus  **Finder spears sautéed in butter and garlic  **Jest Sautéed S		atoes, a	avocado and jack cheese	<b>\$17</b>
Medallions of beef filet sautéed in butter with shallots, musbrooms, garlic, chives, Dijon mustard and heavy cream, finished with a splash of brandy  © Braised Beef Short Ribs Seared and braised in demi glace cooked until fall of the bone tender.  Served with a medley of vegetables  Peef Selections  Available flame broited or blackened Served with soup du jour or bouse salad and choice of potato  Perime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  \$18  14 oz. Cortez Cut  \$22 oz. Bone-in Cut  \$30  *Filet Mignon  Tenderloin, the most destrable cut of beef 6 oz.  \$27  12 oz. *New York Steak \$28  8 oz.  \$32  20 oz. *Porterhouse  Add Sautéed Mushrooms and Onions \$6  Shrimp  Add scampi or bacon wrapped  Lobster Tail One cold water lobster tail  Crab Legs  Half pound of our sweet Alaskan king crab legs  Baked Potato  Yukon Gold Garlic Mashed Potatoes  Washed Sweet Potato  Served with whipped cinnamon butter  *Gender Spears sautéed in butter and garlic  Tender spears sautéed in butter and garlic		nd ast	paragus, topped with béarnaise sauce	<b>\$22</b>
Seared and braised in demi glace cooked until fall of the bone tender.  Served with a medley of vegetables  Available flame broiled or blackened Served with soup du jour or bouse satad and choice of potato  Available flame broiled or blackened Served with soup du jour or bouse satad and choice of potato  *Prime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  \$18  14 oz. Queen Cut  \$24  22 oz. Bone-in Cut  \$30  *Filet Mignon  Tenderloin, the most destrable cut of beef 6 oz.  \$27  12 oz. *New York Steak \$28  8 oz.  \$32  20 oz. *Porterhouse  \$30  Add Sautéed Mushrooms and Onions \$6   Market Price  Shrimp  Add scampi or bacon wrapped  Lobster Tail One cold water lobster tail  Crab Legs  Half pound of our sweet Alaskan king crab legs  Baked Potato  \$6  Broccoli with Cheese Sauce  \$6  Yukon Gold Garlic Mashed Potatoes  \$6  Sautéed Asparagus  Tender spears sautéed in butter and garlic  *Tender spears sautéed in butter and garlic	Medallions of beef filet sautéed in butter wi		, 9 , , ,	\$28
Available flame broiled or blackened Served with soup du jour or bouse salad and choice of potato  *Prime Rib (Our Specialty)  *Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut \$18  14 oz. Cortez Cut \$24  22 oz. Bone-in Cut \$30  *Filet Mignon  Tenderloin, the most destrable cut of beef 6 oz. \$27  12 oz. *New York Steak \$28  8 oz. \$32  20 oz. *Porterhouse \$30  Add Sautéed Mushrooms and Onions \$6   *Shrimp  Add scampi or bacon wrapped  Lobster Tail  One cold water lobster tail  Crab Legs  Half pound of our sweet Alaskan king crab legs  Baked Potato  Yukon Gold Garlic Mashed Potatoes  Mashed Sweet Potato  Served with ubipped cinnamon butter  *Source Sautéed in butter and gartic  *Tender spears sautéed in butter and gartic  *Tender spears sautéed in butter and gartic	Seared and braised in demi glace cooked i	ıntil fo	all of the bone tender.	\$28
*Prime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  \$18  14 oz. Cortez Cut  \$24  22 oz. Bone-in Cut  \$30  *Filet Mignon  Tenderloin, the most desirable cut of beef 6 oz.  \$27  12 oz. *New York Steak \$28  8 oz.  \$32  20 oz. *Porterhouse  *Add Sautéed Mushrooms and Onions \$6   Market Price  Shrimp  Add scampi or bacon wrapped  Lobster Tail  One cold water lobster tail  Crab Legs  Half pound of our sweet Alaskan king crab legs  Baked Potato  Yukon Gold Garlic Mashed Potatoes  Mashed Sweet Potato  Served with whipped cinnamon butter  *6  Sautéed Asparagus  Tender spears sautéed in butter and garlic	Beef		elections	
*Prime Rib (Our Specialty)  Perfectly seasoned, slow roasted and carved as ordered  10 oz. Queen Cut  14 oz. Cortez Cut  22 oz. Bone-in Cut  *Filet Mignon  Tenderloin, the most destrable cut of beef 6 oz.  \$27  12 oz. *Rib-eye  6 oz.  \$28  *8 oz.  *32  20 oz. *Porterhouse  *30  *Make il a Surf & Surf  Shrimp  Add Sautéed Mushrooms and Onions  *Add Sautéed Mushrooms and Onions  *Add Sautéed Mushrooms and Onions  *Ides  **Add Sautéed Mushrooms and Onions  *Ides  **Add Sautéed Mushrooms and Onions  **Add Sautéed Mushrooms and Onion	Served with soup du jour	r or be	ouse salad and choice of potato	
Tenderloin, the most desirable cut of beef 6 oz. \$27 12 oz. *New York Steak \$28 8 oz. \$32 20 oz. *Porterhouse \$36  Add Sautéed Mushrooms and Onions \$6  Add Sautéed Mushrooms and Onions \$6  Shrimp Add scampi or bacon wrapped Lobster Tail One cold water lobster tail  Crab Legs Half pound of our sweet Alaskan king crab legs  Baked Potato Yukon Gold Garlic Mashed Potatoes Mashed Sweet Potato Served with whipped cinnamon butter  14 oz. *Rib-eye \$26 12 oz. *New York Steak \$28  \$28  \$29  **Contact Potato **Contact Pot	*Prime Ri  Perfectly seasoned, slo  10 oz. Queen Cut  14 oz. Cortez Cut  22 oz. Bone-in Cut	i <b>b ((</b>	Our Specialty) asted and carved as ordered \$18 \$24 \$30	
Shrimp Add scampi or bacon wrapped  Lobster Tail One cold water lobster tail  Crab Legs Half pound of our sweet Alaskan king crab legs  Baked Potato Yukon Gold Garlic Mashed Potatoes Mashed Sweet Potato Served with whipped cinnamon butter  Shrimp Add scampi or bacon wrapped  Market Price  Market Price  Lightly steamed and seasoned  Sautéed Asparagus Tender spears sautéed in butter and garlic  Tender spears sautéed in butter and garlic	Tenderloin, the most desirable cut of beef <b>6 oz.</b>	\$27 \$32		\$26 \$28 \$30
Shrimp Add scampi or bacon wrapped  Lobster Tail One cold water lobster tail  Crab Legs Half pound of our sweet Alaskan king crab legs  Baked Potato Yukon Gold Garlic Mashed Potatoes  Mashed Sweet Potato Served with whipped cinnamon butter  \$14  Market Price  Market Price  **Color with Cheese Sauce **Lightly steamed and seasoned  **Sautéed Asparagus Tender spears sautéed in butter and garlic  **Tender spears sautéed in butter and garlic	Add Sautéed Mu	shro	oms and Onions \$6	
Lobster Tail One cold water lobster tail  Crab Legs Half pound of our sweet Alaskan king crab legs  Baked Potato Yukon Gold Garlic Mashed Potatoes  Mashed Sweet Potato Served with whipped cinnamon butter  Market Price  Market	and a second control of the second control o	a (	Surf & Turf	¢1/i
Crab Legs Half pound of our sweet Alaskan king crab legs  Baked Potato Yukon Gold Garlic Mashed Potatoes Mashed Sweet Potato Served with whipped cinnamon butter  Market Price  Market Price  Lightly steamed and seasoned  Sautéed Asparagus  Tender spears sautéed in butter and garlic	•			<b>714</b>
Half pound of our sweet Alaskan king crab legs  Saked Potato  Yukon Gold Garlic Mashed Potatoes  Mashed Sweet Potato Served with whipped cinnamon butter  Sautéed Asparagus Tender spears sautéed in butter and garlic			Market I	Price
Baked Potato\$6Broccoli with Cheese Sauce\$6Yukon Gold Garlic Mashed Potatoes\$6Lightly steamed and seasonedMashed Sweet Potato\$6Sautéed Asparagus\$6Served with whipped cinnamon butterTender spears sautéed in butter and garlic	•	egs legs	Market I	Price
Baked Potato\$6Broccoli with Cheese Sauce\$6Yukon Gold Garlic Mashed Potatoes\$6Lightly steamed and seasonedMashed Sweet Potato\$6Sautéed Asparagus\$6Served with whipped cinnamon butterTender spears sautéed in butter and garlic			des -	
Mashed Sweet Potato Served with whipped cinnamon butter  \$6  Sautéed Asparagus Tender spears sautéed in butter and garlic	Baked Potato	<b>\$6</b>	<b>Broccoli</b> with Cheese Sauce	\$6
	<b>Mashed Sweet Potato</b>		Sautéed Asparagus	<b>\$6</b>
	servea wun wmppea cinnamon butter			<b>\$6</b>
<b>©</b> =Signature Dish <b>Creamed Spinach</b> \$6	<b>c</b> =Signature Dish		Creamed Spinach	\$6

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 way be at higher risk if these foods are consumed raw or undercooked.