



STARTERS

Sampler Platter: Shrimp, Crab Cake, Warm Spinach Dip and Ahi Tuna: for Two 15, for Four 28

French Onion Soup 6 <i>Gruyère Cheese and Garlic Croûtons</i>	Lobster Bisque 7 <i>The Classic Version</i>	Warm Artichoke and Spinach Dip 7 <i>Toasted Baguette</i>
Classic Shrimp Cocktail 10 <i>Cocktail Sauce and Horseradish</i>	Jumbo Lump Crab Cake 7 <i>Stone Ground Mustard Sauce</i>	Mushroom Ravioli 9 <i>Porcini Mushrooms and Cream Sauce</i>
Ahi Tuna 10 <i>Wasabi Soy Sauce and Wakame Salad</i>	Heirloom Tomatoes 7 <i>Blue Cheese and Balsamic Glaze</i>	Oysters 12 <i>On the Half Shell</i>
	Escargot in Garlic Butter 7 <i>Pernod and Parsley</i> <i>Add Blue Cheese</i> 2	

PASTA & SALAD

Salmon Salad 24 <i>Salmon Fillet Hoisin Glazed, Mixed Greens</i> <i>with Toasted Sesame Dressing</i>	Chicken Fettuccine Alfredo 22 <i>Freshly Grilled Chicken Breast, Creamy Parmesan</i> <i>Cheese Sauce and Crushed Red Peppers</i>
Mushroom Ravioli 22 <i>Generous portion of Raviolis, Porcini Mushrooms and Cream Sauce</i>	Spaghetti Pomodoro (Vegetarian) 22 <i>Roma Tomatoes, Basil and Garlic</i>
Seafood Linguine 29 <i>Shrimp, Scallops, Diced Lobster in Lemon Butter Sauce or Spicy Pomodoro Sauce</i>	

Main Courses are served with our house salad. The following entrées include choice of Twice Baked, Au Gratin or Baked Potato

SEAFOOD AND CHICKEN

Fillet of Salmon 28	Pacific Calamari Steak 23 <i>Lemon Caper Butter Sauce</i>
Pan Seared Halibut 29	Grilled Swordfish 28 <i>Tomato Tarragon Salsa</i>
Chicken Marsala (Italian Style) 23 <i>Pounded Chicken Breast, Marsala Mushrooms,</i> <i>Butter Sauce</i>	Grilled Jumbo Gulf Shrimp 26 <i>Pesto and Sautéed Grape Tomatoes</i>
Seafood Brochette 27 <i>Skewered Salmon, Swordfish, Halibut, Scallops, Shrimp, Chili Lime Cilantro</i>	

MEAT

14 oz. New York Steak 28	14 oz. Ribeye Steak 30
8 oz. Top Sirloin 25	Herb Marinated Lamb Chops 32
9 oz. Filet Mignon 30	Medallions of Pork 24
Chopped Steak 22 <i>on a Bed of Mashed Potatoes, Topped with Caramelized Onions,</i> <i>Served with Bell Pepper Coulis</i>	12 oz. Veal Porterhouse 32 <i>Served with Wild Mushroom</i> <i>Cream Sauce</i>

To compliment your favorite Steak add \$2.00 each
Sautéed Mushrooms in Marsala, Blue Cheese Encrusted, Caramelized Onions, Roasted Garlic in Virgin Olive Oil

CV STEAK SPECIAL SELECTIONS

Surf & Turf Dinner 39 <i>6 oz. Filet Mignon Paired with 8 oz. Lobster Tail</i>	Seafood Mix Broil 32 <i>4 oz. Lobster Tail, Bacon Wrapped Scallops</i> <i>and Shrimp</i>
Lobster Risotto 30 <i>Shrimp and 3 oz King Crab Leg</i>	8 oz. Lobster Tail 32
Clams Linguine 24 <i>Black Ink Pasta, Lemon Butter White Wine Sauce</i>	

Nevada Grill 30

Choice of: Twin Tournedos with Béarnaise and Demi-Glace, Medallions of Pork,
or Two Double Bone Lamb Chops (add \$6)

Choice of: 4 Grilled Shrimp, 4 Bacon Wrapped Scallops, or Fillet of Salmon

We now offer Perrier and San Pellegrino Sparkling Mineral Water \$5 each. Menu Subject to Change
Split Plate Charge on all Entrées \$8.

