

## Sparkling and Blush

	Glass	Bottle
White Zinfandel, Beringer, California	9	30
Champagne, Moet & Chandon, France		100

## Whites

	Glass	Bottle
Chardonnay, Kendall Jackson, California		38
Chardonnay, Josh Cellars, California	10	32
Chardonnay, C.K. Mondavi, California	10	30
Chardonnay, Barefoot, California	9	26
Chardonnay, Layer Cake, California	9	22
Sauvignon Blanc, Robert Mondavi, California		35
Sauvignon Blanc, Seaglass, California	9	26
Reisling, Chateau St. Michelle, Washington		26
Riesling, The Hoque Cellars, WA.	9	26
Riesling, The Hoque Cellars, Late Harvest, WA	9	26
Pinot Grigio, C.K. Mondavi, California	9	26
Pinot Grigio, Mezzacorona, Italy	9	22
Moscato, Cavit, Italy	10	30

## Reds

	Glass	Bottle
Cabernet Sauvignon, Josh Cellars, California	12	36
Cabernet Sauvignon, C.K. Mondavi, California	10	30
Cabernet Sauvignon, Red Diamond, California		30
Merlot, Ferrari Carano, California		45
Merlot, Chateau St. Michelle, WA		34
Merlot, Rodney Strong, California		30
Merlot, C.K. Mondavi, California	10	30
Pinot Noir, Mark West, California	10	30
Pinot Noir, Clos du Bois, California		30
Malbec, Trivento, Argentina		30
Shiraz, Jacob's Creek, Australia	9	30



## Specialty Cocktails

<b>Classic Cadillac:</b> A timeless margarita made with silver tequila, fresh lime juice, sweet and sour, and Grand Marnier. Served in a salt-rimmed glass	15
<b>Tropical Temptation:</b> Citrus vodka and Malibu rum blended with pineapple juice, strawberry and lemonade puree for a sweet island escape	14
<b>Emerald Tide:</b> A colorful island cocktail featuring coconut rum, melon liqueur, pineapple juice, and blue curacao	14
<b>Peel Good Martini:</b> Sweet banana and vanilla flavors swirled with Irish cream for a rich after-dinner treat	14
<b>Island Breeze:</b> Refreshing vodka paired with cranberry and pineapple flavors for an easy tropical favorite	14

## Beer

<b>Bud Light</b>	6.50
<b>Budweiser</b>	6.50
<b>Miller Lite</b>	6.50
<b>Coors Light</b>	6.50
<b>Coors Original</b>	6.50
<b>Michelob Ultra</b>	6.50
<b>Kilt Lifter</b>	6.50
<b>Blue Moon</b>	7
<b>Modelo Especial</b>	7
<b>Heinekin</b>	7
<b>Corona Light</b>	7
<b>Corona</b>	7



## Appetizers

- CRAB CAKES** 21  
Two jumbo crab cakes served with beurre blanc sauce and lemon crowns
- TEMPURA SHRIMP** 18  
Six lightly battered shrimp fried to perfection and served with peanut sauce and Chef's Asian dipping sauce.
- SHRIMP COCKTAIL** 18  
With spicy horseradish sauce and lemon wedges
- SPINACH ARTICHOKE DIP** 14  
Served with freshly baked pita chips
- SOUTHWEST CHICKEN SPRING ROLL** 14  
Sweet and spicy chili sauce served on the side

## Soup and Salads

- TRADITIONAL HOUSE CAESAR SALAD** 12  
Crisp romaine, grated Parmigiano Reggiano cheese, and croutons With chicken, 18 | With shrimp, 23\*\*
- SPRING SALAD** 12  
Crisp greens topped with applewood smoked bacon, cherry tomatoes, red onions, cucumbers, and choice of dressing
- CHEF'S SOUP OF THE DAY** 13

## TWO FOR \$60

*Available from 4 PM to 6 PM*

*Choose from one of the entrées below. Two for \$60 entrees come with bread service, spring salad, Chef's vegetable, choice of one side, and selection of pie for dessert. Add a house soup, 5 and a house dessert, 7*

- GRILLED PORK CHOP\*\*** 40  
*Served with sautéed mushroom demi-glace*
- CHICKEN PICCATA\*\*** 40  
*Topped with lemon wine sauce and capers*
- HALF RACK OF BABY BACK RIBS** 40  
*Slow roasted pork ribs finished over mesquite coals and served with BBQ demi-glace*
- SALMON** 40  
*Sautéed or Blackened*
- NEW YORK STRIP** 40  
*8-ounce New York strip mesquite grilled to perfection.*

*\*\* Our Two for \$60 menu is not available during holiday and special event nights. \*\**

## Sides

- Baked Potato** 9
- Macaroni and Cheese** 9
- Rice Pilaf** 9
- Garlic Mashed Potatoes** 9
- French Fries or Sweet Potato Fries** 9

## Add-Ons

- Four Jumbo Cajun or Scampi Shrimp** 12
- Maytag Bleu Cheese** 8
- Sauteed Mushrooms** 9
- Sauteed Onions** 8

**18% gratuity will be added for parties of 8 or more.**

**\*\* Notice:** Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Peanuts, nuts, and other food allergens are present at this restaurant. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the allergens identified by the FDA. Please inform your server or the manager if an individual in your party has a food allergy.

## SUMMER 2026 HOURS

Closed Monday and Tuesday  
Wednesday through Sunday | 5PM - 10PM

***Come spend your summer evening with us!!***

## FATHER'S DAY | 4PM TO 10PM (NEVADA TIME)

Celebrate Dad with our special Father's Day menu featuring hearty favorites including Porterhouse Steak, "The Boss Filet," Slow-Roasted Prime Rib, BBQ Ribs with New York Steak, Blackened Atlantic Salmon, and Penne with Vodka Sauce. Plus, enjoy appetizers and decadent desserts.

***Served Sunday, June 21, 2026***

## Entrées

*Entrées come with bread service, choice of spring salad or house soup, Chef's vegetable, and choice of one side*

- SLOW ROASTED PRIME RIB\*\*** King 60 Queen 52  
Prime grade cut served with au jus and creamy horseradish sauce
- RIBEYE STEAK\*\*** 59  
16-ounce Prime cut ribeye
- NEW YORK STRIP\*\*** 57  
16-ounce Prime cut, mesquite-grilled
- PETITE FILET MIGNON\*\*** 55  
6-ounce Prime cut, mesquite-grilled
- MESQUITE-GRILLED RACK OF LAMB** 53  
Tender rack of lamb, mesquite grilled to perfection with mint jelly and a rich demi-glace.
- NEW YORK STRIP** 49  
10-ounce, mesquite grilled
- FRESH FILET OF SALMON** 43  
Mesquite-grilled, sautéed, piccata, or wok-charred
- PARMESAN-CRUSTED CHICKEN** 30  
Chicken breast coated with Parmesan and pine nuts and pan-seared
- CHICKEN MARSALA** 30  
Sautéed with Marsala wine, mushrooms, and butter
- STEAK HOUSE BURGER\*\*** 22  
Served with cheddar cheese, lettuce, tomato, grilled onions, and French fries. Add soup or a spring salad for 10
- SHRIMP SCAMPI** 35  
Sautéed shrimp in beurre blanc sauce and served over angel hair pasta
- FETTUCCINE ALFREDO** 22  
Fettuccine served in a rich parmesan cheese sauce With chicken, 28 | With shrimp, 33
- ADD A LOBSTER TAIL** Market  
Cold-water tail, served with drawn butter and lemon crown
- Beverages**
- Fresh Brewed Coffee 5
- Soda 5
- Milk 5
- Iced Tea 5
- Desserts**
- New York Cheesecake 16  
Served plain or with your choice of strawberry, chocolate truffle, or salted caramel sauce
- Mud Pie 14
- Decadent Chocolate Cake 14
- Tiramisu 12
- Plate Charge** 20  
Choice of spring salad or Chef's soup, choice of one side, and Chef's vegetable