



Concept

A traditional steakhouse in the classic surroundings of rich dark woods & Ralph Lauren fabrics. This newly renovated restaurant serves the finest steaks, chops and seafood. Specialties include our signature Premium Choice Grilled 22 oz Bone-in Rib eye, our 16oz Bone-in Filet & our 24 oz. Porterhouse steak. Reservations are recommended.

Hours of Operation

*Dinner is served from 5:30pm – 10:30pm
Seven days a week*

*Reservations for 14 people or more please call
Food & Beverage Large Party Sales
702-967-4859*

Seating Capacity

225 people

Manager

Louie Maione



Menu #1

Salad

Steakhouse Salad

*Butter Lettuce with Selected Mesclun, Spicy Cashews,
Tear Drop Tomatoes Rose petal Flower & Champagne Vinaigrette*

Choice of Entrée

Bone-In Rib Eye

*A Generous 22 oz. Dry Aged Cut
Served with a choice of Béarnaise, Green Peppercorn or Morel Mushroom Sauce*

Atlantic Salmon

Pan Seared with Wasabi Mashed Potato, Baby Vegetables, Citrus Buerre Blanc

Brick Pressed Grilled Chicken

Baby Leeks, Green Beans, Oven Roasted Tomato and Herb Chicken Jus

Entrées are served with Potatoes & Fresh Vegetables

Dessert

Crème Brulee

*Vanilla Custard with Fresh Fruit,
Whipped Cream & a Caramelized Sugar Crust*

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$68.95 per person

All Prices Subject to 7.75% State Sales Tax & 20% Service Charge



Menu #2

Choice of Appetizer

Jumbo Lump Crab Cake

Horseradish and Heirloom Tomato Salad, Spicy Aioli

Portobello Mushroom

Wilted Spinach, Boursin Cheese, Ripe Tomato Sauce, Pine Nuts

Choice of Salad

Crisp Iceberg Wedge Salad

Vine Ripe Tomatoes, Apples, Point Reyes Blue Cheese, Crispy Bacon

Caesar Salad

*Heart of Romaine Lettuce with Caesar Dressing,
Garlic Croutons & Reggiano Parmigiano Chips*

Choice of Entrée

Slow Roasted 16 oz Prime Rib of Beef

Served with Natural Juices

Filet Mignon

12 oz Center Cut

Served with a Choice of Béarnaise, Green Peppercorn or Morel Mushroom Sauce

Sautéed Alaskan Halibut

Mushroom Risotto, Wilted Spinach and Provençal Sauce

Brick Pressed Grilled Chicken

Baby Leeks, Green Beans, Oven Roasted Tomato and Herb Chicken Jus

Entrées are served with Potatoes & Fresh Vegetables

Choice of Dessert

Crème Brulee

*Vanilla Custard with Fresh Fruit,
Whipped Cream & a Caramelized Sugar Crust*

Hazelnut chocolate crispy praline cake

Roasted hazelnuts and Raspberry sauce

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$83.95 per person

All Prices Subject to 7.75% State Sales Tax & 20% Service Charge



Menu #3

Choice of Appetizer

Seafood on Ice

*Maine Lobster, Alaskan King Crab Legs,
Jumbo Shrimp, Pacific Oysters*

Portobello Mushroom

Wilted Spinach, Boursin Cheese, Ripe Tomato Sauce, Pine Nuts

Choice of Soup or Salad

Beefsteak Tomato and Onion Duet

Bermuda onion, French Chevre, and Tomato Confit Vinaigrette

Caesar Salad

*Heart of Romaine Lettuce with Caesar Dressing,
Garlic Croutons & Reggiano Parmigiano Chips*

Maine Lobster Bisque

Laced with Cognac, Crème Fraiche & Lobster Coral

Choice of Entrée

Kansas City Strip Steak

Char-Broiled 20 oz. Dry Aged Strip

Served with a choice of Béarnaise, Green Peppercorn or Morel Mushroom Sauce

Sautéed Alaskan Halibut

Mushroom Risotto, Wilted Spinach and Provencal Sauce

Midwestern Veal Chop

14 oz. Center Cut Pan Roasted with

Cultivated Mushrooms & Madeira Wine Sauce

Brick Pressed Grilled Chicken

Baby Leeks, Green Beans, Oven Roasted Tomato and Herb Chicken Jus

Lamb Rack

Zucchini, Cipoloni Onions, Tomato Confit, Thyme & Natural Lamb Sauce

Dessert

An Assortment of our Finest Gourmet Pastries

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$109.95 per person

All Prices Subject to 7.75% State Sales Tax & 20% Service Charge