



**CHILLED SEAFOOD**

**OYSTERS ON THE HALF SHELL\* ....\$20**

*Mignonette / Cocktail Sauce*

**SHRIMP COCKTAIL....\$15**

*Cocktail Sauce / Lemon*

**HAMACHI CRUDO\* ....\$16**

*Jalapeño / Lemon / Ponzu*

**SEARED AHI TUNA\* ....\$16**

*Avocado-Wasabi Aioli / Ginger-Soy Glaze  
Crispy Wontons*

**STARTERS**

**BRUSCHETTA....\$13**

*Seasonal Preparation / Ask Server for Details*

**PORK BELLY....\$16**

*Chimichurri / Arugula*

**ESCARGOT....\$16**

*Lemon Garlic Butter*

*Add Bleu Cheese Brûlée....\$3*

**CRAB CAKE....\$16**

*Dirty Remoulade / Pickled Onions*

**CRISPY CALAMARI STEAK....\$16**

*Spicy Lemon Butter*

**LAMB LOLLIPOPS....\$19**

*Mint Demi*

**SOUPS & SALADS**

**LOBSTER BISQUE....\$12**

*Brandy Double Cream*

**FRENCH ONION SOUP ....\$10**

*Sherry Caramelized Onion Broth  
Gruyere Cheese Gratin*

**SIGNATURE CAESAR SALAD....\$13**

*Hearts of Little Gem / Parmesan Cheese  
Garlic Bread Croutons*

**NEVADA STEAK WEDGE....\$13**

*Iceberg / Bacon / Radish  
Tomatoes / Bleu Cheese / Red Onion*

**ARTISAN GREEN SALAD....\$13**

*Strawberries / Bleu Cheese / Red Onion  
Candied Walnuts / Balsamic Vinaigrette*

**PASTA & RISOTTO**

**SEAFOOD RISOTTO\*\* ....\$35**

*Jumbo Prawns / Pancetta / Peas*

**ANGEL HAIR SHRIMP SCAMPI\*\* ....\$32**

*Jumbo Prawns / Garlic Butter  
Oregano / Marsala*

**CRISPY CHICKEN PARMESAN\*\* ....\$28**

*Lisa's Red Sauce / Mozzarella  
Reggiano-Parmesan / Spaghetti*

**SIGNATURE MUSHROOM RAVIOLI\*\* ....\$34**

*Porcini Cream Sauce*

**SPAGHETTI & MEATBALLS\*\* ....\$29**

*Lisa's Red Sauce / Reggiano-Parmesan*

*All Dinners come with a Complimentary Relish Tray for the Table.  
All Land & Sea and Steaks & Chops come with a choice of Colossal Baked Potato,  
Au Gratin Potatoes, Twice Baked Potato, Roasted Garlic Mashed Potatoes or Rice  
Fully Loaded Baked Potato \$3*

\* The Washoe 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) poses a potential health risk to everyone, especially the elderly, young children under the age of 14 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.



**LAND & SEA**

- SEARED DIVER SCALLOPS....\$44**  
*Green Beans / Lemon Oil / Balsamic Glaze*

**ALASKAN HALIBUT\*....\$44**  
*Calabrian Chili Salsa Verde*

**SURF & TURF\*....\$69**  
*6 oz Filet / 8 oz Lobster Tail*
- PAN ROASTED CHICKEN....\$33**  
*Organic Half Chicken / Natural Pan Jus*

**ATLANTIC SALMON\*....\$36**  
*Spicy Lemon Butter*

**STEAKS & CHOPS**

*Certified Angus Beef from Harris Ranch, CA*

- FILET MIGNON\* - 8 OZ....\$57**

**RIBEYE\* - 16 OZ....\$56**

**NEW YORK\* - 16 OZ....\$46**

**DRY AGED NEW YORK\* - 12 OZ....\$55**

**TOMAHAWK STEAK\* -28 OZ....\$95**
- 16 OZ BONE-IN KUROBUTA PORK CHOP\*....\$40**  
*Cider-Raisin Jus*

**14 OZ VEAL CHOP\*....\$70**  
*Mushroom Cream Sauce*

**DOUBLE LAMB CHOPS\*....\$43**  
*Mint Demi*

**STEAK ENHANCEMENTS**

- HALF LOBSTER TAIL....\$18**

**JUMBO PRAWNS....\$12**

**OSCAR STYLE....\$15**  
*Lump Crab / Asparagus / Béarnaise*
- SCALLOPS....\$18**

**8 OZ WHOLE LOBSTER TAIL....\$36**

**HOUSE MADE SAUCES AND TOPPERS....\$3**

- Brandy-Peppercorn*

*Bordelaise*
- Béarnaise*

*NV Steak Sauce*

*Chimichurri*
- Bleu Cheese Brûlée*

*Caramalized Onions*

**SIDES**

- ROASTED MUSHROOMS**

**CREAMED SPINACH**

**GREEN BEANS ALMONDINE**

**ASPARAGUS WITH LEMON AND BALSAMIC GLAZE**

**BACON MAC AND CHEESE**

**CHARRED BROCCOLINI WITH PINK PEPPERCORNS**

**OLD BAY STEAK FRIES**

**\$8**
- AU GRATIN POTATOES**

**ROASTED GARLIC MASHED POTATOES**

**TWICE BAKED POTATO**

**COLOSSAL BAKED POTATO**

**RICE**

**\$5**