



STEAK®

WELCOME TO '37 STEAK

OUR NAME PAYS HOMAGE TO BILL HARRAH, WHO IN 1937
OPENED HIS FIRST CASINO IN RENO.

CHILLED SEAFOOD TOWER

tower priced for 2 or 4 guests 49 | 99

CHILLED ALASKAN KING CRAB + ICED JUMBO SHRIMP +
FRESH OYSTERS ON THE HALF SHELL + CHILLED LOBSTER TAIL

APPETIZERS

SPICY CANDIED BACON 9

black pepper + brown sugar + sweet and crispy bacon strips

SHRIMP IN A COCKTAIL 16

jumbo prawns + cocktail sauce
+ spicy candied bacon

FRIED ARTICHOKE HEARTS 11

pickled red onion +
spicy basil aioli

BAKED ESCARGOT 12

parmesan garlic cream +
panko

TUNA CARPACCIO 14

caviar + avocado +
wasabi aioli + soy sauce

SEASONAL OYSTER 4

trout roe + mignonette

FRIED CALAMARI 14

peppers + spicy salt +
'37 fish sauce

KING CRAB CAKES 18

cajun remoulade +
preserved lemon

SOUPS + SALADS

LOBSTER BISQUE 10

SOUP DU JOUR 8

SPINACH SALAD 9

carrots + dried cranberries +
egg + toasted almonds +
chick peas + ginger vinaigrette

CLASSIC CAESAR 9

romaine lettuce +
shaved parmesan + anchovy +
house caesar

CAPRESE SALAD 10

mozzarella + avocado +
beef tomato + shallots +
balsamic + olive oil

CHOP TO IT 9

butter lettuce + grape tomatoes +
cucumber + bacon bits +
diced egg + avocado + cheddar +
croutons + choice of dressing

THE SPIKE 10

butter lettuce + asiago croutons +
cherry tomatoes + bacon +
blue cheese

STEAK

CENTER-CUT FILET

8 ounce 42
12 ounce 49

AKAUSHI RIBEYE

by the ounce market
8 ounce minimum

PRIME RIB

12 ounce 30
16 ounce 34

KANSAS CITY STRIP

16 ounce 46

RIBEYE

16 ounce 45

THE PORTERHOUSE

24 ounce 54



BONE-IN RIBEYE

24 ounce 59

SEAFOOD

SEAFOOD TRIO 76

lobster tail + king crab leg + 3 jumbo prawns

SEAFOOD PASTA 29

wild mushrooms + seared scallops +
king crab + jumbo shrimp + garlic cream sauce

SALMON DES ALLEMANDES' 32

green onion corn bread + sautéed shrimp

COLD-WATER LOBSTER TAIL

8 ounce market
18 ounce market

ALASKAN KING CRAB LEG

pound and a half market

SEARED AHI TUNA 38

asian slaw + sesame seed +
green onion puree

SCALLOPS 40

sweet pea puree + bacon + lemon zest

'37 SPECIALTIES

LAMB CHOPS 42

yogurt garlic sauce + paprika roasted
fingerling potatoes + mint vinaigrette

BRAISED SHORT RIBS 29

sliced candied potatoes + roasted red
pepper strips + reduced short rib gravy +
bloomed dry cherries

PORK PORK PORK 36

honey bbq glazed pork chop +
pulled pork potato hash + bacon fat confit +
baby carrots

CREAMY CHICKEN MADEIRA 28

ground mustard + madeira wine +
cremini + shiitake + oyster + mushrooms

BABY BACK RIBS 25

full rack + kansas city style

VEGETARIAN PASTA 23

eggplant + cherry tomatoes +
grated parmesan + olive oil + red onion

SIDES

TRUFFLED ASPARAGUS 8

OFF-THE-COBB
SWEET CORN 8

ROASTED BRUSSELS
SPROUTS + BACON +
BOURBON HONEY 8

POTATO AU GRATIN +
ROASTED POBLANOS 8

POMMES FRITS 8

CREAM SPINACH AU GRATIN 8

CHOOSE YOUR MASHERS -
ROASTED GARLIC OR
HERB BUTTER 8

BAKED POTATO 8

SAUTÉED WILD
MUSHROOMS 8

BLUE CRAB CAVATAPPI
MAC & CHEESE GRATIN 10

SAUCES + BUTTER 2

COGNAC + PEPPERCORN CREAM

HOLLANDAISE

ROASTED GARLIC BUTTER

HERB BUTTER

PAIRINGS

LOBSTER TAIL market

BLUE CHEESE CRUST 6

KING CRAB LEG market

GRILLED SHRIMP (3) 12

LUMP CRAB MEAT OSCAR 16