

Appetizers*

Chilled Jumbo Prawns	22
<i>Chilled Jumbo Prawns served with tangy cocktail sauce and lemon</i>	
Snake River Farms American Wagyu Kobe Meatballs	25
<i>With a Bourbon and Mushroom sauce</i>	
Rum Battered Coconut Prawns	25
<i>With orange ginger dipping sauce</i>	
Thick Cut Glazed Bacon	23
<i>With a Raspberry Chipotle Sauce</i>	
Blackened Jumbo Prawns	24
<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	36
<i>With Beurre Blanc Sauce</i>	
Deep Fried Lobster	32
<i>Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges</i>	
Lump Crabmeat and Lobster Cake	32
<i>Pan Seared, Avocado Salsa, Béarnaise Sauce</i>	
Oysters Rockefeller	27
<i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinee</i>	
Beer Battered Onion Rings	12
<i>Jumbo Battered Onion Rings served with Ranch Dressing</i>	
Asparagus Oscar Style	18
<i>Deep fried breaded asparagus served with a rich béarnaise sauce and fresh King Crab meat.</i>	

Soups & Salads*

French Onion Soup Gratinee	12
<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	12
<i>Crisp Iceberg, Smoked Bacon, Avocado, Chopped Tomatoes, Egg, Onions</i>	
Classic Caesar (for two or more) prepared tableside	14 per person
<i>Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons</i>	
House Salad	12
<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	15 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	67
12 oz. New York Sirloin	54
10 oz. Baseball Cut Top Sirloin of Beef	48

CERTIFIED ANGUS BEEF PRIME

16 oz. Ribeye Steak	59
8 oz. Petite Filet Mignon	57
10 oz. Grand Filet Mignon	62
8 oz. Filet Mignon and Fried Prawns or Crabmeat Stuffed Prawns	70
8 oz. Filet Mignon and 12 oz. Australian Lobster Tail	110
8 oz. Filet Mignon and one pound of Alaskan Red King Crab Legs	140

*From The Sea**

Grilled Alaskan Halibut	44
<i>Lemon Butter, Citrus Wedge</i>	
Filet of Atlantic Salmon	40
<i>Fresh Atlantic Salmon Filet pan seared with wine and spices and served on a bed of crabmeat with a rich lobster glace</i>	
Fried Jumbo Prawns	40
<i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges</i>	
Crabmeat Stuffed Prawns	44
<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 Alaskan Red King Crab Legs	Market Price
<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	42
<i>Creamed Horseradish, Beef Jus</i>	
16 Oz. Certified Angus Beef Roasted Prime Rib of Beef	48
<i>Creamed Horseradish, Beef Jus</i>	
Peppercorn Filet	58
<i>Broiled 8 oz. filet topped with our signature peppercorn sauce</i>	
Filet Oscar	62
<i>8 Oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Chicken Oscar	46
<i>Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Braised Beef Short Ribs	45
<i>Red wine braised bone-in beef short ribs with creamy corn risotto</i>	
Chicken Cordon Blue	35
<i>Breast of chicken stuffed with Prosciutto ham and Gruyere cheese, lightly breaded and baked. Topped with creamy Mornay sauce</i>	
Stuffed Chicken Breast	39
<i>Oven Roast Free-Range Double Chicken Breast stuffed with herbs and cream cheese</i>	
Herb Crusted Colorado Rack of Lamb	58
<i>Clover Honey Mustard Glaze, Port Wines Essence</i>	
Steak House Mixed Grill	65
<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.