



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

ROASTED BABY BEETS....\$13

*Pistachio / Goat Cheese Crumble / Shaved Red
Onion / Arugula / White Balsamic Vinaigrette*

PORK BELLY*\$16

Chimichurri / Arugula

LAMB LOLLIPOPS*\$21

Mint Demi

CRAB CAKE*\$16

Dirty Remoulade / Pickled Onions

CRISPY CALAMARI STEAK*\$16

Spicy Lemon Butter

ESCARGOT*\$16

*Lemon Garlic Butter
Add Bleu Cheese Brûlée....\$3*

SOUPS & SALADS

LOBSTER BISQUE....\$12

Brandy Double Cream

FRENCH ONION SOUP....\$10

*Sherry Caramelized Onion Broth
Gruyere Cheese Gratin*

NEVADA STEAK WEDGE....\$13

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

SIGNATURE CAESAR SALAD....\$13

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

ARTISAN GREEN SALAD....\$13

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

PASTA & RISOTTO

SEAFOOD RISOTTO*\$37

*Prawns / Bay Scallops / Crab
Balsamic Glaze*

ANGEL HAIR SHRIMP SCAMPI*\$32

*Garlic Butter / Lemon / Herbs
White Wine*

CRISPY CHICKEN PARMESAN*\$28

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

CHEESE TORTELLINI....\$34

*Basil Pesto / Grana Padano / Tomatoes
Toasted Pine Nuts*

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*....\$46
*Crisp Pork Belly / Balsamic Glaze
Green Beans*

ALASKAN HALIBUT*....\$46
Roasted Tomato Buerre Rouge

SURF & TURF*....\$71
6 oz Filet / 8 oz Lobster Tail

PAN ROASTED CHICKEN*....\$33
Organic Half Chicken / Natural Pan Jus

ATLANTIC SALMON*....\$36
Whole Grain Mustard Buerre Blanc

STEAKS & CHOPS

Certified Angus Beef from Harris Ranch, CA

FILET MIGNON* - 8 OZ....\$59

RIBEYE* - 16 OZ....\$58

NEW YORK* - 16 OZ....\$48

DRY AGED NEW YORK* - 12 OZ....\$57

TOMAHAWK STEAK* - 32 OZ....\$99

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

14 OZ VEAL CHOP*....\$72
Mushroom Cream Sauce

DOUBLE LAMB CHOPS*....\$45
Mint Demi

STEAK ENHANCEMENTS

HALF LOBSTER TAIL*....\$18

JUMBO PRAWNS*....\$12

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

SCALLOPS*....\$19

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
HONEY ROASTED CARROTS
\$8

TWICE BAKED POTATO
LOADED COLOSSAL BAKED POTATO
*Butter / Sour Cream / Chives
Cheese / Bacon*
\$9
AU GRATIN POTATOES
ROASTED GARLIC MASHED POTATOES
RICE
\$5