



### STARTERS

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

<b>French Onion Soup 6</b> <i>Gruyère Cheese and Garlic Croûtons</i>	<b>Jumbo Lump Crab Cake 7</b> <i>Stone Ground Mustard Sauce</i>	<b>Warm Artichoke and Spinach Dip 7</b> <i>Toasted Baguette</i>
<b>Classic Shrimp Cocktail 10</b> <i>Cocktail Sauce and Horseradish</i>	<b>Escargot in Garlic Butter 7</b> <i>Pernod and Parsley Add Blue Cheese 2</i>	<b>Mushroom Ravioli 9</b> <i>Porcini Mushrooms and Cream Sauce</i>
<b>Ahi Tuna Poke 12</b> <i>Avocado and Chipotle Aioli</i>	<b>Roasted Red and Golden Beet Salad 8</b> <i>Baby Mixed Greens, Pickled Red Onions, Crumbled Goat Cheese, Candied Walnuts and Balsamic Reduction</i>	<b>Oysters 12</b> <i>On the Half Shell</i>
<b>Lobster Bisque 7</b> <i>The Classic Version</i>		<b>Steamed Clams 15</b> <i>White Wine Garlic Broth</i>

*Main Courses are served with our House Salad*

### PASTAS

<b>Ahi Tuna Asian Salad 25</b> <i>Strawberries, Sesame Seeds &amp; Wonton Skins with Soy Dressing</i>	<b>Chicken Fettuccine Alfredo 22</b> <i>Freshly Grilled Chicken Breast, Creamy Parmesan Cheese Sauce and Crushed Red Peppers</i>
<b>Mushroom Ravioli 22</b> <i>Generous portion of Raviolis, Porcini Mushrooms and Cream Sauce</i>	<b>Spaghetti Pomodoro (Vegetarian) 22</b> <i>Roma Tomatoes, Basil and Garlic</i>
<b>Seafood Linguine 29</b> <i>Shrimp, Scallops, Diced Lobster in Lemon Butter Sauce or Spicy Pomodoro Sauce</i>	

*The following entrées Seafood and Chicken, Meat & CV Steak Special Selections include choice of Twice Baked, Au Gratin or Baked Potato*

### SEAFOOD AND CHICKEN

<b>Fillet of Salmon 28</b>	<b>Fish of the Day - Market Price</b>
<b>Chilean Seabass 32</b>	<b>Crispy Seared Panko Crusted Calamari Steak 23</b> <i>Lemon Brown Butter Caper Sauce</i>
<b>Chicken Marsala (Italian Style) 23</b> <i>Pounded Chicken Breast, Marsala Mushrooms, Butter Sauce</i>	<b>Grilled Jumbo Gulf Shrimp 26</b> <i>Pesto and Sautéed Grape Tomatoes</i>
<b>Seafood Brochette 27</b> <i>Skewered Salmon, Swordfish, Halibut, Scallops, Shrimp, Chili Lime Cilantro</i>	

### MEAT

<b>14 oz. New York Steak 30</b>	<b>14 oz. Ribeye Steak 32</b>
<b>8 oz. Top Sirloin 26</b>	<b>Herb Marinated Lamb Chops 34</b>
<b>9 oz. Filet Mignon 32</b>	<b>Medallions of Pork 24</b>
<b>Slowly Braised Short Rib 29</b> <i>Yukon Mash Potatoes, Seasonal Vegetables and Natural Jus</i> <i>To compliment your favorite Steak add \$2.00 each</i> <i>Sautéed Mushrooms in Marsala, Blue Cheese Encrusted, Caramelized Onions, Roasted Garlic in Virgin Olive Oil</i>	

### CV STEAK SPECIAL SELECTIONS

<b>Surf &amp; Turf Dinner 42</b> <i>6 oz. Filet Mignon Paired with 8 oz. Lobster Tail</i>	<b>Seafood Mix Broil 34</b> <i>4 oz. Lobster Tail, Bacon Wrapped Scallops and Shrimp</i>
<b>Clams Linguine 24</b> <i>Linguine, Lemon Butter White Wine Sauce</i>	<b>8 oz. Lobster Tail 34</b>
<b>Grilled Vegetable Risotto 19</b> <i>Grilled Seasonal Vegetables</i>	
<b>Nevada Grill 32</b> <i>Choice of: Twin Tournedos with Béarnaise and Demi-Glace, Medallions of Pork, or Two Double Bone Lamb Chops (add \$6)</i> <i>Choice of: 4 Grilled Shrimp, 4 Bacon Wrapped Scallops, or Fillet of Salmon</i>	

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