



APPETIZERS

- PORTOBELLO FRANCESI CAPRESE 10**
Buffalo mozzarella, ripe tomatoes and fresh basil layered between portobello mushrooms and dipped in a Francesi batter and sautéed to perfection – tomato basil sauce
- 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 10**
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
- BONE-IN 14oz FILET MIGNON 45**
Served with port wine demi-glaze
- SC PRIME MIXED GRILL 42**
Petite filet mignon topped with a grilled shrimp and asparagus hollandaise, petite veal medallion served with chanterelle mushroom sauce and a grilled lamb chop served with a macadamia nut espresso sauce and macadamia nut chutney
- SURF & TURF 40**
Grilled 8oz filet mignon and garlic herb prawns served with fresh seasonal vegetables, port wine and lemon beurre blanc sauce
- 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 Maitre 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 "WESTERN ISLES" 32**
Sautéed medallions of veal topped with sautéed spinach and grilled gulf shrimp, laced with sauce béarnaise and natural pan jus
- GRILLED CENTER CUT PORK CHOPS 26**
Topped with caramelized onions and served with fresh seasonal vegetables, caramelized onion sauce
- 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 21**
Sliced chicken breast, lightly breaded with Parmesan cheese, sautéed spinach, pressed potatoes and garlic beurre blanc
- PORTOBELLO STUFFED BREAST OF CHICKEN 23**
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 and sautéed to perfection, creamy boursin cheese sauce and tomato basil relish
- KING CRAB LEGS** Market Price
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

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
39 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.