

STARTERS

Sampler Platter: Shrimp, Crab Cake, Warm Spinach Dip and Ahi Tuna: for Two 16, for Four 30

French Onion Soup 8 <i>Gruyère Cheese and Garlic Croûtons</i>	Jumbo Lump Crab Cake* 15 <i>Stone Ground Mustard Sauce</i>	Warm Artichoke and Spinach Dip 9 <i>Toasted Baguette</i>
Classic Shrimp Cocktail* 13 <i>Cocktail Sauce and Horseradish</i>	Escargot in Garlic Butter* 13 <i>Pernod and Parsley Add Bleu Cheese 3</i>	Herbed Goat Cheese Mushroom Salad 8 <i>Goat Cheese, Cremini Mushrooms, Mixed Greens, Balsamic Reduction</i>
Ahi Tuna Poke* 14 <i>Avocado and Chipotle Aioli</i>	Lobster Bisque 9 <i>The Classic Version</i>	Oysters* 16 <i>On the Half Shell</i>

Main Courses are served with our House Salad

PASTAS

Angel Hair Shrimp Scampi* 33 <i>Jumbo Prawns, Garlic Butter, Oregano, Marsala</i>	Chicken Fettuccine Alfredo* 32 <i>Freshly Grilled Chicken Breast, Creamy Parmesan Cheese Sauce and Crushed Red Peppers</i>
Seafood Linguine* 39 <i>Shrimp, Scallops, Diced Lobster in Lemon Butter Sauce or Spicy Pomodoro Sauce</i>	Spaghetti Pomodoro (Vegetarian) 27 <i>Roma Tomatoes, Basil and Garlic</i>

The following entrées Seafood and Chicken, Meat & CV Steak Special Selections include choice of Twice Baked, Au Gratin or Baked Potato

SEAFOOD AND CHICKEN

Fillet of Salmon* 36	Chef’s Inspired Seafood Creation* MP <i>Preparation Changes Often, Please Inquire</i>
Chilean Sea Bass* 45 <i>Pan Fried, Butter Basted</i>	Crispy Seared Panko Crusted Calamari Steak* 33 <i>Lemon Beurre Blanc Sauce and Fresh Chives</i>
Chicken Marsala (Italian Style)* 29 <i>Two Pounded Chicken Breast, Flour Dusted, Sautéed Served with a Mushroom Onion Marsala Sauce</i>	Grilled Jumbo Gulf Shrimp* 33 <i>Pesto and Sautéed Grape Tomatoes</i>
Seafood Brochette* 33 <i>Skewered Salmon, Sea Bass, Scallops, Shrimp, Chili Lime Cilantro</i>	

MEAT

14 oz. New York Steak* 45	14 oz. Ribeye Steak* 54
8 oz. Top Sirloin* 35	Herb Marinated Lamb Chops* 49
Filet Mignon* 8 oz. 45 6 oz. 42	Medallions of Pork* 29

To compliment your favorite Steak add \$3.00 each
Sautéed Mushrooms in Marsala, Bleu Cheese Encrusted, Caramelized Onions, Roasted Garlic in Virgin Olive Oil

CV STEAK SPECIAL SELECTIONS

Surf & Turf Dinner* 65 <i>6 oz. Filet Mignon Paired with 8 oz. Lobster Tail</i>	Classic Steak Diane* 39 <i>Trio of Sautéed Filet Demi-Glace, Brandy, Dijon Cream with Truffle Oil</i>
8 oz. Lobster Tail* 49 <i>Served with Clarified Butter</i>	
Nevada Grill* 42 <i>Choice of: Twin Tournedos with Béarnaise and Demi-Glace served on Puff Pastry, Medallions of Pork, OR Two Double Bone Lamb Chops (add \$6) Choice of: 4 Grilled Shrimp, 4 Bacon Wrapped Scallops, or Fillet of Salmon</i>	

We now offer San Pellegrino Sparkling Mineral Water \$5 each. Menu Subject to Change.
Split Plate Charge on all Entrées \$8.

*Contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. May increase your risk of food borne illness.