

Appetizers*

Chilled Jumbo Prawns	23
<i>Chilled Jumbo Prawns served with tangy cocktail sauce and lemon</i>	
Rum Battered Coconut Prawns	27
<i>With orange ginger dipping sauce</i>	
Blackened Jumbo Prawns	26
<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	37
<i>With Beurre Blanc Sauce</i>	
Fried Lobster Mac & Cheese Balls	35
<i>Fresh lobster, elbow macaroni pasta, mixed with a sauce of Gruyere, American, and Parmesan cheese formed in a large ball and rolled in Japanese panko breading. All deep fried to perfection and topped with more of our house three cheese sauce.</i>	
Deep Fried Lobster	39
<i>Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges</i>	
Lump Crabmeat and Lobster Cake	34
<i>Pan Seared, Avocado Salsa, Béarnaise Sauce</i>	
Oysters Rockefeller	28
<i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinee</i>	
Fried Oysters	23
<i>Ten lightly breaded and deep- fried to a golden brown Served with cocktail and Remoulade Sauce.</i>	
Beer Battered Onion Rings	15
<i>Jumbo Battered Onion Rings served with Ranch Dressing</i>	
Asparagus Oscar Style	19
<i>Deep fried breaded asparagus served with a rich béarnaise sauce and fresh King Crab meat.</i>	
Kobe Beef Sliders	22
<i>American Cheese, lettuce and red onions topped with a dill pickle and served on sweet Hawaiian bread.</i>	

Soups & Salads*

French Onion Soup Gratinee	13
<i>Beef Broth, Caramelized Onions, Gruyere and Parmesan Cheeses</i>	
Lobster Bisque	14
<i>Dry Sack Sherry, Lobster Meat, Vanilla Bean Crème Fraiche</i>	
Steak House Wedge	14
<i>Crisp Iceberg, Smoked Bacon, Avocado, Chopped Tomatoes, Egg, Onions</i>	
Classic Caesar (for two or more) prepared tableside	16 per person
<i>Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons</i>	
House Salad	13
<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	16 per person
<i>Baby spinach, Apple wood smoked bacon and chopped eggs.</i>	

From The Grill*

At Rainbow Steakhouse we are proud to serve only the finest American beef, selected from ranchers who have a passion for their craft, dedication to their animals and respect for the land. These ranchers produce superior quality beef with rich marbling and delicate flavor. Only 3 percent of cattle qualify for the USDA Prime Beef Grade. Our steaks are aged a minimum of 28 days to ensure maximum flavor and tenderness. All our steaks are served with Soup of the Day or House Salad, our Seasonal Vegetable and choice of Potato or Rice.

NIMAN RANCH - ALL NATURAL PRIME BEEF

22 oz. Bone in Ribeye	80
12 oz. New York Sirloin	64
10 oz. Baseball Cut Top Sirloin of Beef	50

CERTIFIED ANGUS BEEF PRIME

16 oz. Ribeye Steak	62
8 oz. Petite Filet Mignon	60
10 oz. Grand Filet Mignon	65
8 oz. Filet Mignon and Fried Prawns or Crabmeat Stuffed Prawns	76
8 oz. Filet Mignon and 12 oz. Australian Lobster Tail	MP
8 oz. Filet Mignon and one pound of King Crab Legs	MP

From The Sea*

Grilled Alaskan Halibut	45
<i>Lemon Butter, Citrus Wedge</i>	
Filet of Atlantic Salmon	42
<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	41
<i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges</i>	
Crabmeat Stuffed Prawns	47
<i>Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce</i>	
Jumbo Prawn and Sea Scallop Fettuccine	50
<i>With fresh tomatoes in a rich Parmigiano-Reggiano cheese sauce</i>	
Steamed King Crab Legs	MP
<i>One and a half pound of crab legs with drawn butter and citrus wedge</i>	
12 Oz. Australian Lobster Tail	MP
<i>Broiled and served with Drawn Butter and fresh lemon</i>	

Signature Dishes*

12 Oz. Certified Angus Beef Roasted Prime Rib of Beef	46
<i>Creamed Horseradish, Beef Jus</i>	
16 Oz. Certified Angus Beef Roasted Prime Rib of Beef	52
<i>Creamed Horseradish, Beef Jus</i>	
Peppercorn Filet	61
<i>Broiled 8 oz. filet topped with our signature peppercorn sauce</i>	
Pork Osso Bucco	46
<i>Slowly roasted pork shank topped with a demi-glance sauce served over a bed of garlic mashed potatoes and fresh vegetables</i>	
Filet Oscar	65
<i>8 Oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Chicken Oscar	48
<i>Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Braised Beef Short Ribs	49
<i>Red wine braised bone-in beef short ribs with creamy corn risotto</i>	
Chicken Cordon Blue	38
<i>Breast of chicken stuffed with Prosciutto ham and Gruyere cheese, lightly breaded and baked. Topped with creamy Mornay sauce</i>	
Stuffed Chicken Breast	40
<i>Oven Roast Free-Range Double Chicken Breast stuffed with herbs and cream cheese</i>	
Herb Crusted Colorado Rack of Lamb	60
<i>Clover Honey Mustard Glaze, Port Wines Essence</i>	
Steak House Mixed Grill	69
<i>Filet Mignon, Alaskan Halibut and Crabmeat Stuffed Shrimp, Béarnaise Sauce</i>	

Sides

Steamed Asparagus	12
Sautéed Button Mushrooms with Garlic butter, Burgundy Wine	12

* 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.