



STARTERS

Sampler Platter: Shrimp, Crabcake, Warm Spinach Dip and Ahi Tuna: for Two 15, for Four 28

Lobster Bisque 7 <i>The Classic Version</i>	French Onion Soup 5 <i>Gruyere Cheese and Garlic Croutons</i>
Jumbo Lump Crab Cake 7 <i>Stone Ground Mustard Sauce</i>	Classic Shrimp Cocktail 10 <i>Cocktail Sauce and Horseradish</i>
Warm Artichoke and Spinach Dip 7 <i>Toasted Baguette</i>	Ahi Tuna 9 <i>Wasabi Soy Sauce and Julienned Snow Peas</i>
Escargot in Garlic Butter 7 <i>Pernod and Parsley</i>	Oysters on the Half Shell 12 <i>"Washington State"</i>
Heirloom Tomatoes 7 <i>Blue Cheese and Balsamic Glaze</i>	Stuffed Mushrooms 7 <i>Herbed Goat Cheese</i>

Main Courses are served with our house salad

PASTA

Fettuccine Alfredo 15 <i>Creamy Parmesan Cheese Sauce and Crushed Red Pepper</i>	Spaghetti Pomodoro 15 <i>Roma Tomatoes, Basil and Garlic</i>
Seafood Linguini 24 <i>Shrimp, Scallops, Diced Lobster in Lemon Butter Sauce</i>	Beef Tenderloin Bolognese 19 <i>Beef Tenderloin Tips in a Hearty Tomato Sauce</i>

The following entrees include choice of Twice Baked, Au Gratin or Baked Potato.

SEAFOOD AND CHICKEN

Grilled Pacific Salmon 23	Pacific Calamari Steak 19 <i>Lemon Caper Butter Sauce</i>
Shrimp Scampi Style 21 <i>Garlic Butter Sauce</i>	Grilled Chicken Basque Style 19
Seafood Brochette 22 <i>Chili Lime Cilantro Glazed</i>	Grilled Jumbo Gulf Shrimp 21 <i>Pesto and Sautéed Grape Tomatoes</i>
Swordfish 25 <i>Tomato Tarragon Salsa</i>	Chicken Breast Marsala 19 <i>Creamy Marsala Wine Sauce with Mushrooms</i>
Chilean Sea Bass 28	

MEAT

Pork Tenderloin 18	Grilled Lamb Chops 28
12 oz. Top Sirloin 24	10 oz. Filet Mignon 29
16 oz. Bone-in New York 25	20 oz. Porter House 29
14 oz. Ribeye Steak 28	

To compliment your favorite Steak add \$2.00

Sautéed Mushrooms in Marsala, Blue Cheese Encrusted, Caramelized Onions, Roasted Garlic in Virgin Olive Oil

CV STEAK SPECIAL SELECTIONS

Grilled 6 oz. Filet and 8 oz. Lobster Tail 39	Clams Linguini 19
Steak and Shrimp Tournedos 28 <i>Marsala Wine Sauce</i>	Chicken Forestiere 19 <i>Garlic, Sun Dried Tomatoes and Shallots</i>
Seafood Cioppino 26 <i>Assorted Seafood in a Rich Tomato Broth</i>	

Nevada Grill 26

*Grilled Twin Tournedos Served with Your Choice of
4 Grilled Shrimp, 4 Scallops or Salmon
Served with Bearnaise and a Demi Glace*

Open at 4:30PM – Wednesday thru Sunday

Menu Subject to Change

