

Appetizers

HOT SPINACH & ARTICHOKE DIP

with Lavash Bread

7.95

STUFFED ARTICHOKE HEARTS

Lightly Breaded, Filled with Boursin Herbed Cheese

8.95

SWEET CHILI & MANGO ROASTED CHICKEN DRUMETTES

with Couscous Salad

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

Soups & Salads

SPLIT PEA or SOUP OF THE DAY

4.95

PRIME SALAD

*Chopped Fresh Greens with Tomato, Corn,
Cheddar Cheese, Red Onions and
Your Choice of Dressing*

4.95

SPINACH SALAD

*Tender Spinach Leaves, Freshly Sliced Pears,
Dried Cherries, Candied Pecans,
Tossed with Apple Cider Vinaigrette*

4.95

*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 Julienne of Vegetables

SOUTH POINT CUT

Our Most Popular Cut at 10oz.

19.95

BLACKENED CAJUN STYLE

Seared with Creole Spices at 10oz.

23.95

ENGLISH CUT

Three Thin Slices at 12oz.

23.95

THE RODEO CUT

Sliced Thick for Your Pleasure at 16oz.

28.95

THE COWBOY CUT

For the Really Hungry, Extra-Thick, Double-Cut with the Bone at 26oz.

32.95

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

Room Manager: Stephanie Golightly Room Chef: Tim Sullivan

*Entrées

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

PPR BURGER

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

16.95

VEGETABLE BASKET(v)**

Potato Basket with Sautéed
Mushrooms, Diced Tomatoes, Carrots,
Yellow Squash, Green Peas in Garlic
Oil with Asparagus Tips, & Zucchini

17.95

STEPHANIE'S PASTA BOWL

Tri-color Rotelle with Seasonal
Vegetables Folded in Fresh Pomodoro
Sauce with Parmesan Cheese

19.95

CHICKEN SOPHIA

Chicken Breast with Black Forest Ham and
Emmental Cheese Sautéed Francaise Style in
Lemon Beurre Blanc and Dice Tomato

21.95

ESCALOPE OF PORK HOLSTEIN

Breaded Pork Loin Sautéed, Topped with a
Golden Fried Egg with Capser Butter and Madeira Jus

23.95

CHIPOTLE GLAZED PACIFIC SALMON

Lightly Marinated, Pan-Seared with Lime Cream
Sauce over Julienne of Vegetables

25.95

MEDALLIONS OF BEEF FORESTIERE

Filet Medallions Sautéed with Mushrooms,
Tomatoes & Red Wine Reduction

28.95

PRIME NEW YORK STEAK

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

29.95

Vegetables

**GREEN BEANS • BRUSSELS SPROUTS with BACON
JULIENNE of VEGETABLES • SAUTÉED MUSHROOM
CREAMED or JALAPENO CREAMED CORN
SAUTÉED or CREAMED SPINACH**

4.95

Desserts 6.95

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

OLD FASHIONED MASON JAR STRAWBERRY SHORTCAKE

Buttermilk Biscuit with Marinated Strawberries and Whipped Cream

BLACK FOREST SUNDAE A LA MUG

Decadent Chocolate Cake, Chocolate Ice Cream with
Dark Cherries, Chocolate Sauce and Whipped Cream

CHEESECAKE SAMPLER

A Tasting of Creamy and Chocolate Cheesecakes
with Seasonal Berries

HOMEMADE RICE PUDDING

Simmered with Raisins and Cinnamon

WARM APPLE PIE

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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