

Cold Appetizers

<i>PRAWN COCKTAIL</i>	16
Zesty Cocktail Sauce	
<i>AHI TUNA TARTARE*</i>	16
Avocado, Tobiko Caviar, Sesame Seaweed Salad, Pickled Ginger and Wasabi Vinaigrette	
<i>OYSTERS on the HALF SHELL*</i>	15
Zesty Cocktail Sauce/ Lemon Mignonette	
<i>SEARED RARE AHI TUNA*</i>	15
Sesame Seaweed Salad, Tobiko Caviar, Wasabi and Soy Sauce	
<i>SEAFOOD PLATTER ON ICE*</i>	22 per person
Lobster, Gulf Prawns, Fresh Oyster and Ahi Tuna	

Hot Appetizers

<i>BLACKENED PRAWNS</i>	16
Mango Beurre Blanc and Fresh Diced Mangoes	
<i>COCONUT CRUSTED CALAMARI</i>	16
Thai Sweet Chili Dipping Sauce	
<i>STEAKHOUSE RAVIOLI</i>	14
Chicken Ravioli Sautéed with Garlic And Tomatoes in a Lemon Basil Butter	
<i>NORTHWEST DUNGENESS CRAB CAKES</i>	16
Smoked Tomato Chutney	
<i>OYSTERS ROCKEFELLER</i>	17
Sautéed Spinach and Bacon Topped with Hollandaise Sauce	
<i>ESCARGOT</i>	16
Snails Sautéed in a Fresh Garlic Herb Butter	
<i>LOBSTER ESCARGOT STYLE</i>	21
Black and White Truffle Butter, Topped with a Blue Cheese Crust	

Soups

<i>LOBSTER BISQUE</i>	12
With Sautéed Lobster Meat	
<i>CREAMY FIVE ONION SOUP</i>	10
Baked in a Carruso Onion with a Gruyère Cheese Crust	

Salads

<i>SEASONAL GARDEN GREENS</i>	9
Tomatoes, Kalamata Olives and Cucumbers Tossed with Choice of Dressing	
<i>FRESH SPINACH SALAD</i>	10
Warm Bacon Dressing Laced with Sambuca Garnished with Chopped Egg and Red Onion	
<i>CAESAR SALAD*</i>	12 per person
(Prepared Tableside for Two or More)	
<i>STEAKHOUSE CHOPPED SALAD</i>	10
Crumbled Blue Cheese, Candied Walnuts, Strawberries Creamy Balsamic Dressing	
<i>SEAFOOD AVOCADO SALAD</i>	12
Mixed Greens with Crab, Shrimp, Avocado And House-Made Vinaigrette	
<i>SLICED BEEFSTEAK TOMATO SALAD</i>	10
Sliced Beefsteak Tomatoes, Fresh Mozzarella Sliced Red Onion, Balsamic Reduction, Basil Oil and Fresh Basil	

Maximum of 2 checks per table

Side Dishes

<i>BAKED PASTA WITH THREE CHEESES</i>	7
<i>AU GRATIN POTATOES</i>	8
<i>LOBSTER MASHED POTATOES</i>	8
<i>MIXED WILD GRAIN RICE</i>	7
<i>SAUTÉED ASPARAGUS</i>	8
<i>CREAMED SPINACH</i>	8
<i>YUKON MASHED POTATOES</i>	6
<i>BABY GREEN BEANS</i> With Roasted Garlic	8
<i>FRENCH FRIES</i>	5
<i>BAKED POTATO</i>	5
<i>BRUSSEL SPROUTS</i> Sautéed with Shallots and Bacon	7
<i>SAUTÉED BUTTON MUSHROOMS</i>	8

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

From the Broiler

ALL STEAKS ARE BROILED TO YOUR CHOICE OF DONENESS:

Rare-Cool Center, Red Throughout
Medium Rare-Warm, Red Center
Medium-Pink, Slightly Red Center
Medium Well-Slightly Pink
Well- No Pink

12 oz. NEW YORK STEAK 49
USDA Prime

24 oz. BONE-IN RIB EYE 54
Our Most Flavorful Steak

FILET MIGNON

8 oz. 38

12 oz. 47

20 oz. ANGUS T-BONE STEAK 42

CHATEAUBRIAND (FOR TWO) 80
Served with Béarnaise Sauce

9 oz. CENTER CUT TOP SIRLOIN STEAK 32

STEAK AND LOBSTER MARKET PRICE
Petit Filet Mignon and Australian Lobster Tail
Served with Lemon Fondue Butter

Customize Your Steak

Blackened with Choron Sauce, or Cracked Black Pepper Crusted
with Brandy Green Peppercorn Sauce

Additions

OSCAR STYLE 15
Dungeness, Rock and Lump Crab,
Asparagus and Béarnaise Sauce

BLEU CHEESE CRUSTED 9
Bleu Cheese and Port-Infused Demi-Glace

FOIE GRAS 15
Seared Foie Gras and Madeira Black Truffle

AUSTRALIAN LOBSTER TAIL MARKET PRICE
With Lemon Fondue Butter

Specialties

<i>BERKSHIRE PORK CHOP</i>	35
Double Chop/ House-Made Smoky Cherry BBQ Sauce Served over Yukon Mashed Potatoes with Crispy Shallots	
<i>ROASTED HALF DUCK</i>	36
Hoisin and Hot Mustard Sauces/ Brown Rice	
<i>ALASKAN HALIBUT</i>	39
Pan Seared with a Wild Mushroom Crust over Yukon Mashed Potatoes and White Truffle Buerre Blanc	
<i>CHICKEN SCALLOPINI</i>	28
Tender Medallions of Chicken Sautéed with Fresh Morel Mushrooms in a Wild Mushroom Cream Sauce Served with Yukon Mashed Potatoes	
<i>STEAK DIANE</i>	44
Medallions of Beef Tenderloin Flambéed Tableside	
<i>ROAST PRIME RIB OF BEEF AU JUS</i>	
Regular Cut 12 oz.	30
Extra Cut 18 oz.	36
<i>ATLANTIC SALMON FILLET</i>	33
Baked with a Citrus Honey Glaze Served on a bed of Sautéed Spinach with Bacon	
<i>MACADAMIA NUT CRUSTED SEA SCALLOPS</i>	34
With a Citrus Beurre Blanc Sauce	
<i>JUMBO PRAWNS</i>	32
<i>WITH FIRE-ROASTED TOMATOES</i>	
Served with Saffron-Infused Linguine	
<i>ALMOND CRUSTED CHILEAN SEA BASS</i>	39
Pan Seared/ Topped with Crab and Lemon Brown Butter	
<i>NATURAL COLORADO HALF RACK OF LAMB</i>	40
Lightly Blackened with Cajun Spices Served with our unique Jalapeño Jelly	
<i>GRILLED PORTABELLA MUSHROOMS</i>	28
Baby Portabella Mushrooms Marinated and Stuffed with Creamy Sautéed Spinach and Served on a bed of Brown Rice Pilaf/ Finished with Sharp Smoked Cheese Sauce	



At Harrah's

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.