

# Appetizers

## Tempura Vegetables

Fresh asparagus, zucchini, yellow squash, broccoli, carrots and mushrooms lightly seasoned and battered, then fried to a golden brown.  
Served with roasted garlic ranch dressing

\$7

## Fresh Grilled Artichoke

Served with lemon aioli dipping sauce

\$9

## Spicy Chicken, Eggplant and Caramelized Onion Quesadilla

Served with heirloom tomato and balsamic vinegar salsa

\$8

## \*Beef and Chicken Satay

Marinated and grilled on a skewer served with Ponsu sauce, Thai peanut sauce and Asian slaw

\$9

## \*Prime Rib Dip Sliders

Our famous dry-aged prime rib shaved thin and piled high with lettuce, tomato, pickles, caramelized onions and provolone cheese. Served with rosemary au jus and horseradish mustard marmalade

\$9

## House Shrimp Cocktail

Served with cocktail and bourbon mustard sauces

\$12

## Lump Crab Stuffed Mushroom Caps

Large mushrooms filled with crab meat and served with three dipping sauces

\$12

# Salad

## Loft Caesar Salad

Romaine lettuce, croutons and Parmesan cheese, tossed in our Caesar dressing and topped with a parmesan crisp

\$7

# Vegetable

## Fresh Asparagus with Maltese Sauce

\$6

## Cream of Roasted Corn

\$5

## Sautéed Mushroom Caps

\$6

In white wine, butter and herbs

# Steaks and Chops

Your steaks or chops will be served with choice of baked potato or roast garlic mashed potato and house salad with your choice of dressing.

## \*New York Steak

Center-cut 14 oz.

\$25

## \*Top Sirloin Steak

Hand-cut 12 oz.

\$24

## \*Loft T-Bone Steak

18 oz. T-bone

\$27

## \*Lamb Chops

Double-bone lamb chops, marinated in garlic and rosemary, served with sweet potato hash and lamb demi-glace

\$29

## \*Filet of Beef Oscar \$29

Two four-ounce cuts of beef tenderloin, pan fried and topped with asparagus, crab meat and béarnaise sauce

\* Clark County Health District Consumer Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# Roast Prime Rib

Featuring our 21 Day Dry Aged Prime Rib of Beef

*To insure the highest quality and tenderness we dry age our prime ribs on property, season with sea salt and cracked pepper then slow-roast for your dining pleasure.*

## \*The Orleans Cut

10 oz. of our most popular cut

\$17

## \*The Gamblers Cut

14 oz. sliced thick for your pleasure

\$21

## \*The Beefeater Cut \$28

24 oz. for the serious beef eater. Served bone-on

*All of our cuts of prime rib are also available English style cut and blackened Cajun style. Your prime rib will be served with choice of baked potato or roasted garlic mashed potatoes*

## House Entrées

*All entrées are served with a house salad to include chopped lettuce, diced tomato, red onion and sliced cucumber with choice of dressing and fresh hot bread.*

### Chicken Selection

#### Bourbon Street Chicken

Marinated breast of chicken grilled with honey-bourbon BBQ glaze and served with roasted garlic mashed potatoes

\$17

#### Gorgonzola Smoked Chicken Pasta

Tender smoked strips of breast meat tossed with pappardelle pasta, sundried tomatoes, gorgonzola cream sauce and garnished with broccoli florettes

\$17

#### Bistro Style Chicken Marsala

Chicken breast stuffed with provolone cheese, roasted peppers, asparagus and laced with Marsala wine and mushroom demi-glace over roasted garlic mashed potatoes

\$18

### Fresh Fish Selection

#### \*Grilled Herb Crusted Salmon

Marinated and broiled Atlantic salmon with saffron Risotto cake, grilled vegetables and lime, ginger beurre blanc

\$25

#### Loft Scampi

Garlic and herb marinated colossal scampi, in a light lobster and basil sauce, tossed with linguini and topped with micro greens

\$26

#### \*Asian Style Sea Bass

Sesame crusted sea bass on stir-fried vegetable and a sweet glaze  
(Also available broiled)

\$28

## Desserts

#### Seasonal Chambord

\$8

#### Marinated Berries

Served over vanilla ice cream and grilled pound cake in a praline cup with chocolate biscotti

#### Bananas Foster

\$8

Fresh sautéed banana in a caramel butter sauce over vanilla-bean ice cream

#### Daily Dessert Cart Special

\$7

Look for a new selection daily

#### Sizzling Deep Dish Apple Pie

\$8

Hot apple pie served sizzling in a skillet, topped with vanilla-bean ice cream and cinnamon caramel sauce

#### Chocolate Fondue

\$12

Served for two  
A selection of bananas, strawberries, pineapple, pound cake and cheesecake squares ready to be dipped in our decadent milk chocolate fondue

*Allergy alert: customers with food allergies please notify server when placing order*