

Cold Appetizers

CABO PRAWN COCKTAIL	14.50
Spicy Mango-Margarita Prawns with Jose Cuervo Tequila and Fresh Limes	
SMOKED SALMON	9.50
Served with Sourdough Toast Points, Sun-dried Tomato, Cream Cheese and Tangy Spanish Capers	
FRESHLY SHUCKED OYSTERS*	12.50
Served on the Half Shell with a Zesty Cocktail Sauce	
SEARED RARE AHI TUNA*	12.50
Served with Scallions, Mushroom Salad and Wasabi	
SEAFOOD PLATTER ON ICE	18.00
Lobster, Gulf Prawns, Fresh Oyster and King Crab Leg	per person

Hot Appetizers

GRILLED PORTOBELLO MUSHROOM & FRESH ASPARAGUS	9.50
Served over Black Beans with a Warm Chipotle Vinaigrette	
COCONUT CRUSTED PRAWNS	13.99
Thai Sweet Chili Dipping Sauce	
STEAKHOUSE RAVIOLI	11.99
Filled with Chicken Mousse then tossed in Olive Oil with Fresh Tomatoes, Garlic, Onions and Fresh Basil	
NORTH ATLANTIC CRAB CAKES	12.50
With Smoked Tomato Chutney	
ESCARGOT	10.50
Baked with Garlic Butter and Fresh Herbs	
OYSTERS ROCKEFELLER	13.50
Baked with Fresh Spinach and Pernod, topped with Mousseline Sauce	

Soups

LOBSTER BISQUE	9.00
With Fruits De Mer	
CREAMY FIVE ONION SOUP	7.50
Baked in a Caruso Onion with a Gruyère Cheese Crust	

Salads

CAESAR SALAD PREPARED TABLESIDE*	8.50
(Prepared Tableside for Two or More)	Per Person
SEAFOOD AVOCADO SALAD	9.50
A Steak House Favorite with Crab and Shrimp	
FRESH SPINACH SALAD	7.50
Warm Bacon Dressing laced with Sambuca and garnished with Chopped Egg and Red Onion	
SEASONAL GARDEN GREENS	6.50
With Fresh Tomato, Hearts of Palm and Cucumber tossed with Choice of Dressing	
SLICED BEEFSTEAK TOMATOES	9.50
With Fresh Mozzarella, Sliced Red Onion, Balsamic Vinaigrette and Fresh Basil	

Intermezzo

A Daily Fresh Sorbet will be presented just before the entrée to cleanse and refresh the palate.

From the Broiler

All our steaks are Premium Corn-Fed Beef with a minimum of 28 days age.

All entrées are served with an assortment of fresh vegetables and an appropriate starch.

24 oz. BONE IN ANGUS RIB EYE

Our Most Flavorful Steak

Lightly blackened, pan seared and served with a Classic Choron Sauce

38.50

FILET MIGNON

Served with Sautéed Fresh Mushrooms

33.00

Extra Cut

38.50

BONE-IN ANGUS NEW YORK

1 Pound, Cracked Pepper Crusted New York Steak topped with a Brandy Green Peppercorn Sauce

33.00

TERIYAKI FLAT IRON STEAK

Served with Shiitake Mushrooms and Teriyaki Sauce

28.99

STEAK AND LOBSTER

Lobster Tail and Petit Filet Mignon

Served with Lemon Fondue Butter

MARKET PRICE

PREMIUM ANGUS 20 oz. T-BONE STEAK

Topped with a Port Infused Demi-glace and Crispy Fried Onions

34.50

ROASTED HALF DUCK

Served with Spicy Mango-Orange Sauce and Mixed Grain Rice

29.50

Entrées For Two

RACK OF LAMB

Seared and roasted with Cajun Spices served with our unique Jalapeño Jellies

33.50 Per Person

CHATEAUBRIAND

Roasted to perfection

served with Béarnaise Sauce

33.50 Per Person

Gift Certificates Available

Maximum of Two Checks per Table

Wine Corkage \$20.00 per 750 ml.

Specialties

All entrées are served with an assortment of fresh vegetables and an appropriate starch.

NEW ZEALAND VENISON CHOPS

A pair of Grilled Venison Chops
finished with a Black Truffle Madeira Sauce
36.99

DOUBLE CUT BERKSHIRE PORK CHOP

Calvados Glaze with Sun-dried Cranberries
30.50

ROAST PRIME RIB OF BEEF AU JUS

Yorkshire Pudding
25.50

Extra Cut
30.50

CHANTERELLE PARMESAN CRUSTED BREAST OF CHICKEN

Served with Steamed Spinach, Sun-dried Tomatoes
and a Wild Mushroom Sauce
25.50

STEAK DIANE

Medallions of Beef Tenderloin Flambéed tableside
35.00

VEAL MARSALA

Tender Veal Medallions sautéed in a
Three Mushroom Marsala Sauce
32.99

FILLET OF PACIFIC SALMON

Pan Seared with Beluga Lentils, Pearl Onions and
a Leek Champagne Sauce
29.50

SHRIMP SCAMPI

Sautéed with Shallots, Garlic and White Wine
29.50

DOVER SOLE AMANDINE

Sautéed with Lemon, Almonds and Butter
35.00

CALAMARI OSCAR

Sautéed Medallions of Calamari
topped with Tender Asparagus,
Crab Meat and Béarnaise Sauce
25.50

For Guests wishing to share an Entrée,
an additional charge of \$5.50 will be applied.

18% service charge will be added
to parties of seven or larger.

Desserts

Our chef creates a complete selection of taste tempting delights for dessert each evening.

At the conclusion of your dinner, your captain will present tonight's selection.

Bon appétit!

Truffles of Our Own

Gift Box of One Dozen
Assorted Steak House
Chocolate Truffles

14.00

Beverages

COFFEE.....	3.00
Whole Bean Viennese Roast Coffee freshly ground and brewed	
TEAS.....	3.00
Regular or Decaffeinated	
CAPPUCCINO.....	4.50
Regular or Decaffeinated	
ESPRESSO.....	3.50
Regular or Decaffeinated	
CAFÉ DIABLO.....	17.00
(Prepared Tableside for Two or More) Per Person	

Special Event Coming Up?

The Steakhouse has a private dining room available for parties of 12 to 36. Please inquire of your server for details.

The Washoe County District Health Department advises that eating raw, undercooked animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

*For more than 35 years Harrah's Steakhouse has served dishes popular with diners such as Fresh Oysters, Seared Rare Ahi Tuna, and Dressings and Emulsified Sauces made with fresh eggs. Such items are denoted by an * on this menu.*