

STARTERS

white chocolate & walnut bread
served with whipped butter and
red hawaiian sea salt
1/2 loaf 6.00 | whole loaf 11.00

shrimp cocktail
horseradish cocktail sauce,
creole rémoulade 13.99

stuffed mushrooms
lump crab meat, fresh herbs, cream cheese 8.99

fried calamari
spicy marinara, lemon basil aioli 9.99

crab cakes
sweet pea salad, smoked bacon,
creole mustard aioli 12.49

shrimp scampi
lemon, garlic, butter, tomatoes,
garlic bread 13.99

prime rib sliders*
caraway roll, provolone,
caramelized onions, horseradish cream 12.99

SIDES

asparagus, grilled or steamed 6.99

spinach, sautéed or creamed 6.99

butter whipped potatoes 6.99

angel hair marinara 6.99

fettucine alfredo 6.99

sautéed mushrooms 6.99

market vegetables 6.99

loaded baked potato 7.99

house made steak fries 6.99



VINO’S FAVORITES

lobster & shrimp fra diavolo
marinara, fresh tomatoes, onions,
garlic, oregano, basil, chili flakes,
linguini noodles 27.99

shrimp scampi
lemon, garlic, butter, tomatoes,
linguini noodles 21.99

SOUPS 
corn chowder
sweet corn, potatoes, light cream,
smoked bacon, chives 5.99

french onion soup
rich beef broth, caramelized onions,
gruyère, parmesan crouton 8.99

SALADS 
caesar salad
focaccia croutons, roasted garlic caesar
dressing, parmesan 8.49

mista salad
mixed greens, tomatoes, cucumbers, red onion,
parmesan, lemon vinaigrette 7.99

caprese salad
sliced tomatoes, fresh mozzarella, basil,
evoo, balsamic vinegar 10.49

steakhouse wedge salad
iceberg lettuce, bleu cheese,
smoked bacon, red onion, tomatoes,
bleu cheese dressing 9.99

ENTRÉES

chicken parmesan
marinara sauce, mozzarella, basil,
spaghetti marinara 20.99

chicken piccata
capers, white wine, lemon, mushrooms,
butter sautéed spinach 19.99

chicken milanese
prosciutto, mushrooms, capers,
white wine butter sauce, sautéed spinach 19.99

braised beef short ribs
butter whipped potatoes, cabernet
wine sauce 32.99

*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.

prime rib burger*
10 oz. fresh ground patty, swiss,
sautéed mushrooms, brioche bun,
steak fries 16.99

catfish dinner
fresh delta catfish, crisp cornmeal crust,
house made steak fries and
sweet pepper slaw 29.99

grilled salmon caponata*
sautéed vegetables, raisins, honey,
red wine vinegar, sautéed spinach 29.99



PRIME RIB SELECTIONS

the carve cut*
our 10 oz. petite cut 22.49

the cajun cut*
a thicker 12 oz. cut, lightly dusted
and pan-seared 26.99

the gambler’s cut*
14 oz. of our heartier cut 28.49

the beef eater cut*
16 oz. of our thickest cut 31.99



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

CHARBROILED STEAKS

bone-in rib eye*
22 oz. of our most flavorful cut 41.99

filet mignon*
8 oz. 38.99

new york steak*
16 oz. center-cut boneless strip steak 41.99

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



STEAK DIANE

sautéed beef sirloin medallions, mushrooms, brandy cream sauce
served with butter-whipped potatoes and chef’s vegetable selection

\$32⁹⁹



\$8.99

Blackberry Bite Cocktail

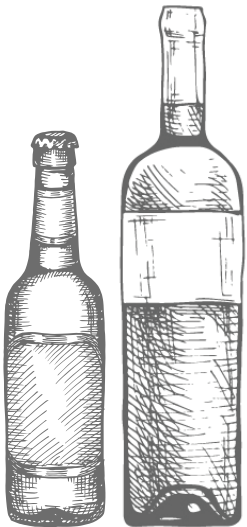
Knob Creek Bourbon, blackberry mint infusion, angostura bitters and simple syrup

DESSERTS

- sizzling deep dish apple pie**
hot apple pie served sizzling in a skillet, topped with vanilla bean ice cream, caramel sauce 5.99
- 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

LAVAZZA

- espresso shots**
single 4.00
double 6.00
- assorted espresso & latte beverages**
single 5.00
double 7.00



BOTTLED BEER

- | | | |
|-------------------|-----------------|------------------------|
| domestic 5 | import 6 | craft beer 7 |
| miller lite | heineken | stone ipa |
| coors light | corona | guinness draught |
| blue moon | modelo | sam adams boston lager |
| | peroni | sierra nevada pale ale |
| | newcastle | |

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 | | |
| wind & grace | 6 | 24 |
| chalk hill, sonoma coast | | 52 |
| kendall jackson, jackson estate | 11 | 44 |
| la crema, sonoma coast | | 52 |
| sea sun | 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 |
|--|-------|--------|
| wind & grace | 6 | 24 |
| kendall jackson, vintner's reserve | 10 | 40 |
| raymond r collection | 8 | 32 |
| 14 hands | 9 | 36 |
| guenoc, california | 9 | 36 |
| sebastiani, somona county | 11 | 44 |
| foley johnson estate, napa | | 80 |
| stonestreet estate, alexander valley | | 80 |
| jordan, alexander valley | | 104 |
| pinot noir | | |
| murphy goode | 8 | 32 |
| la crema, sonoma coast | 14 | 56 |
| merlot | | |
| columbia crest h3 | 9 | 36 |
| freemark abbey, napa valley | | 80 |
| reds & blends | | |
| red apothic | 9 | 36 |
| terrazas altos del plata malbec | 8 | 32 |
| 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, baileys 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

