



PRIME RIB LOFT

STARTS

Tempura Vegetables 8

Fresh Asparagus, Zucchini, Yellow Squash, Broccoli, Carrots and Mushrooms, Lightly Seasoned and Battered, then Fried to a Golden Brown. Served with Roasted Garlic Buttermilk Ranch

Shrimp Scampi Skillet 9

Jumbo Shrimp Sautéed in Lemon-Butter Garlic, Mushrooms, Bell Peppers and Baked in Puff Pastry. Served with Grilled Baguette

Asparagus Fries 8

Roasted Garlic Buttermilk Ranch

Fresh Grilled Artichoke 10

Served with Lemon Aioli Dipping Sauce

Lobster and Crab Artichoke Dip 11

Four Cheese Blend, Baked Pita Chips

House Shrimp Cocktail 14

Served with Cocktail and Bourbon Mustard Sauces

SOUPS

Roast Corn Chowder 7

Craft Beer, Sharp Cheddar, Roast Corn

Four Onion Soup 7

Gruyère and Swiss Cheeses with Parmesan Crouton

SALADS

Baby Romaine Caesar Salad 8

Focaccia Croutons, Roasted Garlic Caesar Dressing and Parmesan Tuile

Chopped Salad 8

Loft Chopped Iceberg Lettuce, Vegetables, Balsamic Vinaigrette

ROAST PRIME RIB

Featuring our 21 day Dry Aged Prime Rib of Beef to ensure the highest quality and tenderness. We age our Prime Ribs in our butcher shop aging room, seasoned with sea salt and fresh cracked black pepper then slow cooked for your dining pleasure.

Your Prime Rib will be served with a House Salad or Corn Chowder and your choice of Baked Potato or Au Gratin Potato.

*The Orleans Cut 24

10 oz. of our Most Popular Cut

*The Cajun Cut 26

12 oz. Lightly Dusted and Pan Seared

*The Gambler's Cut 28

14 oz. Sliced Thick for Your Pleasure

*The English Cut 30

16 oz. Thin Sliced to Perfection

*The Beefeater Cut 32

24 oz. for The Serious Beef Eater, Served Bone On

***Add Two Pieces of Loft Scampi to any Prime Rib Cut 10**

***Add 7 oz. - 8 oz. Canadian Lobster Tail to any Entrée or Prime Rib 20**

ENTRÉES

All Entrées are Served with a House Salad or Corn Chowder

Bistro Style Chicken 23

Airline Chicken Breast stuffed with Prosciutto Ham, Roasted Peppers, Asparagus and Smoked Provolone Cheese, laced with Marsala Wine and Mushroom Demi-Glace Over Pasta

*Roasted Salmon 26

Pan Roasted Atlantic Salmon, Grilled Vegetables, Tomato Risotto

*Loft Scampi 28

Sautéed Shrimp, Lobster Basil Sauce, White Wine, Cream and Linguini

*Creole Tenderloin Tips 24

Sautéed Onion, Celery, Tomatoes, Bell Pepper and Tenderloin Steak. Served with Tomato Risotto

*Signature House 14 oz. Porterhouse Steak 35

Served with Au Gratin Potato

SIDES

Battered Cauliflower Bites 6

Sautéed Spinach 6

Grilled Portobellini Mushrooms, Herbs, Wine 6

Au Gratin Potato 6

Rice Pilaf 6

French Green Beans 6

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 10

Served for Two

A selection of Bananas, Strawberries, Pineapple, Pound Cake and Cheesecake Squares, ready to be dipped in our Decadent Mild Chocolate Fondue

Home Olive Oil Cake 8

Fruit Relish, Vanilla Bean Ice Cream, Whipped Cream

Plate Splitting Charge \$8

An 18% service charge will be added to parties of 8 or more

*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.



LONG-NECK BOTTLES

Domestic Beer 5

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's

Import Beer 6

Corona, Corona Light, Dos Equis, Heineken

CRAFT BEER

Ales

Full Sail Amber Ale

American Amber/Red Ale, 5.5 abv

12 oz **7**

Stone IPA

American IPA, 6.9 abv

12 oz **7**

Samuel Adam's Cherry Wheat

Fruit Beer, 5.3 abv

12 oz **7**

Sierra Nevada Pale Ale

American Pale Ale, 5.6 abv

12 oz **7**

Lagunitas IPA

American IPA, 6.2 abv

12 oz **7**

Deschutes Butte Porter

American Porter, 5.2 abv

12 oz **7**

Golden Monkey

Belgian-style Tripel, 9.5 abv

12 oz **7**

Widmer Hefeweizen

Hefeweizen, 4.90 abv

12 oz **7**

Lagers

Samuel Adam's Boston Lager

Vienna Lager, 4.9 abv

12 oz **7**

Anchor Steam

American Style Lager, 4.9 abv

12 oz **7**

WINE

Glass Bottle

Pinot Grigio

Santa Margherita, Italy	14	45
Benton Lane, Pinot Gris, First Class, Willamette, Oregon	12	35
Canoe Ridge, Pinot Gris, Horse Heaven Hills, Washington	12	35
Maso Canali, Italy	8	20

Sauvignon Blanc

Fume Blanc, Ferrari Carano, California	8	20
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Chardonnay

Kendall-Jackson, Vintner's Reserve	8	20
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Fruiter Wines

Zinfandel, Beringer, California	12	25
Robert Eymael, Riesling, Mosel-Saar-Ruwer, Germany	12	25

Pinot Noir

MacMurray Ranch, Sonoma Coast, California	12	35
Kenwood, Russian River, California	10	25

Merlot

Francis Coppola "Diamond", Napa California	9	25
Kendall-Jackson, Vintner's Reserve	9	25
Robert Mondavi, Private Selection	8	20

Cabernet Sauvignon

Frei Brothers, Reserve, Alexander Valley, California	12	35
Murphy-Goode, Alexander Valley, California	10	30
Kendall-Jackson, Vintner's Reserve	9	25
Robert Mondavi, Private Selection	8	20

Red Zinfandel

Klinker Brick, Old Vine, California	12	30
Rancho Zabaco, Heritage, Sonoma	8	20

Full Body Reds

Pascual Toso Estate, Malbec, Mendoza, Argentina	9	25
Da Vinci, Chianti, Tuscany, Italy	8	20
Shiraz, Rosemount Diamond, Australia	8	20

PRIME RIB LOFT SIGNATURE COCKTAILS

Bossa Nova 10

Myers's Rum, Lime Juice, Chambord, Ginger Beer

Cotton Club 10

Bombay Sapphire Gin, Domaine De Canton Ginger Liqueur, Cointreau, Grapefruit Juice

Loft Manhattan 10

Four Roses Single Barrel Bourbon, Sweet Vermouth

Lady Day 12

Stoli Vodka, Apple Pucker, Absinthe, St-Germain Liqueur