



# Primarily **PRIME Rib**

## DECEMBER 24 & 25

3-Course Meal

**\$39\***

Includes a Glass of  
Wine or Cocktail\*\*

2-9PM ♦ RESERVATIONS SUGGESTED 702-797-8075

### FIRST COURSE

(Choose One)

#### Shrimp Jambalaya

Sautéed in Creole Sauce with Trinity Rice

#### Chicken Oscar Flatbread

Pulled Rotisserie Chicken with Snow Crab, Asparagus Tips  
and Monterey Jack Cheese  
Drizzled with Béarnaise Sauce

#### Santa's Salad Bowl

Lollo Rosso and Green Leaf Lettuce, Red & Yellow Teardrop Tomatoes  
and Croutons

Tossed With Champagne Vinaigrette

#### Mrs. Claus Famous Chicken Soup

### SECOND COURSE

(Choose One)

#### Herb Roasted Young Turkey

With Giblet Gravy, Apple and Chestnut Dressing,  
Yukon Gold Creamed Potatoes, Maple Glazed Yams,  
with Green Beans and Cranberry Relish

*The Below Entrées are Served with Choice of Chateau or  
Yukon Gold Mashed Potatoes or Baked Potato and Green Beans*

#### Roast Prime Rib of Beef

10oz. Cut Dry Aged and Slowly Cooked for Full Flavor

#### Oven Baked Stuffed Rainbow Trout

With Seafood & Herb Dressing  
Drizzled with Lemon Butter Sauce

#### Chicken Noël

Free Range Chicken Breast Pan Seared, Fresh Tomato and Chive Concasse  
Watercress Cream Sauce

#### New York Steak

Broiled 10oz. New York Steak with Mushroom Caps and Tarragon Butter

### THIRD COURSE

(Choose One)

Christmas Yule Log with Whipped Cream

Warm Christmas Plum Pudding with Brandy Cream Sauce  
Chocolate and Hazelnut Mouse Cup with Seasonal Berries

Tea or Coffee

### Regular Menu Is Not Available

*Please alert your server of any food allergies or dietary concerns prior to ordering.  
\*Not including tax or gratuity. \*\*Must be 21 years of age or older.*