



### ***Concept***

*A traditional steakhouse in the classic surroundings of rich dark woods & Ralph Lauren fabrics. This newly renovated restaurant serves the finest steaks, chops and seafood. Specialties include our signature Premium Choice Grilled 20 oz Bone-in Rib eye, our 16oz Bone-in Filet & our 24 oz. Porterhouse steak. Reservations are recommended.*

### ***Hours of Operation***

*Dinner is served from 5:30pm – 10:30pm*

*Seven days a week*

*Reservations for 14 people or more please call*

*Food & Beverage Group Sales*

*702-967-4859*

### ***Seating Capacity***

*225 people*

### ***Manager***

*Mario Waters*



## *Menu 1*

### *1<sup>st</sup> Course*

#### *Steakhouse Salad*

*Butter Lettuce with Selected Mesclun, Spicy Cashews,  
Tear Drop Tomatoes & Walnut Vinaigrette*

### *Choice of Main Course*

#### *New York Sirloin*

*Char-Broiled 16 oz. Strip  
Served with a choice of Béarnaise, Green Peppercorn or Morel Mushroom Sauce*

#### *Atlantic Salmon*

*Pan Seared with Cipollini, Roma Tomatoes,  
Baby Artichoke Hearts & Chive Infused Oil*

#### *Roasted Chicken with Fine Herbs*

*Oven Roasted Half Chicken with Oyster Mushrooms, Root Vegetables*

*Entrées are served with Potatoes & Fresh Vegetables*

### *Dessert*

#### *Crème Brûlée*

*Vanilla Custard with Fresh Fruit,  
Whipped Cream & a Caramelized Sugar Crust*

### *Coffee Service*

*Coffee, Decaffeinated Coffee or Tea Service*

*\$68.95 per person*

*All Food and Beverage is Subject to 7.75% Tax & 20% Service Fee  
Menu & Pricing are Subject to Change*



## *Menu 2*

### *Choice of 1<sup>st</sup> Course*

#### *Jumbo Crab Cake*

*With Lobster Coral Sauce*

#### *Portobello Mushroom*

*Grilled with Baby Spinach, Pine Nuts & Goat Cheese,  
Shallot Marmalade & Balsamic Vinegar Glaze*

### *Choice of 2<sup>nd</sup> Course*

#### *Baby Spinach Salad*

*Wilted with Warm Smoked Bacon Vinaigrette,  
Crisp Yukon Potatoes & Mimosa Eggs*

#### *Caesar Salad*

*Heart of Romaine Lettuce with Caesar Dressing,  
Garlic Croutons & Reggiano Parmigiano Chips*

### *Choice of Main Course*

#### *Slow Roasted Prime Rib of Beef*

*Served with Natural Juices*

#### *Filet Mignon*

*Grilled 12 oz Cut*

*Served with a Choice of Béarnaise, Green Peppercorn or Morel Mushroom Sauce*

#### *Alaskan Halibut*

*Served with Shiitake Merlot Sauce*

#### *Roasted Chicken with Fine Herbs*

*Oven Roasted Chicken with Oyster Mushrooms, Root Vegetable*

*Entrées are served with Potatoes & Fresh Vegetables*

### *Choice of Dessert*

#### *Crème Brulee*

*Vanilla Custard with Fresh Fruit,  
Whipped Cream & a Caramelized Sugar Crust*

#### *Hazelnut Chocolate Crispy Praline*

*Hazelnut Macaroon with a Layer of Crispy Praline & a Chocolate Mousse Glazed  
with Chocolate Ganache & Garnished with a Nougatine Tuile*

### *Coffee Service*

*Coffee, Decaffeinated Coffee or Tea Service*

*\$83.95 per person*

*All Food and Beverage is Subject to 7.75% Tax & 20% Service Fee  
Menu & Pricing are Subject to Change*



## *Menu 3*

### *Choice of 1<sup>st</sup> Course*

#### *Seafood on Ice*

*Alaskan King Crab Legs, Jumbo Shrimp, Pacific Oysters & Littleneck Clams*

#### *Portobello Mushroom*

*Grilled with Baby Spinach, Pine Nuts & Goat Cheese,  
Shallot Marmalade & Balsamic Vinegar Glaze*

### *Choice of 2<sup>nd</sup> Course*

#### *Beefsteak Tomato Duet*

*Red & Yellow Tomatoes with Bermuda Onions, Basil Vinaigrette & Maytag Bleu Cheese*

#### *Caesar Salad*

*Heart of Romaine Lettuce with Caesar Dressing,  
Garlic Croutons & Reggiano Parmigiano Chips*

#### *Maine Lobster Bisque*

*Laced with Cognac, Crème Fraiche & Lobster Coral*

### *Choice of Main Course*

#### *Bone-In Rib eye*

*A Generous 20 oz. Premium Cut*

#### *Chilean Sea Bass*

*Filet with Mediterranean Vegetable Salad, Sun-dried Tomatoes & Saffron Butter*

#### *Midwestern Veal Chop*

*14 oz. Center Cut Pan Roasted with Morel Mushroom Sauce*

#### *Roasted Chicken with Fine Herbs*

*Oven Roasted Chicken with Oyster Mushrooms, Root Vegetable*

#### *Lamb Rack*

*with Lamb Sauce, Thyme Flower & Balsamic Vinegar*

*Entrées are served with Potatoes & Fresh Vegetables*

### *Dessert*

*An Assortment of our Finest Gourmet Pastries*

### *Coffee Service*

*Coffee, Decaffeinated Coffee or Tea Service*

*\$109.95 per person*

*All Food and Beverage is Subject to 7.75% Tax & 20% Service Fee  
Menu & Pricing are Subject to Change*