

Appetizers

- Chicken Lettuce Wraps** \$9
Sautéed chicken, seasoned and served hot with a spicy peanut sauce
- *Broiled Skewers** \$14
Medallions of filet
Marinated in minced garlic, ginger, crushed red peppers, soy sauce and sherry wine with a Chambord reduction
- *Steamed Clams** \$12
Littleneck clams steamed with a hint of garlic, white wine, parsley and butter. Served mild or spicy
- Lobster Tacos** \$14
Tender lobster meat tossed with white French dressing then topped with chopped cabbage, diced tomato, cilantro and served in crispy shells
- Shrimp Cocktail** \$13
Jumbo shrimp served with lemon and cocktail sauce
- € Spinach and Artichoke Dip** \$8
Artichoke, fresh spinach, mozzarella, provolone, cheddar and parmesan cheeses. Baked and served with crostini
- € Bacon Wrapped Shrimp** \$14
Jumbo shrimp wrapped with bacon and served with a mild chili sauce
- *Oysters Rockefeller** \$12
Spinach sautéed with bacon, baked and topped with béarnaise sauce

Soup & Salads

Specialty Soup of the Week \$7

Please check with your server for this week's selection

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| <p>French Onion Soup \$7
 <i>Caramelized onions in a rich broth, topped with a homemade crouton and melted Swiss cheese</i></p> <p>Wedge Salad \$8
 <i>Wedge of crisp iceberg lettuce with red onion, bacon, hardboiled egg, diced tomatoes and blue cheese crumbles, served with blue cheese dressing</i></p> | <p>Asian Pagoda Salad \$7
 <i>Mixed greens, bok choy, red peppers, red cabbage and shredded carrots tossed with sesame dressing then layered with crispy wontons</i></p> <p>Caesar Salad \$7
 <i>Crispy romaine lettuce tossed with homemade croutons, grated Romano cheese and our homemade Caesar dressing</i></p> |
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Seafood Selections

- *Garlic Crusted Orange Roughy** \$26
Filet of orange roughy coated with a mixture of seasoned bread crumbs, Chef's special herbs, oven baked and topped with a creamy garlic sauce
- *Asian Glazed Salmon** \$26
Marinated in citrus juices, pan seared in butter and served with a soy citrus sauce
- Alaskan King Crab Legs** Market Price
Two pounds of Alaskan king crab legs steamed to perfection, served with drawn butter and lemon
- Lobster Tails** Market Price
Twin cold water lobster tails lightly spiced and cooked to perfection, served with drawn butter and lemon

Cortez Pastas

Served with soup du jour or house salad

- Shrimp Scampi** \$27
Jumbo shrimp sautéed with white wine, garlic, shallots, cream and the Chef's secret spices, served over angel hair pasta
- € Arriva Penne Pasta** \$15
Penne pasta, spinach, sundried tomatoes, crimini mushrooms, fresh basil, shredded parmesan cheese and finished with garlic cream sauce
- Add any of these grilled or blackened items: Chicken \$5 Shrimp \$9 *Salmon \$8*

Specialties of the House

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

- € Chicken Cortez** **\$17**
Sautéed breast of chicken topped with tomatoes, avocado and jack cheese
- Chicken Oscar** **\$22**
Broiled breast of chicken with crab meat and asparagus, topped with béarnaise sauce
- *Steak Diane** **\$28**
Medallions of beef filet sautéed in butter with shallots, mushrooms, garlic, chives, Dijon mustard and heavy cream, finished with a splash of brandy
- € Braised Beef Short Ribs** **\$28**
*Seared and braised in demi glace cooked until fall of the bone tender.
Served with a medley of vegetables*

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	\$18
14 oz. Cortez Cut	\$24
22 oz. Bone-in Cut	\$30

- *Filet Mignon**
Tenderloin, the most desirable cut of beef
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|--------------|-------------|-------------------------------|-------------|
| 6 oz. | \$27 | 14 oz. *Rib-eye | \$26 |
| 8 oz. | \$32 | 12 oz. *New York Steak | \$28 |
| | | 20 oz. *Porterhouse | \$30 |

Add Sautéed Mushrooms and Onions \$6

Make it a Surf & Turf

- Shrimp** **\$14**
Add scampi or bacon wrapped
- Lobster Tail** **Market Price**
One cold water lobster tail
- Crab Legs** **Market Price**
Half pound of our sweet Alaskan king crab legs

Sides

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| Baked Potato \$6 | Broccoli with Cheese Sauce \$6
<i>Lightly steamed and seasoned</i> |
| Yukon Gold Garlic Mashed Potatoes \$6 | Sautéed Asparagus \$6
<i>Tender spears sautéed in butter and garlic</i> |
| Mashed Sweet Potato \$6
<i>Served with whipped cinnamon butter</i> | € Scalloped Corn with Prosciutto \$6 |
| | Creamed Spinach \$6 |

€ = Signature Dish

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.