



STARTERS

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

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| French Onion Soup 8
<i>Gruyère Cheese and Garlic Croûtons</i> | Jumbo Lump Crab Cake* 14
<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* 12
<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* 13
<i>Avocado and Chipotle Aioli</i> | Lobster Bisque 9
<i>The Classic Version</i> | Oysters* 15
<i>On the Half Shell</i> |

Main Courses are served with our House Salad

PASTAS

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| Angel Hair Shrimp Scampi* 30
<i>Jumbo Prawns, Garlic Butter, Oregano, Marsala</i> | Chicken Fettuccine Alfredo* 29
<i>Freshly Grilled Chicken Breast, Creamy Parmesan
Cheese Sauce and Crushed Red Peppers</i> |
| Seafood Linguine* 36
<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

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| Fillet of Salmon* 32 | Chef's Inspired Seafood Creation* MP
<i>Preparation Changes Often, Please Inquire</i> |
| Chilean Sea Bass* 42
<i>Pan Fried, Butter Basted</i> | Crispy Seared Panko Crusted Calamari Steak* 30
<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* 30
<i>Pesto and Sautéed Grape Tomatoes</i> |
| Seafood Brochette* 33
<i>Skewered Salmon, Sea Bass, Scallops, Shrimp, Chili Lime Cilantro</i> | |

MEAT

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| 14 oz. New York Steak* 42 | 14 oz. Ribeye Steak* 49 |
| 8 oz. Top Sirloin* 33 | Herb Marinated Lamb Chops* 49 |
| Filet Mignon* 8 oz. 42 6 oz. 37 | 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

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| Surf & Turf Dinner* 59
<i>6 oz. Filet Mignon Paired with 8 oz. Lobster Tail</i> | Classic Steak Diane* 36
<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* 39
<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.