

Appetizers*

Chilled Jumbo Prawns	22
<i>Chilled Jumbo Prawns served with tangy cocktail sauce and lemon</i>	
Rum Battered Coconut Prawns	21
<i>With orange ginger dipping sauce</i>	
Thick Cut Glazed Bacon	18
<i>With a Raspberry Chipotle Sauce</i>	
Blackened Jumbo Prawns	22
<i>Jumbo Prawns coated in special seasoning and blackened in a cast iron skillet. Served with Creole Mustard sauce</i>	
Pan Seared Jumbo Sea Scallops	30
<i>With Beurre Blanc Sauce</i>	
Deep Fried Lobster	30
<i>Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges</i>	
Lump Crabmeat and Lobster Cake	27
<i>Pan Seared, Avocado Salsa, Béarnaise Sauce</i>	
Oysters Rockefeller	27
<i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinée</i>	
Beer Battered Onion Rings	9
<i>Jumbo Battered Onion Rings served with Ranch Dressing</i>	

Soups & Salads*

French Onion Soup Gratinée	9
<i>Beef Broth, Caramelized Onions, Gruyere and Parmesan Cheeses</i>	
Lobster Bisque	12
<i>Dry Sack Sherry, Lobster Meat, Vanilla Bean Crème Fraiche</i>	
Steak House Wedge	10
<i>Crisp Iceberg, Smoked Bacon, Avocado, Chopped Tomatoes, Egg, Onions</i>	
Classic Caesar (for two or more) prepared tableside	12 per person
<i>Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons</i>	
House Salad	8
<i>Fresh mixed greens with tomatoes, cucumbers and croutons. Served with your choice of dressing</i>	
Spinach Salad Flambé (for two or more) prepared tableside	12 per person
<i>Baby spinach, Apple wood smoked bacon and chopped eggs.</i>	

From The Grill*

Our steaks are hand selected, wet aged for 28 days or more, cooked to your order. Service includes choice of tonight’s soup or Rainbow Salad, Seasonal Vegetables, Potato or Rice.

22 oz. Bone in Ribeye (Certified Angus Beef)	53
16 oz. Ribeye Steak (Certified Angus Beef)	46
12 oz. New York Sirloin (Certified Angus Beef)	42
8 oz. Petite Filet Mignon	48
10 oz. Grand Filet Mignon	52
10 oz. Baseball Cut Top Sirloin of Beef (Certified Angus Beef)	40
8 oz. Filet Mignon and Fried Prawns or Crabmeat Stuffed Prawns	55
8 oz. Filet Mignon and 12 oz. Australian Lobster Tail	92
8 oz. Filet Mignon and one pound of Alaskan Red King Crab Legs	82

From The Sea*

Grilled Alaskan Halibut.....	38
<i>Lemon Butter, Citrus Wedge</i>	
Filet of Atlantic Salmon.....	34
<i>Fresh Atlantic Salmon Filet pan seared with wine and spices and served on a bed of crabmeat with a rich lobster glaze</i>	
Fried Jumbo Prawns.....	35
<i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges</i>	
Crabmeat Stuffed Prawns.....	39
<i>Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce</i>	
Jumbo Prawn and Sea Scallop Fettuccine	42
<i>With fresh tomatoes in a rich Parmigiano-Reggiano cheese sauce</i>	
Steamed Alaskan Red King Crab Legs	72
<i>One and a half pound of crab legs with drawn butter and citrus wedge</i>	
12 Oz. Australian Lobster Tail	Market Price
<i>Broiled and served with Drawn Butter and fresh lemon</i>	

Signature Dishes*

12 Oz. Certified Angus Beef Roasted Prime Rib of Beef.....	34
<i>Creamed Horseradish, Beef Jus</i>	
16 Oz. Certified Angus Beef Roasted Prime Rib of Beef.....	40
<i>Creamed Horseradish, Beef Jus</i>	
Peppercorn Filet.....	49
<i>Broiled 8 oz. filet topped with our signature peppercorn sauce</i>	
Filet Oscar.....	52
<i>8 Oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Chicken Oscar.....	35
<i>Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Braised Beef Short Ribs.....	32
<i>Red wine braised bone-in beef short ribs with creamy corn risotto</i>	
Herb Crusted Colorado Rack of Lamb	48
<i>Clover Honey Mustard Glaze, Port Wines Essence</i>	
Steak House Mixed Grill	50
<i>Filet Mignon, Alaskan Halibut and Crabmeat Stuffed Shrimp, Béarnaise Sauce</i>	

Sides

Steamed Asparagus.....	9
Sautéed Button Mushrooms	9

*The Elko County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish), pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.