

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, Bacon, Pernod, Hollandaise, Parmesan Gratinee.</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 Steak House 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 <i>Lemon Butter, Citrus Wedge.</i>	\$45
Filet of Atlantic Salmon <i>Fresh Atlantic Salmon Filet pan seared with wine and spices and served on a bed of crabmeat with a rich lobster glaze.</i>	\$42
Fried Jumbo Prawns <i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges.</i>	\$41
Crabmeat Stuffed Prawns <i>Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce.</i>	\$47
Jumbo Prawn and Sea Scallop Fettuccine <i>With fresh tomatoes in a rich Parmigiano-Reggiano cheese sauce.</i>	\$50
Steamed King Crab Legs <i>One and a half pound of crab legs with drawn butter and citrus wedge.</i>	MP
12 Oz. Australian Lobster Tail <i>Broiled and served with Drawn Butter and fresh lemon.</i>	MP

*Signature Dishes**

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

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.