



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

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

Lisa's Red Sauce / Mozzarella

Reggiano-Parmesan / Spaghetti

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

Jumbo Prawns / Garlic Butter

Oregano / Marsala

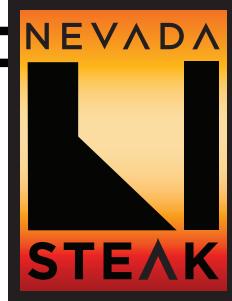
SIGNATURE MUSHROOM RAVIOLI....\$34**

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



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

16 OZ BONE-IN KUROBUTA PORK CHOP*....\$40

Cider-Raisin Jus

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

14 OZ VEAL CHOP*....\$70

Mushroom Cream Sauce

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

DOUBLE LAMB CHOPS*....\$43

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

Mint Demi

TOMAHAWK STEAK* - 28 OZ....\$95

STEAK ENHANCEMENTS

HALF LOBSTER TAIL....\$18

SCALLOPS....\$18

JUMBO PRAWNS....\$12

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

OSCAR STYLE....\$15

Lump Crab / Asparagus / Béarnaise

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

Brandy-Peppercorn

Bordelaise

Béarnaise

NV Steak Sauce

Bleu Cheese Brûlée

Chimichurri

Caramalized Onions

SIDES

ROASTED MUSHROOMS

AU GRATIN POTATOES

CREAMED SPINACH

ROASTED GARLIC MASHED POTATOES

GREEN BEANS ALMONDINE

TWICE BAKED POTATO

ASPARAGUS WITH LEMON AND BALSAMIC GLAZE

COLOSSAL BAKED POTATO

BACON MAC AND CHEESE

RICE

CHARRED BROCCOLINI WITH PINK PEPPERCORNS

\$5

OLD BAY STEAK FRIES

\$8