
Shared Selections

***Meat & Cheese Board - 3 Meats, 3 Cheeses \$16**

Selection of fine cheeses and meats with selected mustards and preserves

***Housemade Meatball \$9**

Grilled bread and ricotta cheese

***Beer Brats \$11**

With red cabbage and mustard

Fried Brussels Sprouts \$10

With pancetta, onions and feta cheese in a balsamic glaze

***Steamed Clams or Mussels \$14**

Served in a white wine broth with garlic, shallots and parsley

Signature Fries & Dips \$7

Three types of fries (sweet potato, garlic parmesan and traditional) with three dips

Grilled Garlic Shrimp & Grits \$14

Jumbo shrimp sautéed in oil, lemon, wine and butter on a bed of buttered grits

Shrimp Cocktail \$14

Jumbo shrimp with lemon and cocktail sauce

Snacks

Fresh sliced flatbreads served with

Hummus olive tapenade, roasted garlic

Hummus seasoned ground chuck

Hummus with fresh grilled vegetables

\$11 each

Soups & Salads

Tomato Soup \$7

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 \$8

Chopped romaine lettuce, parmesan cheese and bread twills

House Wedge \$8

Butter leaf wedge, tomatoes, bacon, fried onion and maytag bleu cheese with choice of dressing

Chopped Salad \$8

Root vegetables, fresh peas, blended leaf lettuce, toasted quinoa and a light champagne and ponzu vinaigrette

Roasted Beets & Teardrop Tomatoes \$9

Served on tossed arugula with pecans, goat cheese, fresh herb vinaigrette and balsamic reduction

Shared Sides

Lobster Mac *Fried lobster and thermidor cheese sauce* **\$12**

Lumpy Boursin Mash \$6

Fried Quinoa with Egg & Peas \$6

Baked Potato \$6

Seasoned French Green Beans \$6

Cream of Sweet Roasted Corn \$6

All Plate Sharing \$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 at higher risk if these foods are consumed raw or undercooked.*

Steaks & 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 Rib on property, season with cracked pepper and sea salt,
then slow roast for your dining pleasure*

Medium Cut \$24 Bone-In Large Cut \$30

***Burgers \$17**

All our Burgers are formed with Ground Dry Aged Chuck. All served with some pink

Stuffed Brie Cheese Burger

With balsamic caramelized onions

Basic Classic

Served with shredded lettuce, tomatoes, red onion and butter pickles

We serve aged Choice Beef - Pan Seared or Broiled

***Bone-In New York 14oz \$29**

***Classic Bone-In Ribeye 18oz \$35**

***Filet Mignon 6oz \$28 9oz \$34**

***Double Cut Brined Pork Chop 16oz \$22**

Steak Toppings \$3.50

Tossed Pear Tomatoes, Capers & Herbs-Quick Pan Flash in Cognac

Maytag Bleu 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 Brussels sprouts

***Paella - Traditional Spanish Seafood Dish \$30**

Selection of seafood, chicken and spicy sausage, cooked in saffron rice and peas

***Butter Poached Salmon - King Salmon Butter Poached & Seared \$26**

Served on a medley of grilled vegetables with saffron rice and citrus dill beurre blanc

***Spaghetti & 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 linguine or buttered grits*

All Plate Sharing \$8

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