

## STARTERS

- Sampler Platter: Shrimp, Crab Cake, Warm Spinach Dip and Ahi Tuna: for Two 15, for Four 28**
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|--|---|---|
| <b>French Onion Soup 6</b><br><i>Gruyère Cheese and Garlic Croûtons</i>    | <b>Lobster Bisque 7</b><br><i>The Classic Version</i>                                 | <b>Warm Artichoke and Spinach Dip 7</b><br><i>Toasted Baguette</i>    |
| <b>Classic Shrimp Cocktail 10</b><br><i>Cocktail Sauce and Horseradish</i> | <b>Jumbo Lump Crab Cake 7</b><br><i>Stone Ground Mustard Sauce</i>                    | <b>Mushroom Ravioli 9</b><br><i>Porcini Mushrooms and Cream Sauce</i> |
| <b>Ahi Tuna 10</b><br><i>Wasabi Soy Sauce and Wakame Salad</i>             | <b>Escargot in Garlic Butter 7</b><br><i>Pernod and Parsley<br/>Add Blue Cheese 2</i> | <b>Oysters 12</b><br><i>On the Half Shell</i>                         |
- BLT Salad 9**  
*Seared Pork Belly, Roma Tomatoes, Mixed Greens and Balsamic Vinegar Reduction*

## PASTA & SALAD

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

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

## SEAFOOD AND CHICKEN

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| <b>Fillet of Salmon 28</b>  | <b>Pacific Calamari Steak 23</b><br><i>Lemon Caper Butter Sauce</i>            |
| <b>Chilean Sea Bass 29</b>  | <b>Grilled Swordfish 28</b><br><i>Tomato Tarragon Salsa</i>                    |
| <b>Chicken Marsala<br/>(Italian Style) 23</b><br><i>Pounded Chicken Breast, Marsala Mushrooms,<br/>Butter Sauce</i> | <b>Grilled Jumbo Gulf Shrimp 26</b><br><i>Pesto and Sautéed Grape Tomatoes</i> |
- Seafood Brochette 27**  
*Skewered Salmon, Swordfish, Halibut, Scallops, Shrimp, Chili Lime Cilantro*
- Cioppino 28**  
*Sea Food Tomato Stew with Shrimps Scallops Clams Crab and Fish*

## MEAT

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|---------------------------------|-------------------------------------|
| <b>14 oz. New York Steak 28</b> | <b>14 oz. Ribeye Steak 30</b>       |
| <b>8 oz. Top Sirloin 25</b>     | <b>Herb Marinated Lamb Chops 32</b> |
| <b>9 oz. Filet Mignon 30</b>    | <b>Medallions of Pork 24</b>        |
- Chopped Steak 22**  
*on a Bed of Mashed Potatoes, Topped with Caramelized Onions,  
Served with Bell Pepper Coulis*
- 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

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

## 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 Badoit and San Pellegrino Sparkling Mineral Water \$5 each. Menu Subject to Change  
Split Plate Charge on all Entrées \$8.

