

Appetizers*

NEW	Chilled Jumbo Prawns 21 <i>Chilled Jumbo Prawns served with tangy cocktail sauce and lemon</i>	
	Snake River Farms American Wagyu Kobe Meatballs 17 <i>With a Bourbon and Mushroom sauce</i>	
	Rum Battered Coconut Prawns 20 <i>With orange ginger dipping sauce</i>	
NEW	Thick Cut Glazed Bacon 18 <i>With a Raspberry Chipotle Sauce</i>	
	Blackened Jumbo Prawns 21 <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 22 <i>With Beurre Blanc Sauce</i>	
	Deep Fried Lobster 29 <i>Seasoned Breadcrumbs, Drawn Butter, Citrus Wedges</i>	
	Lump Crabmeat and Lobster Cake 26 <i>Pan Seared, Avocado Salsa, Béarnaise Sauce</i>	
	Oysters Rockefeller 26 <i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratinee</i>	
	Beer Battered Onion Rings 9 <i>Jumbo Battered Onion Rings served with Ranch Dressing</i>	

Soups & Salads*

French Onion Soup Gratinee 9 <i>Beef Broth, Caramelized Onions, Gruyere and Parmesan Cheeses</i>	
Lobster Bisque 11 <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) 51	
16 oz. Ribeye Steak (Certified Angus Beef) 44	
12 oz. New York Sirloin (Certified Angus Beef) 40	
8 oz. Petite Filet Mignon 46	
10 oz. Grand Filet Mignon 50	
10 oz. Baseball Cut Top Sirloin of Beef (Certified Angus Beef) 30	
8 oz. Filet Mignon and Fried Prawns or Crabmeat Stuffed Prawns 50	
8 oz. Filet Mignon and 12 oz. Australian Lobster Tail 90	
8 oz. Filet Mignon and one pound of Alaskan Red King Crab Legs 80	

From The Sea*

Grilled Alaskan Halibut	36
<i>Lemon Butter, Citrus Wedge</i>	
Filet of Atlantic Salmon	33
<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	34
<i>Deep Fried Jumbo Shrimp, Cocktail Sauce, Citrus Wedges</i>	
Crabmeat Stuffed Prawns	38
<i>Crab, Cream Cheese, Parmesan Cheese, Hollandaise Sauce</i>	
Jumbo Prawn and Sea Scallop Fettuccine	38
<i>With fresh tomatoes in a rich Parmigiano-Reggiano cheese sauce</i>	
Steamed Alaskan Red King Crab Legs	70
<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	32
<i>Creamed Horseradish, Beef Jus</i>	
16 Oz. Certified Angus Beef Roasted Prime Rib of Beef	38
<i>Creamed Horseradish, Beef Jus</i>	
Peppercorn Filet	47
<i>Broiled 8 oz. filet topped with our signature peppercorn sauce</i>	
Filet Oscar	50
<i>8 Oz. Grilled Filet Mignon, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Chicken Oscar	34
<i>Chicken Breast, King Crabmeat, Asparagus, Béarnaise Sauce</i>	
Braised Beef Short Ribs	30
<i>Red wine braised bone-in beef short ribs with creamy corn risotto</i>	
Chicken Cordon Blue	30
<i>Breast of chicken stuffed with Prosciutto ham and Gruyere cheese, lightly breaded and baked. Topped with creamy Mornay sauce</i>	
Stuffed Chicken Breast	31
<i>Oven Roast Free-Range Double Chicken Breast stuffed with herbs and cream cheese</i>	
Herb Crusted Colorado Rack of Lamb	46
<i>Clover Honey Mustard Glaze, Port Wines Essence</i>	
Steak House Mixed Grill	48
<i>Filet Mignon, Alaskan Halibut and Crabmeat Stuffed Shrimp, Béarnaise Sauce</i>	

Sides

Steamed Asparagus	8
Sautéed Button Mushrooms	8

*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.