



Carve features 40 day aged Midwestern corn fed prime rib. We simply season with sea salt, rosemary and fresh cracked black pepper, then slow roast to perfection.

## STARTERS

### classic shrimp cocktail

atomic horseradish cocktail sauce, creole mustard rémoulade 11.99

### portobello mushroom & asparagus fries

pesto aioli 7.99

### escargot

helix escargot stuffed mushroom, sautéed with fresh garlic and your choice of white wine or burgundy butter sauce. 9.99

### crab cakes

sweet pea salad, smoked bacon, creole mustard aioli 11.99

### shrimp scampi

griddled garlic bread 13.99

### prime rib sliders\*

caraway roll, provolone cheese, caramelized onions, horseradish cream 9.99

## PRIME RIB SELECTIONS

### the carve cut\*

our 10 oz. petite cut 18.99

### the cajun cut\*

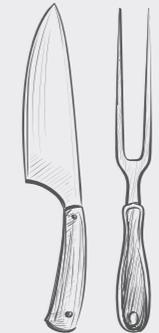
a thicker 12 oz. cut, lightly dusted and pan-seared 21.99

### the gambler's cut\*

14 oz. of our heartier cut 22.99

### the beef eater cut\*

16 oz. of our thickest cut 23.99



Your prime rib is accompanied by a house salad or corn chowder, buttery mashed potatoes and chef vegetables.

## SOUPS



### roasted corn chowder

craft beer, bacon, sharp cheddar, roasted corn 6.99

### french onion soup

gruyère cheese, parmesan crouton 7.99

## SALADS



### caesar salad

focaccia croutons, roasted garlic caesar dressing, parmesan cheese 7.99

### cleaver salad

romaine lettuce, blue cheese, smoked bacon, avocado, tomatoes, creamy dressing 8.99

## ENTRÉES

### roasted salmon\*

fresh salmon, grilled vegetables 25.99

### lamb chops

choice of potato and chef vegetables 32.99

### prime rib burger\*

10 oz. prime rib burger, swiss cheese, sautéed mushrooms and onions, house-made steak fries 14.99

### fish du jour

choice of potato and chef vegetables market price

### pan-seared sea scallops & shrimp\*

diced tomatoes, garlic, white wine & basil sauce, buttered angel hair pasta 28.99

### roasted chicken

herb roasted airline breast, roasted red bliss potatoes, asparagus 20.99

## SIDES

sautéed mushrooms 6.99

house-made steak fries 5.99

baked idaho potato 7.99

butter whipped potatoes 5.99

grilled asparagus 7.99

broccoli 6.99

au gratin potatoes 6.99

ale battered onion rings 5.99



## CHARBROILED STEAKS

### USDA prime sirloin\*

10 oz. 23.99

### bone-in rib eye\*

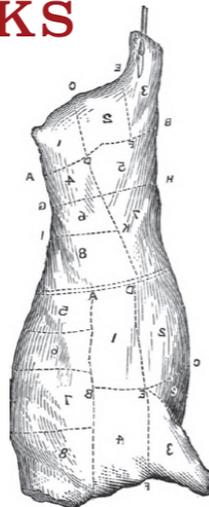
22 oz. of our most flavorful cut 38.99

### filet mignon\*

8 oz. 31.99

### new york strip\*

14 oz. 27.99



## SAUCES

bordelaise 1.99

béarnaise 1.99

au poivre 1.99

bleu cheese 2.99



## DESSERTS

### crème brûlée

vanilla bean custard, caramelized sugar crust 6.99

### sizzling deep dish apple pie

hot apple pie served sizzling in a skillet, topped with vanilla bean ice cream, cinnamon caramel sauce 5.99

### chocolate layer cake

salted caramel filling, milk chocolate icing 7.99

### cheesecake

sour cream cheesecake, whipped cream 6.99

## EXTRAORDINARY ADDITIONS

add two pieces of carve scampi 9.99    add crab, asparagus & béarnaise 10.99

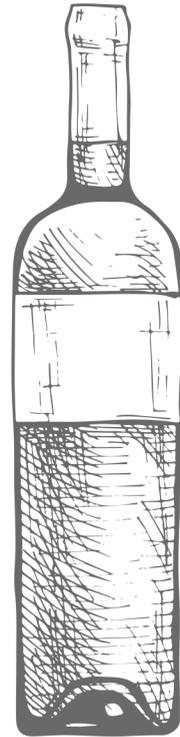
add two sautéed sea scallops 9.99



Cannery Casino, North Las Vegas, Nevada

## WHITE WINE

	glass	bottle
<b>sparkling</b>		
asti spumante martini & rossi	8	38
allure pink moscato	8	38
moet imperial		100
<b>white zinfandel</b>		
beringer	8	30
<b>riesling</b>		
chateau ste michelle, washington	9	40
<b>pinto grigio/gris</b>		
benvolio, italy	8	35
santa cristina pinot grigio	8	40
<b>chardonnay</b>		
chalk hill, sonoma coast		65
kendall jackson, jackson estate	12	60
la crema, sonoma coast		60
canon 13, monterey	8	35
<b>sauvignon blanc</b>		
matanzas creek, sonoma county	10	50
freemark abbey, napa valley		60
chateau ste michelle, washington	9	35



## RED WINE

	glass	bottle
<b>cabernet sauvignon</b>		
kendall jackson, vintner's reserve	12	55
chateau ste michelle "indian wells"	11	50
14 hands	8	35
guenoc, california	9	40
sebastiani, sonoma county	12	55
foley johnson estate, napa		75
stonestreet estate, alexander valley		80
<b>pinot noir</b>		
barrymore by carmel road, drew's blend	11	55
la crema, sonoma coast	12	60
<b>merlot</b>		
columbia crest h3	9	35
freemark abbey, napa valley		65
<b>reds &amp; blends</b>		
seven falls rapid red	8	40
red diamond, malbec	9	32
santa cristina, chianti superiore docg		40
yangarra estate pf shiraz	12	60

## BOTTLE BEER

<b>domestic</b>	5
budweiser	
bud light	
micheLOB ultra	
shock top	
<b>import</b>	6
heineken	
heineken light	
dos equis	
newcastle	
<b>craft beer</b>	7
stone ipa	
guinness draught	
sierra nevada pale ale	

## SIGNATURE COCKTAILS

### rob roy

glenfiddich 12 yr scotch, sweet vermouth with a dash of angostura bitters and filthy cherry to top

### old fashioned

makers mark bourbon mixed with a dash of angostura bitters, sugar, filthy cherry and orange wheel, topped with a splash of club soda

### manhattan

crown royal rye, sweet vermouth, dash of angostura bitters with a filthy cherry to finish

### side car

courvoisier vsop cognac, triple sec, fresh lemon juice

### vodka martini

ketel one vodka, dry vermouth with a twist or our blue cheese stuffed olives

### cosmo

stoli vodka, triple sec, finest call lime juice, with a splash of cranberry

### gibson

new amsterdam gin, dry vermouth topped with a cocktail onion

### a perfect margarita

sauza 100% blue agave tequila, triple sec, finest call sour mix with a top of grand marnier

### red or white sangria

our house merlot or chardonnay blended with our finest call mix with fresh fruit to top

### fizz

grey goose vodka, elderflower, fresh lime juice topped with champagne

### rosé

jack daniel's tennessee honey whiskey topped with sparkling rosé wine



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