

APPETIZERS

Garden Crostini - 10

Open Fire Roasted Vegetables, Grilled Country Bread

Southwestern Ceviche - 15

Marinated Seafood Blend, Guacamole & Tortilla Crisps

Lump Crab Cake - 13

Papaya Salsa & Mango Habanero Butter

Margarita Flatbread - 12

Crispy Thin Crust, Roma Tomato, Buffalo Mozzarella & Fresh Basil

Arugula & Pear Flatbread - 14

Mozzarella, Gorgonzola & Parmesan Cheese, Pear & Onion Compote

Crispy Fried Calamari - 13

Lemon Zest, Parsley & Lemon Dressing

Baked Macaroni & Cheese - 10

Creamy Gruyère & Cheddar

Buffalo Style Hot Wings - 12

Fresh Carrots, Celery Sticks & Bleu Cheese

SOUPS & SALADS

Tortilla Soup - 10

Fried Corn Tortillas, Fresh Farm Cheese, Avocado, Crème Fraîche, Lime Wedge & Ancho Chili

Coconut-Lemongrass Soup - 12

Sweet Creamy Coconut, Hint of Lemon & Topped with Lump Crab

Greek Salad - 14

Boston Lettuce, Kalamata Olives, Fresh Oregano, Feta Cheese, Cucumbers, Red Onion & Meyer Lemon Vinaigrette

Caprese - 17

Seasonal Tomatoes, Burrata Cheese, Fresh Basil Pesto & a Balsamic Reduction

Roasted Beet Salad - 15

Baby Swiss Chard & Spinach, Arugula, Orange Segments & Cajun Nuts

Classic Caesar - 12

Chopped Romaine Tossed in Caesar Dressing, Shaved Parmesan & Crouton Chips
Add Chicken or Shrimp - 6

SIGNATURE STEAKS

Our Steaks are Harris Ranch Certified, Black Angus Beef

6 OZ Filet Mignon - 36

16 OZ Bone-In Ribeye - 39

12 OZ NY Strip Steak - 34

Served with Mashed Potatoes & Sautéed Baby Vegetables

BURGERS & SANDWICHES

Served with Your Choice of Sweet Potato Fries, French Fries, Truffle Chips or Cabbage Slaw

Wagyu Burger - 18

8 oz Burger with Your Choice of: Bacon, Sautéed Mushrooms, Caramelized Onions & Provolone, American, Pepper Jack, Swiss or Cheddar Cheese

Wagyu Sliders - 15

Three Juicy Mini Burgers: Mozzarella & Basil, Cheddar Cheese & Bacon, Caramelized Onion & Gorgonzola Cheese

Served with Parmesan & Truffle Butter French Fries

Grilled Portobello Sandwich - 13

Bell Peppers, Onions, Zucchini, Pesto Mayonnaise, Provolone Cheese & Whole Wheat Roll

Reuben Au-Gratin - 16

Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing on Toasted Rye

Las Vegas Cuban - 16

Havana Style Sandwich with Shaved Pork Loin, Smoked Ham, Swiss Cheese, Mustard & Pickles on a Ciabatta Roll

Grilled Chicken Sandwich - 15

Avocado, Tomatoes, Pickled Red Onions & Chipotle Mayonnaise on a Ciabatta Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

An 18% gratuity may be added to groups of 6 or more

Please ask about our vegetarian options

ENTREES

Atlantic Salmon - 30

Confit Fingerling Potatoes & Warm Tomato Pancetta Vinaigrette

Free Range Chicken Breast - 27

Creamy Orzo Pasta & a Wild Mushroom Ragout

Colorado Lamb Chops - 37

Roasted Artichokes, Brussels Sprouts, Romesco Sauce & Crispy Yukon Potatoes

Braised Short Ribs - 26

Slowly Roasted with Mashed Potatoes & Glazed Carrots

Duroc Pork Chops - 29

Vanilla Sweet Potatoes & Red Cabbage Strudel

Sautéed Shrimp and Spinach Risotto - 22

Creamy Mascarpone Cheese

Bavette Pomodoro - 21

Garlic, Basil and Buffalo Mozzarella & House-made Pomodoro Sauce

Fish & Chips - 22

Beer Battered Cod, Chips & Tartar Sauce

DESSERTS

Carrot Cake - Triple Layered, Cream Cheese Filling, Topped with Caramel Sauce - 10

NY Cheesecake - Topped with House-made Berry Compote - 11

Chocolate Mousse Cake - Triple Layered with Dark Chocolate Filling - 11

Las Vegas Sundae - Vanilla, Chocolate and Strawberry Ice-cream, Topped with Bananas, Oreo Crumbles, Berries & Whipped Cream - 11

Tiramisu - Creamy Mascarpone Espresso Filling, Crispy Ladyfinger Cookies, Topped with Cocoa Powder -13

Banana Spring Roll - Foster's Sauce, Vanilla Ice-cream, Berry Sauce & Peanut Crumble -10