



LOUNGE MENU

Full dinner menu available

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

Mignonette / Cocktail Sauce

SEARED AHI TUNA*....\$16

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

SHRIMP COCKTAIL....\$15

*Cocktail Sauce / Horseradish
Lemon*

CRAB CAKE....\$16

Dirty Remoulade / Pickled Onions

CRISPY CALAMARI STEAK....\$16

Spicy Lemon Butter

CAESAR SALAD....\$13

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

NEVADA STEAK WEDGE\$13

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

ADD CHICKEN*....\$8 | SALMON*....\$12

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CHICKEN POPS*....\$15

*Gochujang Glaze / Sesame Seeds
Green Onions*

BRUSCHETTA....\$13

*Seasonal Preparation
Please ask your server for details*

SICILIAN STYLE MEATBALLS*....\$14

*Parmigiano Reggiano
Lisa's Red Sauce / Basil*

FISH AND CHIPS....\$19

*Tartar Sauce / Lemon
Old Bay Steak Cut Fries*

STEAKHOUSE BURGER*....\$22

*House Made Onion Rings / Lettuce / Tomato
BBQ Aioli / Smoked Cheddar / Bacon
Pretzel Bun / Old Bay Fries*

SLICED NY STEAK TO SHARE

16oz CAB NY STRIP*....\$40

ADD HOUSE MADE STEAK SAUCE....\$3

RELISH TRAY....\$6

MAC & CHEESE....\$8

*House Made Cheese Sauce
Cavatappi / Bacon*

HAND CUT STEAK FRIES....\$8

Old Bay Seasoned

BLISTERED SHISHITO PEPPERS....\$13

Calabrian Chili Oil

Menu items subject to change

* 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.