

THE STEAKHOUSE
EST. 1982



Established in 1982, we are often named one of the best in Las Vegas. Our goal is to provide the very finest in food and service for you, our valued guest. The best quality Midwestern beef is aged to perfection in our glass enclosed aging room and then prepared to your liking over an open-hearth mesquite charcoal broiler. Relax and enjoy your dining experience.



Starters

Jumbo Shrimp on Ice, 34

King Crab Leg on Ice, 65

Seafood Sensation, 183

A selection of chilled Crab legs, Oysters and Shrimp for four

Oysters, 34
six half shell

Grilled Garlic Shrimp, 42

Crab Cake, 27

Baked and served with spicy Remoulade

Sauteed Mushrooms, 14



Soup and Salad

French Onion Soup, 18

Caesar, 18

Spinach, 18

with hot Bacon dressing

Blue Cheese Wedge, 18

**Thoroughly cooking foods from animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish, greatly reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*



Dinner includes fresh baked bread, chef's veggies and your choice of Black Bean soup or House Salad and choice of Garlic Mashed Potatoes, Baked Potato, or Rice Pilaf. You may substitute the House Salad for any Specialty Salad or French Onion soup for an additional \$9.00



From the Grill

Make it a Surf and Turf by adding an entree below

Prime Rib

Bone-in 24oz, 96 | Petite Cut 16oz, 83

Porterhouse

24oz, 125

Rib Eye

Bone In 24oz, 99

New York Strip

16oz, 89

Filet Mignon

12oz, 94 | 8oz, 80

Lamb Chops

Two Double Chops, 79



Entrees

Shared entrée charge of \$30 includes 1 Soup or House Salad and 1 side

Lobster Tail, 98

Alaskan King Crab Legs, 198

Grilled Garlic Shrimp (6), 76

Chilean Sea Bass, 68

Salmon Filet, 58

Chicken Breast, 55



A La Carte

Lobster Tail	78	Alaskan King Crab	65
Oscar Style any Entree	45	Grilled Garlic Shrimp (4)	42
Sauteed Mushrooms	78	Sauteed Onions	6
Three Cheese Macaroni	12	Blue Cheese Crusted	6