

ROAST PRIME RIB

Featuring Our 21 Day Dry Aged Prime Rib Beef

***The Orleans Cut 18**
10oz. of Our Most Popular Cut

***The Gambler's Cut 22**
14oz. Sliced Thick for Your Pleasure

***The Beefeater Cut 28**
24oz. for the Serious Beef Eater, Served Bone-On

All of our Cuts of Prime Rib are Also Available English Style Cut and Blackened Cajun Style. Your Prime Rib will be Served with Choice of Baked Potato or Roasted Garlic Mashed Potatoes.



HOUSE ENTREES

All Entrees are Served with a House Salad which Includes Chopped Lettuce, Diced Tomato, Red Onion, and Sliced Cucumber with Choice of Dressing and Fresh Hot Bread

Chicken Selection

Bourbon Street Chicken 18
Marinated Breast of Chicken Grilled with Honey-Bourbon BBQ Glaze and Served with Roasted Garlic Mashed Potatoes

Orleans Cajun Pasta 18
Sautéed Onions, Peppers, Chicken Breast Strips, Shrimp, Tasso Ham and Andouille Sausage Tossed with Linguini Pasta and Cajun Cream Sauce

Bistro Style Chicken Marsala 18
Chicken Breast Stuffed with Provolone Cheese, Roasted Peppers, Asparagus, and Laced with Marsala Wine and Mushroom Demi-Glace Over Roasted Garlic Mashed Potatoes

Fresh Fish Selection

Grilled Herb Crusted Salmon 26
Marinated and Broiled, Atlantic Salmon with Saffron Risotto Cake, Grilled Vegetables and Lime, Ginger Beurre Blanc

Loft Scampi 27
Garlic and Herb Marinated Colossal Scampi, in a Light Lobster and Basil Sauce, Tossed with Linguini and Topped with Micro Greens

Parmesan Crusted Red Snapper 26
Sautéed Golden Brown and Served Over Mushroom Risotto with Sun Dried Tomato-Basil Pesto Cream Sauce



DESSERTS

Seasonal Chambord Marinated Berries 8
Served Over Vanilla Ice Cream and Grilled Pound Cake in a Praline Cup with Chocolate Biscotti

Bananas Foster 8
Fresh Sautéed Banana in a Caramel Butter Sauce Over Vanilla-Bean Ice Cream

Daily Dessert Cart Special 7
Look for a New Selection Daily

Sizzling Deep Dish Apple Pie 8
Hot Apple Pie Served Sizzling in a Skillet, Topped with Vanilla-Bean Ice Cream and Cinnamon Caramel Sauce

Chocolate Fondue 12
Served for Two
A Selection of Bananas, Strawberries, Pineapple, Pound Cake and Cheesecake Squares Ready to be Dipped in our Decadent Mild Chocolate Fondue

Allergy alert: customers with food allergies please notify your server when placing order

Proudly Serving Complimentary Vero Hydrate + Water

— APPETIZERS —

- Tempura Vegetables** 7
Fresh Asparagus, Zucchini, Yellow Squash, Broccoli, Carrots and Mushrooms Lightly Seasoned and Battered, then Fried to a Golden Brown. Served with Roasted Garlic Ranch Dressing
- Fresh Grilled Artichoke** 9
Served with Lemon Aioli Dipping Sauce
- Seafood Sampler** 15
Shrimp, Ceviche, King Crab Leg, Clam and Oyster Served with Horseradish, Cocktail Sauce and Lemons
- Beer Battered Shrimp** 11
Lightly Seasoned, Battered and Fried, Served with Korean Sweet and Spicy Dipping Sauce
- *Prime Rib Dip Sliders** 9
Our Famous Dry-Aged Prime Rib Shaved Thin and Piled High with Lettuce, Tomato, Pickles, Caramelized Onions and Provolone Cheese. Served with Rosemary Au Jus and Horseradish Mustard Marmalade.
- House Shrimp Cocktail** 13
Served with Cocktail and Bourbon Mustard Sauces
- Southwestern Chicken Spring Rolls** 7
Stuffed with Blackened Chicken, Black Bean and Corn Relish, Cilantro and Roasted Pepper over Asian Slaw, Served with Chipotle Aioli and Avocado Cream Dipping Sauces

— SALAD —

- Loft Caesar Salad** 7
Romaine Lettuce, Croutons and Parmesan Cheese, Tossed in our Caesar Dressing and Topped with a Parmesan Crisp

— VEGETABLE —

- Fresh Asparagus with Maltese Sauce** 6
- Cream of Roasted Corn** 5
- Sautéed Mushroom Caps** 6
In White Wine, Butter and Herbs

— STEAK AND CHOPS —

Your Steaks or Chops will be Served with Choice of Baked Potato or Roasted Garlic Mashed Potato and House Salad with your Choice of Dressing

- *New York Steak** 27
Center-Cut 14oz.
- *Lamb Chops** 30
Double-Bone Lamb Chops Marinated in Garlic and Rosemary, Served with Sweet Potato Hash and Lamb Demi-Glace
- *Filet of Beef Oscar** 29
Two Four-Ounce Cuts of Beef Tenderloin, Pan Fried and Topped with Asparagus, Crab Meat and Béarnaise Sauce

*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

CHAMPAGNE AND SPARKLING WINES

Not Just for Celebration. Champagne and Sparkling Wines Go Well with Almost any Food.
The Tiny Bubbles Cleanse your Palate with Every Sip.

BIN		8oz Carafe	Bottle
31	Dom Perignon, France		300
2	Tattinger, Brut, France		85
6	Schramsberg, Blanc de Blanc, Napa Valley California		60
7	Domain Carneros, Brut by Tattinger, California		50
8	Prosecco, Carpena, Malvolti, Italy		30
5	Asti Spumante, Martini & Rossi, Italy		30

WHITE WINES

CHARDONNAY

The Most Popular White Grape Today. It Offers Fruity Aromas and Flavors.
It has Medium to High Acidity and is Rich and Full Bodied.

109	Far Niente, Napa Valley, California		105
136	Cakebread Cellars, Napa Valley, California		95
104	Sonoma-Cutrer, Russian River		38
110	Kendall-Jackson, Vintners Reserve	10	25

FRUITIER WINES

Acclaimed for their Diversity from Dry to Sweet, these Stalwarts are Best Chilled with Fish, Chicken, Lamb and Pork.

485	Gewurztraminer, Trimbach, Alsace, France		45
492	Zinfandel, Beringer, California	10	25
475	Robert Eymael, Riesling, Mosal-Saar-Ruwer, Germany	10	20

SAUVIGNON BLANC

Highly Acidic, and Therefore Crisp, with Aromas and Flavors that are Herbaceous.
Serve with Seafood, Poultry and Veal.

201	Cakebread, Napa Valley, California		40
462	Fume Blanc, Ferrari Carano, California	10	30

PINOT GRIGIO

This Grape Variety is Medium to Full Bodied with Low Acidity and Neutral Aromas.

478	Benton Lane, Pinot Gris, First Class, Willamette, Oregon	12	45
401	Santa Margarita, Italy	12	40
469	Eyrie Vineyards, Pinot Gris, Oregon	10	30
403	Maso Canali, Italy	8	20

DESSERT WINE

Harvested Late, Full of Natural Sugars, Perfect Ending to a Fine Dining Experience.

905	Luccio Moscato di Asti, Italy		30
904	Luccio Pink Moscato, Italy		30
821	Moscato di Asti, Michele Chiarlo, Nivole, Piemonte Italy 375ml		25
477	Sparkling Pink Moscato, De Bertoli Emeri, Australia		25

RED WINES

CABERNET SAUVIGNON

This is the Pre-Eminent Classic Red Grape Variety. The Aromas and Flavors are Extremely Compelling. Serve with Fish, Chicken, Veal, Pork, Beef and Lamb.

BIN		8oz Carafe	Bottle
546	Cakebread Cellars, Napa Valley, California		150
542	Duckhorn, Napa Valley, California		150
543	Silverado Vineyards, "Solo" Napa Valley, California		125
531	Murphy Goode, Alexander Valley, California	14	55
502	Frei Brothers Reserve, Alexander Valley, California	11	30
537	Kendall-Jackson, Vintners Reserve	10	25
534	Robert Mondavi, Private Selection	8	20

MERLOT

Deep Color, Full Body, High Alcohol and Moderate Tannins. Aromas and Flavors can be Plummy or Chocolatey. Serve with Roasted and Grilled Meats, Lamb and Poultry.

630	Cakebread Cellars, Napa Valley, California		125
626	Duckhorn, Napa Valley, California		125
603	Francis Coppola "Diamond", Napa California	12	45
609	Kendall-Jackson, Vintners Reserve	10	25
627	Robert Mondavi, Private Selection	10	20

PINOT NOIR

A Light Colored Red Wine with a Higher Alcohol Content, Higher Acidity and Medium Tannin. An Earthy Aroma that Matches up Well with Mushrooms, Veal, Pork and Lamb.

663	Antica Terra, Willamette, Oregon		125
662	Cakebread Cellars, Napa Valley, California		95
661	Sonoma-Cutrer, Russian River		75
664	MacMurray Ranch, Sonoma Coast, California	12	40
660	Kenwood, Russian River, California	12	40

RED ZINFANDEL

A Rich Deeply Red Colored Wine, High in Alcohol and Medium to High Tannin. This Wine Pairs Well with Red Meats, Rich Pasta Sauces and Strong Fish.

677	Cakebread Cellars, Red Hills Lake Country, California		85
680	Opolo, California	14	45
679	Klinker Brick Old Vine, California	13	40
678	Joel Gott, California	10	25
671	Rancho Zabaco, Heritage, Sonoma	10	25

OTHER FULL BODIED WINES

These Wines are Deeply Colored with Full Body, Strong Tannin and Strong Aromas. Compliments Beef, Pork, Lamb and Poultry.

830	Pascual Toso Estate, Malbec, Mendoza, Argentina	10	22
816	Da Vinci, Chianti, Tuscany, Italy	8	20
861	Shiraz, Rosemount Diamond, Australia	8	20

SWEET RED WINES

891	Lambrusco, Chiarli Amabile, Italy		40
831	Villa M, Brachetto, Piemonte, Italy		40