

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

15

Beverages

COFFEE	3.5
Whole Bean Viennese Roast Coffee Freshly Ground and Brewed	
TEAS	3.5
Regular or Decaffeinated	
CAPPUCCINO	4.5
Regular or Decaffeinated	
ESPRESSO	4
Regular or Decaffeinated	
CAFÉ DIABLO	17.5
(Prepared Tableside for Two or More) Per Person	

Special Event Coming Up?

The Steak House 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.

Cold Appetizers

CABO PRAWN COCKTAIL	15
Spicy Mango-Margarita Prawns with Jose Cuervo Tequila and Fresh Limes	
SMOKED SALMON	12
Sourdough Toast Points, Sun dried Tomato Cream Cheese and Tangy Spanish Capers	
FRESHLY SHUCKED OYSTERS*	14
On the Half Shell with a Zesty Cocktail Sauce	
SEARED RARE AHI *	14
Sesame Seaweed Salad, Tobiko Caviar, Wasabi and Soy Sauce	
SEAFOOD PLATTER ON ICE	21
Lobster, Gulf Prawns, Fresh Oyster, King Crab Leg and Ahi	
	per person

Hot Appetizers

GRILLED PORTOBELLO MUSHROOM & FRESH ASPARAGUS	10
Smoked Cheddar Cheese and Chardonnay Sauce	
COCONUT CRUSTED PRAWNS	15
Thai Sweet Chili Dipping Sauce	
STEAKHOUSE RAVIOLI	13
Filled with Chicken Mousse then tossed in Olive Oil with Fresh Tomatoes, Garlic, Onions and Fresh Basil	
NORTH ATLANTIC CRAB CAKES	14
Smoked Tomato Chutney	
ESCARGOT	14
Baked with Garlic Butter and Fresh Herbs	
OYSTERS ROCKEFELLER	16
Baked with Fresh Spinach and Pernod, Topped with Mouseline Sauce	

Soups

LOBSTER BISQUE	10
Sautéed Lobster and Scallops	
CREAMY FIVE ONION SOUP	8
Baked in a Carruso Onion with a Gruyere Cheese Crust	

Salads

SEASONAL GARDEN GREENS	8
Fresh Tomato, Hearts of Palm and Cucumber Tossed with Choice of Dressing	
FRESH SPINACH SALAD	9
Warm Bacon Dressing laced with Sambuca and garnished with Chopped Egg and Red Onion	
CAESAR SALAD*	10
(Prepared Tableside for Two or More)	
SEAFOOD AVOCADO SALAD	9.5
A Steak House Favorite with Crab and Shrimp	
SLICED BEEFSTEAK TOMATOES	10
Fresh Mozzarella, Sliced Red Onion, Balsamic Vinaigrette Dressing and Fresh Basil	

*See Health Advisory on Back Page

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 Rice or Potato du Jour

12oz. N.Y. CENTER CUT STEAK

USDA Prime, Bordelaise Butter
49

24oz. BONE IN ANGUS RIB EYE

Our Most Flavorful Steak
Lightly Blackened, Pan Seared and served
With a Classic Choron Sauce
40

FILET MIGNON

Topped with Sautéed Fresh Garlic Mushrooms
34
Extra Cut
39

TERIYAKI FLAT IRON STEAK

Shiitake Mushrooms and Teriyaki Sauce
29

STEAK AND LOBSTER

Lobster Tail and Petit Filet Mignon
Served with Lemon Fondue Butter
MARKET PRICE

PREMIUM ANGUS 20 oz. T-BONE STEAK

Port Infused Demi Glace
and Crispy Fried Onions
37

ROASTED HALF DUCK

Spicy Mango-Orange Sauce
and Mixed Grain Rice
33

Entrées for Two

NATURAL COLORADO RACK OF LAMB

Seared and roasted with Cajun Spices
Served with our unique Jalapeño Jellies
(38 Per Person)

CHATEAUBRIAND

Roasted to perfection
Served with Béarnaise Sauce
(38 Per Person)

Gift Certificates Available

Maximum of
Two Checks per Table

Wine Corkage 20 per 750 ml.

Specialties

All Entrées are served with an assortment of
Fresh Vegetables and Rice or Potato du Jour

NEW ZEALAND VENISON CHOPS

A Pair of Grilled Venison Chops finished with a
Black Truffle Madeira Sauce
38

DOUBLE CUT BERKSHIRE PORK CHOP

Calvados Glaze with Sun dried Cranberries
32

ROAST PRIME RIB OF BEEF AU JUS

Yorkshire Pudding
27
Extra Cut
34

CHANTERELLE PARMESAN CRUSTED BREAST OF CHICKEN

Steamed Spinach, Sun dried Tomatoes
and a Wild Mushroom Sauce
27

STEAK DIANE

Medallions of Beef Tenderloin Flambéed Tableside
39

VEAL PICATTA

Tender Veal Medallions Sautéed with
Lemon, Capers and Butter over Linguine Pasta
34

FILLET OF PACIFIC SALMON

Pan Seared with Beluga Lentils, Pearl Onions and
a Leek-Champagne Sauce
31

SHRIMP SCAMPI

Sautéed with Shallots, Garlic and White Wine
30

DOVER SOLE AMANDINE

Sautéed with Lemon, Almonds and Butter
36

CALAMARI OSCAR

Sautéed Medallions of Calamari
topped with Tender Asparagus,
Crab Meat and Béarnaise Sauce
27

For Guests wishing to share
an Entrée, an additional
charge of 5.5 will be applied.

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