

*Appetizers**

Chilled Jumbo Prawns.....	22
Chilled Jumbo Prawns served with tangy cocktail sauce and lemon	
Rum Battered Coconut Prawns.....	25
With orange ginger dipping sauce	
Blackened Jumbo Prawns	24
Jumbo Prawns coated in special seasoning and blackened in a cast iron skillet. Served with Creole Mustard sauce	
Pan Seared Jumbo Sea Scallops	36
With Beurre Blanc Sauce	
Fried Lobster Mac & Cheese Balls	34
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.	
Deep Fried Lobster.....	38
Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges	
Lump Crabmeat and Lobster Cake	33
Pan Seared, Avocado Salsa, Béarnaise Sauce	
Oysters Rockefeller.....	27
Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinee	
Fried Oysters	22
Ten lightly breaded and deep-fried to a golden brown Served with cocktail and Remoulade Sauce.	
Beer Battered Onion Rings.....	14
Jumbo Battered Onion Rings served with Ranch Dressing	
Asparagus Oscar Style	18
Deep fried breaded asparagus served with a rich béarnaise sauce and fresh King Crab meat.	
Kobe Beef Sliders	21
American Cheese, lettuce and red onions topped with a dill pickle and served on sweet Hawaiian bread.	

*Soups & Salads**

French Onion Soup Gratinee.....	13
Beef Broth, Caramelized Onions, Gruyere and Parmesan Cheeses	
Lobster Bisque.....	14
Dry Sack Sherry, Lobster Meat, Vanilla Bean Crème Fraiche	
Steak House Wedge.....	13
Crisp Iceberg, Smoked Bacon, Avocado, Chopped Tomatoes, Egg, Onions	
Classic Caesar (for two or more) prepared tableside.....	15 per person
Romaine Hearts, Shaved Parmesan, Roasted Garlic Croutons	
House Salad	13
Fresh mixed greens with tomatoes, cucumbers and croutons. Served with your choice of dressing	
Spinach Salad Flambé (for two or more) prepared tableside	15 per person
Baby spinach, Apple wood smoked bacon and chopped eggs.	

*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.....	79
12 oz. New York Sirloin.....	63
10 oz. Baseball Cut Top Sirloin of Beef	49

CERTIFIED ANGUS BEEF PRIME

16 oz. Ribeye Steak.....	61
8 oz. Petite Filet Mignon.....	59
10 oz. Grand Filet Mignon	64
8 oz. Filet Mignon and Fried Prawns or Crabmeat Stuffed Prawns	74
8 oz. Filet Mignon and 12 oz. Australian Lobster Tail	110
8 oz. Filet Mignon and one pound of King Crab Legs	MP

*From The Sea**

Grilled Alaskan Halibut.....	44
Lemon Butter, Citrus Wedge	
Filet of Atlantic Salmon.....	40
Fresh Atlantic Salmon Filet pan seared with wine and spices and served on a bed of crabmeat with a rich lobster glace	
Fried Jumbo Prawns.....	40
Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges	
Crabmeat Stuffed Prawns.....	46
Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce	
Jumbo Prawn and Sea Scallop Fettuccine	50
With fresh tomatoes in a rich Parmigiano-Reggiano cheese sauce	
Steamed King Crab Legs	MP
One and a half pound of crab legs with drawn butter and citrus wedge	
12 Oz. Australian Lobster Tail.....	90
Broiled and served with Drawn Butter and fresh lemon	

*Signature Dishes**

12 Oz. Certified Angus Beef Roasted Prime Rib of Beef.....	45
Creamed Horseradish, Beef Jus	
16 Oz. Certified Angus Beef Roasted Prime Rib of Beef.....	51
Creamed Horseradish, Beef Jus	
Peppercorn Filet.....	60
Broiled 8 oz. filet topped with our signature peppercorn sauce	
Pork Osso Bucco.....	45
Slowly roasted pork shank topped with a demi-glace sauce served over a bed of garlic mashed potatoes and fresh vegetables	
Filet Oscar.....	64
8 Oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce	
Chicken Oscar.....	48
Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce	
Braised Beef Short Ribs.....	47
Red wine braised bone-in beef short ribs with creamy corn risotto	
Chicken Cordon Blue	37
Breast of chicken stuffed with Prosciutto ham and Gruyere cheese, lightly breaded and baked. Topped with creamy Mornay sauce	
Stuffed Chicken Breast.....	39
Oven Roast Free-Range Double Chicken Breast stuffed with herbs and cream cheese	
Herb Crusted Colorado Rack of Lamb	59
Clover Honey Mustard Glaze, Port Wines Essence	
Steak House Mixed Grill	67
Filet Mignon, Alaskan Halibut and Crabmeat Stuffed Shrimp, Béarnaise Sauce	

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.