

Welcome to Canal Street

Proudly serving Vero Hydrate + Water @ \$1.50 per person

APPETIZERS

Fried Calamari	11	Oysters Rockefeller	12
Coated in Seasoned Breadcrumbs and Fried Golden Brown, served with Marinara Sauce		Traditional and memorable	
Chilled Shrimp Cocktail	12	Escargots Bourguignonne	12
Served with Cocktail and Remoulade Sauces		Extra-Large Helix Snails with Herbed Garlic Butter	
Louisiana Crab Cakes	12	*Seafood Tower	36
Jumbo Lump Crab Meat with Fresh Herbs, Peppers and Onions. Served on a Bed of Roasted Corn Relish and Creole Mustard Sauce		Jumbo Shrimp, Jonas Crab Claws, King Crab Legs, Oysters and Clams on the Half Shell. Served with Dipping Sauces. Service for Two	
Shrimp Scampi	12	Another Serving	16
Classic Jumbo Shrimp sautéed with Lemon, Garlic and Herbs served with Grilled Garlic Ciabatta Toast		Canal Street Mussels	10
Bruschetta	8	Sautéed with Garlic, Shallots, White Wine, Fresh Tomatoes, Andouille Sausage, Fennel and a touch of Cream	
Garlic Rubbed Grilled Ciabatta Bread topped with Fresh Mozzarella Cheese, Tomato Basil Tapenade and Pomegranate Balsamic Reduction			

SOUP & SALAD SELECTION

Four Onion Soup	7	Lobster Bisque	9
Wedge Salad	9	Caprese Salad	9
Crispy Iceberg Lettuce, Diced Green Onions, Maplewood Smoked Bacon Bits, Diced Tomatoes, Maytag Bleu Cheese Crumbles, Hard Cooked Eggs and Candied Walnuts served with your choice of Dressing		Layered Roma Tomatoes, Fresh Basil and Fresh Mozzarella Cheese with Kosher Salt, Fresh Cracked Black Pepper, Olive Oil, Balsamic Reduction and a Bouquet of Baby Greens	

FEATURED TABLE SIDE

Caesar Salad	9	Baby Spinach Salad	8
Prepared Tableside, Whole Leaf Romaine and House-Made Caesar Dressing, topped with Garlic Croutons and Parmesan Tuile		Prepared Tableside, Wilted Spinach with Hard Cooked Eggs, Shaved Red Onion and Hot Bacon Dressing	

ENTRÉE SELECTIONS

All entrées served with our House Salad

Prime Steaks & Bone-In Cuts Grilled over Mesquite Charcoal

*18oz. Prime Rib Chop	41
*14oz. Prime New York Steak	40
*12oz. Prime Flat Iron Steak	27
*8oz. Prime Filet Mignon	32
Add a Shrimp Skewer to any Steak 9	
*Canal Street Surf n Turf	28
Boneless Beef Short Rib and Shrimp Skewer, Boursin mashed and Red Wine Sauce	
*Colorado Lamb	31
Served two ways - Traditional Herb Crusted Half Rack or Double Boned Lamb Chops served with Lamb Demi Glace and Mint Jelly	
*Roast Prime Rib of Beef	12oz. Cut 25 / 16oz. Cut 30
To ensure the highest quality and tenderness we dry age our Prime Rib on the property. Seasoned with Sea Salt and Cracked Black Pepper then slow roasted for your dining pleasure	

Sauces available upon request

Creamy Horseradish, Bearnaise, Creamy Peppercorn or Bordelaise

Make any steak "Oscar Style"- Lump Crab, Asparagus and Bearnaise Sauce 8

Canal Street

Clark County Health District Consumer Advisory 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.

10/2013

ENTRÉE SELECTIONS

All entrées served with our House Salad

House Specialties

- | | | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| Chicken Marsala | 22 | *Steak Diane | 28 |
| Sautéed Tender 8oz. Chicken Breast, Fresh Portobellini Mushrooms and Finished with a Marsala Wine Demi-Glace over Herbed Orzo Pasta | | Medallions of Beef Pan-Seared with Garlic, Shallots, Mushrooms, Dijon Mustard and finished with Bordelaise, Cream and Brandy Sauce | |
| Chicken Scaloppini Rustica | 22 | Herb Crusted Salmon with Warm Mango Salsa | 27 |
| Chicken Breast Medallions over Angel Hair Pasta with Artichokes, Olives, Mushrooms, Roasted Peppers, Sundried Tomatoes and Prosciutto Ham and Lemon Butter Garlic Sauce | | Farm Raised Atlantic Salmon broiled over Mesquite and served on Grilled Vegetables | |
| Grilled Shrimp Caprese | 25 | *Mixed Grill Trio | 31 |
| Grilled Jumbo Shrimp over Linguine with Fresh Mozzarella Cheese, Fresh Basil, Tomatoes and Herbed Garlic Butter Sauce | | 4oz. Petit Filet, Seared Diver Scallops and Grilled Shrimp with Mushroom Risotto and Grilled Asparagus | |
| Diver Sea Scallops | 28 | Chilean Sea Bass Napoleon | 31 |
| Pan Fried Sea Scallops, White Wine Reduction and Butter, finished with a Fresh Blend of Herbs, served with Linguine Pesto Sauce | | Seared Sea Bass Medallions layered with Portobello Mushroom, Roasted Peppers and Fresh Spinach, topped with Goat Cheese and drizzled with Citrus Beurre Blanc
<i>Chilean Sea Bass also available broiled or Macadamia Nut crusted and served with Citrus Beurre Blanc</i> | |
| *Stuffed Veal Chop with Maytag Bleu Cheese Butter | 28 | Australian Lobster Tail | market price |
| Grilled Bone-In Chop stuffed with Prosciutto Ham, Roasted Peppers, Caramelized Onions and Provolone Cheese over Orzo Pasta. Topped with Maytag Butter | | 7oz. Lobster Tail broiled to perfection with Herbs and Butter | |
| Veal Osso Bucco Milanaise | 28 | King Crab Legs | market price |
| Veal Shank braised in Italian Herbs and Spices, Veal Demi-Glace and Fresh Tomatoes. Served over Wild Mushroom Risotto | | Sweet Alaskan King Crab Legs Butter-Poached and served with Drawn Butter and Sun-dried Tomato Risotto | |
| | | Add a 7oz. Australian Lobster Tail to any Entrée | market price |
| | | Add a half-pound Alaskan King Crab Legs to any Entrée | market price |

SIDES 7

Our sides are large and may be shared

- | | |
|-------------------------------------------|---------------------------------------------------------------|
| Scalloped Potatoes with Blue Cheese Sauce | Asparagus Hollandaise |
| Salt-Crusted Baked Potato | Grilled Asparagus with Balsamic Glaze, Sea Salt and Olive Oil |
| Boursin Mashed Potatoes | Sautéed Mushrooms and Onions |
| Baked Sweet Potato | Mushroom Risotto |
| Steak Fries | |



Canal Street

There will be a \$8 split plate charge