

APPETIZERS

SEAFOOD

JUMBO JACKPOT*

1 - 3PPL 80 | 4 - 6PPL 130

Maine Lobster, Jumbo Shrimp, Oysters, Dungeness Crab, & Jonah Crab Claws

CRAB CAKES 15

Dungeness Crab, Cajun Remoulade, Fresh Lemon, Baby Frisee

OYSTERS* 18

Sherry Mignonette, Cucumber & Gin Sorbet

SHRIMP COCKTAIL 15

Jumbo Mexican White Shrimp, Spicy Cocktail Sauce, Lemon

BIG EYE TUNA POKE* 15

Avocado, Wakame, Wasabi, Wonton Crisps

SHRIMP TEMPURA 13

Tempura, Spicy Yuzu Mayo, Spinach, Chives

CIOPPINO COCKTAIL 17

Jumbo Mexican White Shrimp, Dungeness Crab, Ahi Tuna, Spicy Tomato

HEIRLOOM TOMATO 12

Spring Hill Goat Feta, Arugula, Sherry Vinaigrette

SOUP & SALADS

LOBSTER CHOWDER 10

Maine Lobster, Hobbs Bacon, Yukon Gold Potatoes, Corn

TRADITIONAL FRENCH ONION 9

Sweet Texas Onions, Swiss, Gruyère, Parmigiano Reggiano

THE WEDGE 10

Tomato, Bacon, Point Reyes Blue, Ranch or Peppercorn Ranch Dressing

CAESAR 10

Romaine, Crouton, Parmigiano Reggiano, Caesar Dressing

KITCHEN SINK CAESAR 16

Shrimp, Avocado, Tomato, Hearts of Palm, Spicy Horseradish Dressing

HEARTS OF PALM 13

Avocado, Campari Tomato, Raspberry Vinaigrette

STEAKHOUSE 10

Romaine, Avocado, Gorgonzola, Tomato, Hobbs Bacon, White French

CALIFORNIA 12

Butter Lettuce, Radicchio, Roasted Peppers, Gorgonzola, Red Wine Vinaigrette

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions.

A 18% gratuity will be added to parties of 8 or more. A 10% Live Entertainment Tax will be applied to bar/lounge patrons during live entertainment per NRS Chapter 368A.

GENERAL MANAGER *Jameson Junk*
EXECUTIVE CHEF *Jerrett Davis*

STEAKS

PRIME

Wet aged for a minimum of 28 days

PETITE FILET MIGNON* 43

Greater Omaha 8 oz

FILET MIGNON* 46

Greater Omaha 12 oz

NEW YORK* 46

Niman Ranch All-Natural 12oz

PRIME BONE IN

Wet aged for a minimum of 14 days & dry aged 28 days

KANSAS CITY STRIP* 52

Buedel 18 oz

RIB EYE* 54

Buedel 20 oz Grilled, Available Marinated

COMPLEMENT YOUR STEAK

Au Poivre Style 6

Gorgonzola Crust 8

GRASS FED ALL NATURAL

Wet aged for a minimum of 21 days

FILET MIGNON* 45

Paso Prime, California 8 oz

WAGYU

NEW YORK* 48

SunFed, California 12 oz

PRIME

AGED PRIME RIB*

Prepared nightly with limited availability, please inquire with your server

KING CUT 48 QUEEN CUT 35

Supreme Oscar Style 16

Shrimp 23

ENTRÉES

ROTISSERIE

CHICKEN 30

Mary's Organic Chicken, Chicken Jus Lié

BUTTERMILK

FRIED CHICKEN 30

Mary's Organic Chicken Breasts, Homestyle Sage Gravy

LOBSTER TAIL* 72

12 oz Northern Australia, Lemon, Butter

DOVER SOLE* 68

Meunière or Oreganata

ATLANTIC SALMON* 28

Wild Columbia River

CALIFORNIA STRIPED

BASS 36

Grilled or Blackened

PRIME

BURGER* 18

USDA Prime Aged Rib Eye, Half Sour Pickle, French Fries

NIMAN RANCH

LAMB CHOPS* 58

Rosemary & Garlic Rub, Bordelaise Sauce

SURF & TURF* 89

Petite Filet Mignon & 12 oz Northern Australian Lobster Tail

FOR TWO

LOBSTER TAIL 149

28 oz Northern Australia, Lemon, Butter

CHATEAUBRIAND* 120

20 oz Prime, Seasonal Vegetables

TBONE*

BUEDEL 120

42 oz Prime Dry Aged, Seasonal Vegetables

SIDES

VEGETABLES

10

ASPARAGUS

Grilled, Rainieri Extra Virgin Olive Oil

BROCCOLI FLORETS

Hollandaise

CREAMED CORN

Sweet White Corn Poblano, Parmesan Crumbs

GREEN BEANS

Brown Butter, Toasted Almonds

SPINACH

Steamed, Creamed or Sautéed

POTATOES

10

AU GRATIN HOBBS BACON

Spring Hill Cheddar, Gratinee Crumbs

BAKED YAM

Cinnamon, Petaluma Creamery Butter, Brown Sugar

COLOSSAL BAKED

Petaluma Creamery Butter, Sour Cream, Chives, Hobbs Bacon

FRENCH FRIES

Fresh Cut, Housemade Dill Ketchup

MASHED

Roasted Garlic or Horseradish

SWEET POTATO FRIES

Chipotle Aioli

HASH BROWNS

Sweet Texas Onion, Sunnyside Petaluma Dairy Egg

SPECIALTIES

12

CLASSIC TATER TOTS

Pâte à Choux, Shredded Potatoes, Housemade Dill Ketchup

GRILLED TOMATOES

Spinach, Heirloom Tomatoes, Spring Hill American Cheese

MAC & CHEESE

Rigatoni, Spring Hill Aged Cheddars, Cream

ROASTED WILD

MUSHROOMS

Shallots, Seasonal Mushroom Blend, Sherry