



APPETIZERS

- GRILLED CHICKEN SATE 8
Julienne breast of chicken laced with a spicy peanut sauce, served with a chilled cucumber salad
FILET SKEWERS 10
Tender filet mignon marinated in a soy ginger sauce, then broiled and served with sautéed mushrooms and crisp sweet potato fries
BARBEQUE SHRIMP 11
Cold water prawns flame broiled and served with a spicy chipotle sauce and toast points
LOUISIANA CRAB CAKE 10
Pan fried and served with sweet red pepper sauce
FRIED CALAMARI RINGS 12
Tender rings of calamari breaded and deep fried, tossed in a Thai sweet chili sauce
CHEESE TRIO 7
House combination of domestic and imported cheeses and seasonal fresh fruit, served with an assortment of crackers and breads
SHRIMP COCKTAIL 12
Five large shrimp, served with tangy cocktail sauce
CRAB COCKTAIL 12
Succulent lump crab meat served with a house remoulade sauce
COCONUT SHRIMP 13
Four cold water prawns, lightly coated with shredded coconut, fried and served with Thai peanut sauce, ginger remoulade, Macadamia nut mustard and a sweet chile lime sauce
OYSTERS ROCKEFELLER 11
Baked with fresh spinach hollandaise and seasoned bread crumbs
OYSTERS ON THE HALF SHELL Seasonal • Market Price
Fresh shucked and served with our House Sauce Sampler Selection

SOUP & SALADS

- DAILY SOUP CREATION
Ask your server for today's creation
LOBSTER BISQUE 9
Rich creamy bisque with tender pieces of cold water lobster, served in a puff pastry topped terrine
FRENCH ONION 7
This classic is topped with imported Swiss and Gruyère cheeses, baked golden brown
HOUSE CHOPPED SALAD 8
Mixed greens, roasted corn, carrots, olives, tomato, cucumber, Roquefort cheese, candied walnuts and choice of dressing
THE ROMAINE WEDGE 8
Center cut crisp romaine, topped with Maytag bleu cheese dressing, bacon and cherry tomatoes
CAESAR SALAD 7
Hearts of romaine tossed with a classic Caesar dressing, croutons and Parmesan cheese
CAPRESE 8
Thick slices of a ripe beefsteak tomato, imported Buffalo Mozzarella cheese, extra virgin olive oil, balsamic vinaigrette and fresh chopped basil
SPINACH SALAD 8
Baby spinach leaves served with a traditional warm bacon vinaigrette dressing and chopped egg

STEAKS & SPECIALTIES

- We Serve USDA Prime, Dry-Aged Beef
FILET MIGNON 8oz 32 12oz 36
A perennial favorite, seasoned and cooked to perfection
SC PRIME MIXED GRILL 42
Petite filet mignon, grilled shrimp with asparagus hollandaise, veal medallion with chanterelle mushroom sauce and pork tenderloin medallion with cherry port wine reduction, all cooked to perfection
OVEN ROASTED PRIME RIB Queen 26 King 32
Slow roasted, dry aged and served with au jus
NEW YORK STRIP 38
Broiled and topped with Maître d'hôtel butter
BONE-IN RIB EYE 36
Prime, dry aged, char-broiled or blackened style, served with shaved fried onions
PORTERHOUSE 42
Bone-in 24oz steak offers the best of both strip and filet
VEAL MEDALLIONS FORESTIERE 28
Medallions of veal sautéed and set atop wild mushrooms with au jus
MARINATED GRILLED SHORT RIBS 25
Tender beef short ribs marinated then grilled to perfection
PAN SHEARED PORK TENDERLOIN MEDALLIONS 22
Medallions of pork tenderloin pan seared, with sundried cherry chutney and a cherry port wine reduction
RACK OF LAMB 34
New Zealand rack of lamb frenched and rolled in a light Dijon bread crumb topping baked and served with mint jelly

POULTRY & SEAFOOD

- CHICKEN MILANAISE 19
Sliced chicken breast, lightly breaded with Parmesan cheese, sautéed spinach, pressed potatoes and garlic beurre blanc
PORTOBELLO STUFFED BREAST OF CHICKEN 22
Pan roasted breast of chicken with portobello mushroom stuffing in natural pan jus
ALASKAN SALMON 26
Delivered fresh daily, the most flavorful of all salmon is broiled on a cedar plank and served with a warm cream dill sauce
FRESH CATCH OF THE DAY Market Price
Your server will describe today's selection
SHRIMP SCAMPI 24
Large prawns sautéed in a lemon butter garlic sauce, topped with capers, served on a bed of angel hair pasta
BACON WRAPPED DIVER SCALLOPS 30
Large diver scallops wrapped in smoked bacon, sautéed to perfection, laced with a sweet corn butter sauce and roasted corn relish
KING CRAB LEGS 44
Pound and a half of Alaskan king crab served hot or cold with drawn butter or cocktail sauce
AUSTRALIAN LOBSTER TAIL Market Price
Large cold water tail, baked, steamed or served thermador style

ADD A LOBSTER TAIL OR KING CRAB LEGS 22
SHRIMP SCAMPI 18
TO ANY ENTRÉE

3-COURSE DINNER

Choice of One
SOUP OF THE DAY OR HOUSE CHOPPED SALAD
Choice of One
10oz PRIME RIB, 6oz FILET MIGNON,
PORTOBELLO STUFFED CHICKEN BREAST, SHRIMP SCAMPI OR
SAUTÉED ORANGE ROUGHY WITH TOMATO BASIL RELISH
Entrées Include Choice of One Side:
Four Cheese Mashed Potatoes, Baked Potato, Creamed Spinach or Sautéed Mushrooms
Choice of One
NEW YORK STYLE CHEESECAKE OR CHOCOLATE CAKE
36 per person

SIDES 7

- Sweet Potato Fries Steak Fries Baked Potato
Four Cheese Mashed Potatoes Potatoes Au Gratin Carmelized Onion Potato
Sautéed Mushrooms Sharp Cheddar Cheese and Macaroni Green Beans Amandine
Creamed Corn Garlic Pencil Asparagus Crispy Haystack Onions
Brussel Sprouts with Pancetta Steamed or Cream Style Spinach

An automatic gratuity of 18% will be added to parties of 8 or larger
No substitutions • \$5 Split plate charge

Clark County Health District Consumer Advisory 96.03.038: 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.