

CARVE

PRIME RIB

STARTERS

- shrimp cocktail**
horseradish cocktail sauce,
creole rémoulade 11.99
- stuffed mushrooms**
lump crab meat, fresh herbs, cream cheese 8.99
- fried calamari**
spicy marinara, lemon basil aioli 8.99
- crab cakes**
sweet pea salad, smoked bacon,
creole mustard aioli 11.99
- shrimp scampi**
lemon, garlic, butter, tomatoes,
garlic bread 13.99

prime rib sliders*
caraway roll, provolone cheese,
caramelized onions, horseradish cream 9.99

SIDES

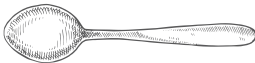
- asparagus, grilled or steamed** 6.99
- spinach, sautéed or creamed** 5.99
- butter whipped potatoes** 5.99
- angel hair marinara** 5.99
- fettucine alfredo** 6.99
- sautéed mushrooms** 6.99
- market vegetables** 5.99
- au gratin potatoes** 6.99



DESSERTS

- tiramisu**
espresso soaked lady fingers,
mascarpone cheese filling 6.99
- chocolate layer cake**
chocolate sponge cake, salted caramel filling,
milk chocolate icing 7.99
- cheesecake**
new york sour cream cheesecake,
graham cracker crust 6.99

SOUPS



- minestrone**
italian vegetable soup,
parmesan croutons 4.99
- french onion soup**
rich beef broth, caramelized onions,
gruyère cheese, parmesan crouton 7.99

SALADS



- caesar salad**
focaccia croutons, roasted garlic caesar
dressing, parmesan cheese 7.99
- mista salad**
mixed greens, tomatoes, cucumbers, red onion,
parmesan, lemon vinaigrette 7.99
- caprese salad**
sliced tomatoes, fresh mozzarella, basil,
evoo, balsamic vinegar 8.99
- steakhouse wedge salad**
iceberg lettuce, blue cheese,
smoked bacon, red onion, tomatoes,
blue cheese dressing 8.99

PRIME RIB SELECTIONS

- the carve cut***
our 10 oz. petite cut 18.99
- the gambler's cut***
14 oz. of our heartier cut 23.99
- the cajun cut***
a thicker 12 oz. cut, lightly dusted
and pan-seared 21.99
- the beef eater cut***
16 oz. of our thickest cut 25.99



*Our prime rib is dry rubbed with kosher salt and black pepper,
slow roasted and served with a house salad or minestrone soup,
buttery mashed potatoes, Chef's fresh vegetables, au jus and creamy horseradish.*

ENTRÉES

- chicken parmesan**
marinara sauce, mozzarella, basil,
spaghetti marinara 17.99
- chicken picatta**
capers, white wine, lemon, mushrooms,
butter sautéed spinach 17.99
- chicken milanese**
prosciutto, mushrooms, capers,
white wine butter sauce, sautéed spinach 18.99
- prime rib burger***
10 oz. fresh ground patty, swiss,
sautéed mushrooms, brioche bun,
steak fries 15.99
- rib-eye steak sandwich***
caramelized onions, provolone, arugula,
steak fries 18.99
- grilled salmon caponata***
sautéed vegetables, raisins, honey,
red wine vinegar, sautéed spinach 25.99

CHARBROILED STEAKS

- bone-in rib eye***
20 oz. of our most flavorful cut 36.99
- filet mignon***
8 oz. 32.99

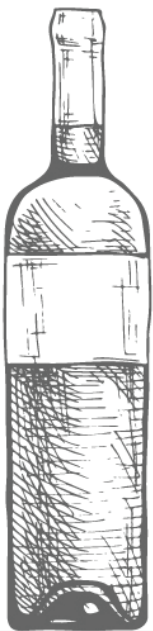
- extraordinary additions**
- steak sauces** 1.99
bordelaise, béarnaise, peppercorn, blue cheese
- two pieces of carve scampi** 9.99
- oscar style with crab, asparagus and béarnaise** 9.99

VINO'S FAVORITES

- lobster & shrimp fra diavolo**
marinara, fresh tomatoes, onions,
garlic, oregano, basil, chili flakes,
linguini noodles 24.99
- shrimp scampi**
lemon, garlic, butter, tomatoes,
linguini noodles 19.99
- clams linguini**
spicy red or creamy white sauce 16.99
- rigatoni bolognese**
italian sausage, ground beef,
parmesan, marinara sauce 16.99
- chicken fettuccine**
light cream sauce, parmesan 14.99
- spaghetti & meatballs**
house-made meatballs, marinara,
parmesan 16.99



*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.



BOTTLED BEER

domestic 5

miller lite
coors light
blue moon

import 6

heineken
corona
modelo
peroni
newcastle

craft beer 7

stone ipa
guinness draught
sam adams boston lager
sierra nevada pale ale

WHITE WINE

sparkling	glass	bottle
asti spumante martini & rossi	9	36
allure pink moscato	9	36
moet imperial		110
white zinfandel		
beringer	8	30
riesling		
chateau ste michelle, washington	10	40
pinot grigio/gris		
benvolio, italy	7	28
santa cristina pinot grigio	9	36
chardonnay		
chalk hill, sonoma coast		52
kendall jackson, jackson estate	11	44
la crema, sonoma coast		52
canon 13, monterey	8	32
sauvignon blanc		
matanzas creek, sonoma county	12	48
freemark abbey, napa valley		52
chateau ste michelle, washington	9	36

RED WINE

cabernet sauvignon	glass	bottle
kendall jackson, vintner's reserve	10	40
chateau ste michelle "indian wells"	11	44
14 hands	9	36
guenoc, california	9	36
sebastiani, somona county	11	44
foley johnson estate, napa		80
stonestreet estate, alexander valley		80
jordon, alexander valley		104
pinot noir		
barrymore by carmel road, drew's blend	11	44
la crema, sonoma coast	14	56
merlot		
columbia crest h3	9	36
freemark abbey, napa valley		80
reds & blends		
seven falls rapid red	10	40
red diamond, malbec	9	36
santa cristina, chianti superiore docg	12	48
yangarra estate pf shiraz	12	48

SIGNATURE COCKTAILS

kir royale

martini & rossi asti sparkling wine,
chambord raspberry liqueur

old fashioned

maker's mark bourbon, angostura bitters,
filthy cherry, orange wheel, simple syrup,
splash of club soda

manhattan

pendleton 1910 rye whiskey, sweet vermouth,
angostura bitters, filthy cherry to finish

side car

courvoisier cognac, triple sec,
fresh lemon juice

chocolate martini

godiva chocolate liqueur, bailey's irish cream,
vanilla vodka, chocolate sprinkles

cazadores mule

cazadores tequila, lime juice, ginger beer

cosmo

tito's vodka, triple sec, lime juice,
cranberry splash

lemon drop

deep eddy lemon vodka, lemon juice,
simple syrup, triple sec, sugar rim

a perfect margarita

cazadores tequila, triple sec, lime juice,
classic or strawberry

red or white sangria

fresh fruit, citrus juice, red or white wine,
on the rocks

mojito

bacardi rum, fresh mint, simple syrup,
club soda classic or strawberry

1910 whiskey sour

pendleton 1910 rye whiskey, lemon juice,
simple syrup