

STEAKHOUSE

Steaks *Seafood*

STARTERS

Pan Seared Scallops*	\$14
Toasted Macadamia Nuts, Orange, Ginger Butter Sauce	
Mini Crab Cakes	\$10
Sweet Corn Puree, Crispy Parsnip, Corn Kernels	
Escargot	\$12
Garlic Butter, Bleu Cheese, Pesto	
Ahi Tuna Tartar*	\$14
Ponzu, Spiced Avocado Mousse, Rainbow Radish	
Tempura Calamari Fries	\$10
Grape Sweet Chile Sauce	
Oysters Rockefeller*	\$14
Sautéed Spinach, Pernod, Bacon, Onion, Hollandaise	
Bison Bites*	\$14
Brie Cheese, Peach Jam, Caramelized Onion	
Cowboy Sushi*	\$15
Rare 1855 Striploin, Forbidden Rice, Chipotle Crema, Potato Chip, Micro Arugula	

CHILLED SEAFOOD

King Crab Legs	\$mp
Half Pound, Cocktail Sauce & Lemon	
Seasonal Oysters*	\$14 half doz, \$20 doz
Mignonette, Cocktail Sauce & Lemon, Half or Full Dozen	
Shrimp Cocktail	\$14
Bourbon Cocktail Sauce, Lemon, Celeriac Slaw	
Shellfish Bounty for Two*	\$38
1-Lobster Tail, 4-Oysters, 4-Shrimp, 3-Crab Legs	

SOUP and SALAD

Lobster Bisque	\$9
Cream of Five Onion Soup	\$9
Colossal Onion, Crispy Shallots, Gruyere Cheese Crust	
Steakhouse Wedge	\$9
Crisp Iceberg, Maple Glazed Bacon, Bleu Cheese, Buttermilk Dressing	
Traditional Caprese	\$12
Fresh Mozzarella, Fresh Basil & Aged Balsamic Reduction	
Baby Gem Caesar Salad	\$10
White Anchovy Dressing, Parmesan Reggiano	
Endive & Apple	\$11
Red & Green Endive, Apples, Toasted Walnuts, Bleu Cheese	
Spinach Salad	\$9
Chopped Eggs, Sweet Onions, Toasted Pine Nuts, Raspberries & Bacon Dressing	

An 18% gratuity will be added for parties of 6 or more

*The Washoe County Health Department advises that eating raw, undercooked animal foods poses a potential health risk to everyone, especially the elderly and young children or pregnant women. Thoroughly cooking these ingredients will reduce the risk of illness.

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OUR CUTS*

All Bone-in Steaks are 1855 Certified Black Angus
House-made Sauces – Steak Sauce, Béarnaise, Green Peppercorn

Bone-in Ribeye 20 oz. \$38

Bone-in New York Strip Loin 18oz. \$36

New York Striploin 16 oz. \$35

Bone-in Filet 16oz. \$65

Petite Filet 7 oz. \$27

Filet Mignon 10oz. \$34

Bison Striploin \$38

Chateaubriand for Two \$69

CUT ACCOMPANIMENTS

Pan Seared Scallops* \$13

Maine Lobster Tail \$mp

King Crab Half Pound \$mp

Beer Butter Shrimp \$12

Crab Oscar \$21

Marsala Mushrooms \$8

Steak and Chop Temperature Specifications: Rare=Cool Center, Red Throughout.
Medium Rare=Warm, Red Center. Medium=Pink, Slightly Red Center.
Medium Well=Slightly Pink. Well=No Pink.

SEA

Grilled Halibut* \$34

Roasted Baby Vegetables, Chive Tomato Butter Sauce

Crispy Skin Salmon* \$32

Acorn Squash Risotto

Seafood Risotto* \$36

Prawn, Scallops & Lobster, Asparagus, Tomato, Parmesan Risotto

Basil Shrimp Pomodoro \$36

Basil, Roasted Tomato, Garlic, Capellini Pasta, Garlic Bread

Lobster Mac & Cheese \$32

Four Cheeses, Rigatoni Pasta

Maine Lobster Tail \$mp

Grilled or Steamed

Steamed Alaskan King Crab Legs \$mp

One Pound, Drawn Butter, Lemon

CHEF SPECIALTIES

Colorado Lamb Chops* \$42

Butternut Squash Mash

Berkshire Pork Chop* \$32

Bourbon Peach Glaze, Roasted Baby Vegetable

Chicken Piccata \$20

Garlic Mashed Potato

Double Cut Elk Chop* \$42

Roasted Baby Vegetables, Blackberry Jus

Pappardelle \$29

Duck Ragout, Confit Duck Leg,

Griottines Cherries, Cinnamon

XXL Wagyu Burger* \$22

Double 8 oz., Bacon Onion Jam, Bleu Cheese

SIDE BAR

Asparagus \$6

Steamed or Grilled

Loaded Baked Potato \$6

Sour Cream, Butter, Chives, Bacon

Braised Wild Mushrooms \$5

Garlic Mashed Potatoes \$4

Hand Cut Fries \$3

Brussels Sprouts \$3

Bacon, Onion, Chili flakes

Creamed Spinach \$3

Bacon, Mascarpone Cheese

Corn Pudding \$3

Manchego, Cilantro

Mac and Cheese \$3

Roast Baby Vegetables \$6

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Dessert

Chocolate Truffle	\$7
Devil's Food Cake, Chambord, Dark Chocolate, Raspberries, Vanilla Bean Ice Cream	
Black Currant Panna Cotta	\$7
Crème de Casis, Seasonal Berries	
NY Style Cheesecake	\$7
Graham Cracker Crust, Strawberry Compote	

Signature Desserts

Tableside Bananas Foster for Two	\$7
Bananas, Butter, Rum, Sugar, Banana Liqueur, Vanilla Bean Ice Cream	
Peanut Butter Tower	\$8
Peanut Butter Mousse, Chocolate Ganache, Shortbread Cookie	
Pumpkin Cheesecake	\$7
Graham Cracker Crust, Cinnamon Chantilly	

Vanilla Bean Crème Brulée	\$7
Seasonal Berries	
Cannoli	\$6
Ricotta & Mascarpone, Chocolate Chips, Pistachios	

Coffee & Liqueurs

Coffees of the World	\$6
Signature Blend Coffee or Hot Tea	\$5
Tawny Port 10 year Tawny Port 20 year	\$10 \$15
Drambuie, Sambuca, Bailey's or Cognac	\$9
Grand Marnier, Raspberry Peach Grand Marnier	\$10
Grand Marnier, 30 th Anniversary	\$30

Dessert Wines

Dolce Far Niente	
Late Harvest Semillion	\$15
J Lohr Late Harvest	
bottle	\$31
Eldorado Noir Ferrari-Carano	
Black Muscat, 2015, bottle	\$50

Cognacs

Hennessy VSOP 'Privilege'	\$15
Hennessy 'Paradis'	\$59
Remy Martin Louis XIII	\$175