



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

roasted garlic buttermilk ranch 7.99

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

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

PRIME RIB SELECTIONS

the carve cut*

our 10 oz. petite cut 21.99

the cajun cut*

a thicker 12 oz. cut, lightly dusted and pan-seared 23.99

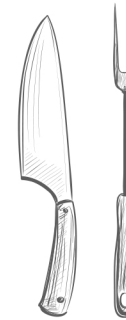
the gambler's cut*

14 oz. of our heartier cut 25.99

the beef eater cut*

16 oz. of our thickest cut 27.99

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



ENTRÉES

roasted salmon*

fresh salmon, grilled vegetables 25.99

fried chicken

buttermilk fried chicken breast, sage & sausage gravy, sage honey 18.99

prime rib burger*

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

pork porterhouse

bourbon and brown sugar apple compote 21.99

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

CHARBROILED STEAKS

USDA prime sirloin*

10 oz. 23.99

bone-in rib eye*

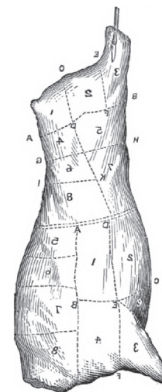
22 oz. of our most flavorful cut 38.99

filet mignon*

8 oz. 31.99

new york strip*

14 oz. 27.99



SAUCES

bordelaise 1.99

béarnaise 1.99

au poivre 1.99



EXTRAORDINARY ADDITIONS

add two pieces of carve scampi 9.99

add crab, asparagus & béarnaise 10.99

add two sautéed sea scallops 9.99

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

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

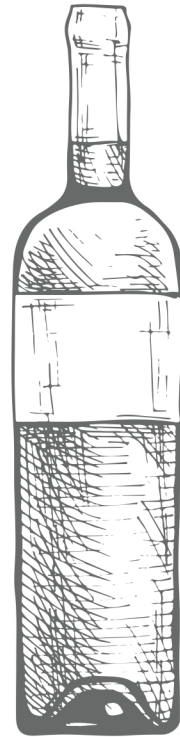
cheesecake

sour cream cheesecake, whipped cream 6.99

*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.

WHITE WINE

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



RED WINE

	glass	bottle
cabernet sauvignon		
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
pinot noir		
barrymore by carmel road, drew's blend	11	55
la crema, sonoma coast	12	60
merlot		
columbia crest h3	9	35
freemark abbey, napa valley		65
reds & blends		
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

domestic	5
budweiser	
bud light	
micheLOB ultra	
shock top	
import	6
heineken	
heineken light	
dos equis	
newcastle	
craft beer	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



Cannery Casino, North Las Vegas, Nevada