

Appetizers

Burgundy Sautéed Mushrooms \$8

Fresh Mushroom Caps Sautéed with Burgundy and a Hint of Garlic

House Smoked Baby Back Ribs \$10

Slowly Smoked over Hickory Wood with Jack Daniel's Whiskey B.B.Q Sauce for Dipping

*Oysters on the Half Shell: Half-Dozen \$14 Dozen \$24

Crispy B.B.Q. Prime Rib Tacos \$13

Shredded Barbequed Prime Rib with Creamy Cole Slaw in Crisp Won Ton Shells

*Seared Sea Scallops on Baby Spinach with Warm Bacon Dressing \$17

Shrimp Cocktail with Cocktail Sauce and Marie Louise Sauce \$18

Jumbo Lump Crab Cocktail with Mustard and Cocktail Sauces \$19

Lobster Cocktail \$21

Medallions of Freshly Poached Lobster Over Farm Fresh Baby Lettuces with Marie Rose Dressing

*Cold Seafood Platter For One \$29 For Two \$56

Shrimp, Crab Claws, Lump Crab and Oysters on Ice with Marie Louise and Mustard Sauce

Salads & Soups

The Wedge \$9

Iceberg Lettuce, Tomatoes, Red Onion, Bacon, Chives and Blue Cheese

Beet Salad \$11

Red and Golden Beets with Mesclun Greens, Goat Cheese and Balsamic Glaze

Silverado French Onion Soup \$11

Lobster Bisque with Cognac \$13

*Steaks & Chops

ALL OF OUR STEAKS ARE HAND SELECTED AND CUSTOM CUT FOR YOUR DINING PLEASURE

Includes Silverado Salad Tossed Tableside with Baked Potato, Mashed Potato or a Fresh Garden Vegetable

Double Cut Pork Chop with Bourbon Demi and Sweet Pepper & Apple Relish \$32

Filet Mignon Charbroiled 8oz. \$36 12oz. \$42

Oscar Style Alaskan King Crab, Asparagus & Béarnaise Sauce Add \$9

Blackened Rib Eye 14 oz. Dry Aged Beef, Blackened and Pan Seared, with BBQ & Plum Sauces, Topped with Sautéed Mushrooms \$47

Bone-In Rib-Eye Dry-Aged Prime Beef, 16oz., Charbroiled \$49

New York Strip Dry-Aged Prime Beef, Our Finest Cut, 14oz., Charbroiled \$52

Lamb Silverado Colorado Lamb Chops with Port Demi Glace \$55

Tomahawk Rib Eye Long Boned Center Cut, Aged Beef Rib Chop, 24oz., Charbroiled \$59

For Your Added Enjoyment, Enhance Your Steak by Adding One of the Following:

Port Wine Demi, Mushroom, Béarnaise, Roasted Garlic or Bourbon Sauce \$4

Au Poivre Green Peppercorn Sauce \$4 ↔ Lobster Tail 8oz. \$39

Please Let Your Server Know If You Have Any Food Allergies or Dietary Restrictions

Entrées

*Includes Silverado Salad Tossed Tableside with Baked Potato,
Mashed Potato or a Fresh Garden Vegetable*

Tartlet Parisian ◀◀ \$24

*Ratatouille Baked in a Pastry Crust, Served with Seasonal
Vegetables & Fresh Tomato Provencal*

Pan Seared Free Range Chicken Breast ◀◀ \$29 *with Pearl Onions, Mushroom Caps, Baby Carrots and Chicken Jus*

***Roast Prime Rib of Beef** ◀◀ 12oz. \$31 18oz. \$36 *In-House Dry-Aged and Slowly Roasted for Full Flavor*

***Grilled Salmon** ◀◀ \$36

Line-Caught King Salmon with Julienne Vegetables & Garlic Butter Sauce

Tuscany Style Braised Short Rib of Beef ◀◀ \$39 *Slowly Simmered in Chianti with Fresh Herbs and Vegetables*

***Filet Trio** ◀◀ \$41

*Three Filet Mignon Medallions Over Toasted Croutons with Béarnaise,
Roasted Garlic & Mushroom Sauces*

***Halibut Francaise** ◀◀ \$44

Lightly Egg Battered and Sautéed with White Wine, Lemon Juice and Butter

***Lobster Tails** ◀◀ \$84

Two 8oz. Cold Water Tails

Catch of the Day ◀◀ **Market Price**

Sides ◀◀ \$6

Asparagus with Hollandaise

Creamed or Sautéed Spinach

Sautéed Mushrooms & Onions

Onion Strings

Shoestring Potatoes

Steamed Broccoli

Whisky Creamed Corn *with Crown Royal & Applewood Smoked Bacon*

Sautéed Red & Gold Beets

Service Charge for Shared Meals \$10.00

*Southern Nevada Health District Regulations governing the sanitation of food establishments 96.03.0800.2: "Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of food borne illness. Individuals with certain health conditions, may be at higher risk if these foods are consumed raw or undercooked."