

## *Starters*

<b><i>Escargot*</i></b>	<b><i>\$8</i></b>
<i>White wine, garlic butter and fresh herbs</i>	
<b><i>Shrimp Cocktail*</i></b>	<b><i>\$12</i></b>
<i>Cognac cocktail sauce with lemon wedge</i>	
<b><i>Coconut Prawns*</i></b>	<b><i>\$12</i></b>
<i>Fried prawns served with a sweet chili sauce</i>	
<b><i>Barbeque Chicken Wontons*</i></b>	<b><i>\$9</i></b>
<i>Grilled onions, cheddar and jack cheeses with cilantro</i>	
<b><i>Steamed Artichoke</i></b>	<b><i>\$8</i></b>
<i>Served with clarified butter and lemon mayo</i>	
<b><i>Fried Calamari Strips*</i></b>	<b><i>\$10</i></b>
<i>Served with remoulade sauce</i>	
<b><i>Sautéed Mushrooms</i></b>	<b><i>\$6</i></b>
<i>White wine, garlic butter and fresh herbs</i>	

## *Soups & Salads*

<b><i>Warm Chopped Spinach Salad</i></b>	<b><i>\$7</i></b>
<i>Spinach, pine nuts, boiled eggs, balsamic bacon dressing</i>	
<b><i>Grilled Caesar Salad</i></b>	<b><i>\$7</i></b>
<i>Grilled romaine lettuce, garlic Caesar dressing, parmesan cracker and crouton</i>	
<b><i>Caprese Salad</i></b>	<b><i>\$8</i></b>
<i>Fresh mozzarella and ripe tomato, basil pesto and balsamic reduction</i>	
<b><i>Wedge Salad</i></b>	<b><i>\$6</i></b>
<i>Crisp iceberg lettuce, smoked bacon, grape tomatoes and blue cheese crumbles</i>	
<b><i>French Onion Soup</i></b>	<b><i>\$8</i></b>
<i>Caramelized onions, beef jus, crouton and Swiss cheese</i>	
<b><i>Lobster Bisque*</i></b>	<b><i>\$9</i></b>
<i>Maine Lobster simmered in cream and sherry</i>	

# ***House Specialties***

## ***All Entrées Include***

*Choice of soup du jour or house salad, vegetable and choice of rice or potato.*

*All Entrées split by the house include extra potato & vegetable \$10*

***Shrimp Scampi\**** **\$26**

*Butter, garlic, sherry and panko*

***Grilled Teriyaki Chicken\**** **\$18**

*House made marinade, skin-on chicken breast*

***Garlic Chicken Alfredo\**** **\$19**

*Grilled chicken breast, creamy Alfredo, angel hair pasta*

***Seafood Alfredo\**** **\$29**

*Lobster, scallops and shrimp, creamy Alfredo, angel hair pasta*

***Macadamia Chicken\**** **\$25**

*Hawaiian pesto sauce*

***Broiled Twin Lobster Tails\**** **\$29**

*Twin 4oz broiled lobster tails, hot clarified butter and lemon*

***Alaskan King Crab Legs\**** **\$42**

*One pound of steamed crab legs, hot clarified butter and lemon*

***Grilled Halibut\**** **\$28**

*Orange spice butter*

***Stuffed Pork Chop\**** **\$26**

*Smoked Gouda, breadcrumb stuffing*

\*Consumer Advisory – The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness

## ***From The Broiler***

### ***All Entrées Include***

*Choice of soup du jour or house salad, vegetable and choice of rice or potato.*

*All Entrées split by the house include extra potato & vegetable \$10*

<b><i>Filet Mignon*</i></b>	<b><i>\$31</i></b>
<i>8oz tenderloin, béarnaise</i>	
<b><i>New York Striploin*</i></b>	<b><i>\$29</i></b>
<i>12oz striploin, maître d' butter</i>	
<b><i>New York Pepper Steak*</i></b>	<b><i>\$34</i></b>
<i>12oz striploin, black pepper, brandy demi-glace, tableside</i>	
<b><i>Ribeye Steak*</i></b>	<b><i>\$32</i></b>
<i>22oz bone-in ribeye, chimichurri</i>	
<b><i>Petite Filet Mignon &amp; Lobster Tail*</i></b>	<b><i>\$29</i></b>
<i>6oz tenderloin, 4oz lobster tail</i>	
<b><i>Petite Filet Mignon &amp; Alaskan King Crab Legs*</i></b>	<b><i>\$42</i></b>
<i>6oz tenderloin, 8oz crab legs</i>	

## ***Roast Prime Rib of Beef***

*Aged for tenderness and flavor. Seasoned, slow roasted to Perfection and served with au jus and creamed horseradish*

<b><i>12oz Regular Cut*</i></b>	<b><i>\$24</i></b>
<b><i>16oz Hobey's Extra Cut*</i></b>	<b><i>\$29</i></b>

\*Consumer Advisory – The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness

## ***Desserts***

<i><b>Campfire S'mores</b></i>	<b>\$8</b>
<i>Graham cracker crust, dark chocolate, marshmallow, vanilla bean ice cream Topped with whipped cream and chocolate sauce</i>	
<i><b>Strawberries &amp; Cream</b></i>	<b>\$6</b>
<i>Fresh strawberries and Chantilly cream</i>	
<i><b>Crème Brulée*</b></i>	<b>\$6</b>
<i>Vanilla custard, caramelized sugar, whipped cream</i>	
<i><b>Home-Made New York Cheese Cake</b></i>	<b>\$6</b>
<i>Plain cheesecake, graham cracker crust, whipped cream</i>	
<i><b>Home-Made Brownie</b></i>	<b>\$8</b>
<i>Brownie topped with vanilla bean ice cream, whipped cream, chocolate And caramel sauce</i>	
<i><b>Banana Fosters</b></i>	<b>\$8</b>
<i>Caramelized bananas, brown sugar, cinnamon, vanilla bean ice cream, Meyers rum and banana liquor</i>	

\*Consumer Advisory – The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness