

Primarily PRIME Rib

WEDNESDAY, THURSDAY & SUNDAY – 5 PM-10 PM • FRIDAY & SATURDAY – 5 PM-11 PM

APPETIZERS

HOT SPINACH & ARTICHOKE DIP **7⁹⁵**
with Lavash Bread

SWEET CHILI & MANGO ROASTED
CHICKEN DRUMETTES **8⁹⁵**
with Couscous Salad

SHRIMP COCKTAIL **13⁹⁵**
Chilled Jumbo Shrimp with Cocktail Sauce

STUFFED ARTICHOKE HEARTS **8⁹⁵**
Lightly Breaded, Filled with Boursin Herbed Cheese

BARBEQUE MAC & CHEESE CASSEROLE **9⁹⁵**
Barbecued Prime Rib Topped with Creamy Macaroni & Cheese Then Baked To a Golden Brown

SOUPS & SALADS 4⁹⁵

SPLIT PEA OR
SOUP OF THE DAY

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

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

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

* 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. **19⁹⁵***

BLACKENED CAJUN STYLE
*Seared With Creole
Spices At 10oz. **23⁹⁵***

ENGLISH CUT
*Three Thin Slices
At 12oz. **23⁹⁵***

THE RODEO CUT
*Sliced Thick For Your
Pleasure At 16oz. **28⁹⁵***

THE COWBOY CUT
*For The Really Hungry, Extra-Thick,
Double Cut With The Bone At 26oz **32⁹⁵***

PPR BURGER **16⁹⁵**

*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.*

VEGETABLE BASKET(M)** **17⁹⁵**

*Potato Basket with Sautéed Mushrooms, Diced Tomatoes, Zucchini
Yellow Squash, Carrots, And Green Peas In Garlic Oil with Asparagus Tips*

NAISY'S PASTA BOWL **19⁹⁵**

*Tri-Color Rotelle with Seasonal Vegetables Folded In
Fresh Pomodoro Sauce with Parmesan Cheese*

CHICKEN SOPHIA **21⁹⁵**

*Chicken Breast with Black Forest Ham And Emmental Cheese Sautéed
Francaise Style In Lemon Beurre Blanc And Dice Tomato*

ESCALOPE OF PORK HOLSTEIN **23⁹⁵**

*Breaded Pork Loin Sautéed, Topped with A
Golden Fried Egg with Caper Butter And Madeira Jus*

CHIPOTLE GLAZED

PACIFIC SALMON **25⁹⁵**

Lightly Marinated, Pan-Seared with Lime Cream Sauce Over Julienne Of Vegetables

MEDALLIONS OF
BEEF FORESTIERE **28⁹⁵**

*Filet Medallions Sautéed with Mushrooms, Tomatoes
& Red Wine Reduction*

PRIME NEW YORK STEAK **29⁹⁵**

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

VEGETABLES 4⁹⁵

GREEN BEANS • BRUSSELS SPROUTS WITH BACON • JULIENNE OF VEGETABLES • CREAMED OR JALAPENO CREAMED CORN
SAUTEED OR CREAMED SPINACH • SAUTEED MUSHROOM

DESSERTS 6⁹⁵

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*

WARM APPLE PIE

Vanilla Bean Ice Cream

HOMEMADE RICE PUDDING

Simmered with Raisins and Cinnamon

CHEESECAKE SAMPLER

*A Tasting of Creamy and Chocolate Cheesecakes
with Seasonal Berries*

BLACK FOREST SUNDAE A LA MUG

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

FRUIT SORBET OR ICE CREAM **5⁹⁵**

**vegan

SERVICE CHARGE FOR SHARED MEALS **10⁰⁰**

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: Naisy Rodriguez • Room Chef: Tim Sullivan

*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."