

## *Starters*

**Baked Vegetable  
Portabella Mushrooms**  
*Filled with Chopped Seasonal Vegetables &  
Fresh Herbs. Oven Baked with Red Pepper Coulis*  
**8.95**

**Barbeque Mac  
& Cheese Casserole**  
*Barbecued Prime Rib Topped with  
Creamy Macaroni & Cheese then  
Baked to a Golden Brown*  
**9.95**

**Shrimp Cocktail**  
*Chilled Jumbo Shrimp with Cocktail Sauce*  
**13.95**

**Stuffed Artichoke Hearts**  
*Lightly Breaded, Filled with  
Boursin Herbed Cheese*  
**8.95**

**Grilled Crab Cakes**  
*Two Snow Crab Cakes Blended  
with Select Seasonings. Served with Baby  
Lettuces & Remoulade Sauce*  
**11.95**

**Coconut  
Crustrd Shrimp**  
*Golden Fried, Served  
with Horseradish Marmalade*  
**13.95**

**Cup of Soup** *Split Pea or Today's Selection* **4.95**

**Prime Salad**  
*Chopped Fresh Greens with Tomato,  
Cheddar Cheese, Red Onion, Corn,  
Toasted Croutons & Your Choice of Dressing*  
**4.95**

**"Classic Spinach Salad"**  
*Tender Spinach Leaves with Thinly Sliced  
Red Onions & Hard Boiled Eggs. Tossed  
Tableside in Hot Bacon Dressing*  
**4.95**

**Hummus Dip**  
*Hummus Flavor of the Day with Sliced Cucumber, Teardrop Tomatoes & Crisp Bagel Chips*  
**7.95**

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

*Our Prime Ribs are Specially Selected, Aged and Slowly-Roasted to Ensure  
Full Flavor and Tenderness. Entrées Include Your Choice of Prime Salad, Spinach Salad  
or Cup of Soup and a Baked or Mashed Potatoes, or Seasonal Vegetables*

**SOUTH POINT CUT**  
*Our Most Popular Cut at 10oz.*  
**17.95**

**ENGLISH CUT**  
*Thinly Sliced at 10oz.*  
**17.95**

**BLACKENED CAJUN STYLE**  
*Seared with Creole Spices at 10oz.*  
**21.95**

**THE RODEO CUT**  
*Sliced Thick for Your Pleasure at 16oz.*  
**25.95**

**THE COWBOY CUT**  
*For the Really Hungry, Extra-Thick, Double-Cut with the Bone at 26oz.*  
**29.95**

Some menu items may contain peanuts, tree nuts, dairy, eggs, shellfish, fish, soy or wheat. Please make your server aware of any food allergies or dietary concerns prior to ordering



## *\*Entrées*

All Entrées Include Your Choice of Prime Salad, Spinach Salad or Cup of Soup  
and a Baked or Mashed Potatoes or Seasonal Vegetables

### **PPR Burger**

10oz Freshly Ground Seasoned Corn Fed Nebraska Beef  
Flame Broiled on a Butter Toasted Brioche Roll with  
Aged Cheddar, Thick Sliced Apple Wood Bacon,  
Accompanied with Horseradish Ketchup.  
Served with Crisp Fries.

**16.95**

### **Chicken Piccata**

Chicken Scaloppini, Sautéed Francaise Style  
with Capers in Lemon Butter Sauce

**21.95**

### **New York Steak**

12oz., Center Cut Broiled, Served with  
Sautéed Mushroom Caps

**29.95**

### **Oscar Style 7.95**

With Snow Crab Legs, Asparagus Tips, & Bearnaise Sauce

### **Mushroom & Spinach Basket(v)\*\***

Crisp Potato Basket Filled with Wild  
Mushrooms Sautéed with Spinach,  
Garlic & Merlot on a Bed  
of Fresh Tomato & Basil Relish

**17.95**

### **Fresh Fillet of Salmon**

8oz., Broiled & Served with  
Lemon & Chive Butter

**25.95**

### **Surf & Turf**

4oz., Broiled Filet of Beef on Merlot  
Reduction, Topped with Tarragon Butter,  
Three Shrimp Sautéed with  
White Wine & Lemon Butter

**29.95**

## *Vegetables*

**Green Beans • Brussels Sprouts with Bacon & Blue Cheese**

**Seasonal Vegetables • Sautéed Mushrooms**

**Creamed or Jalapeño Creamed Corn • Sautéed or Creamed Spinach**

**Country Mashed Potatoes Au Gratin**

**4.95**

## *Desserts 6.95*

Gluten free or "no sugar added" desserts available. Please ask your server for today's selection

### **Strawberry Romanoff**

Grand Marnier Marinated Sliced Strawberries Over Vanilla Bean Ice Cream  
with Whipped Cream & Toasted Almonds

### **Chocolate Mousse Cake**

Seasonal Berries & Whipped Cream

### **Cheesecake Sampler**

A Tasting of Creamy and Chocolate Cheesecakes  
with Seasonal Berries

### **Classic Creme Brulée**

Freshly Baked Egg Custard, Caramelized  
Sugar Crust & Seasonal Berries

### **Hot Apple Brown Betty**

Baked Sliced Cinnamon Apples with Sugar Crumble  
Topping & Vanilla Bean Ice Cream

**Fruit Sorbet or Ice Cream 5.95**

\*\*vegan

**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 foodborne illness.  
Individuals with certain health conditions, may be at higher risk if these foods are consumed raw or undercooked.

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