

## APPETIZERS

MARKET FRESH OYSTERS 3 EA.	GRILLED GLOBE ARTICHOKE 10
NEW ZEALAND GREEN LIP MUSSELS 12	FRIED CALAMARI 12
BRUSCHETTA CLASSICA 8	ROASTED VEGETABLES & ARTISAN CHEESE 12
BEEFSTEAK TOMATO & MAUI ONION 9	SHRIMP SCAMPI 16
MARYLAND CRAB CAKES 15	TOMATO & FRESH BUFFALO MOZZARELLA 10
JUMBO SHRIMP COCKTAIL 16	KING CRAB COCKTAIL 16
HOT SEAFOOD PLATTER MP	CHEF'S CHILLED SEAFOOD PLATTER MP

## SOUP/SALAD

CHEF'S SOUP OF THE DAY 7	GALLAGHER'S WEDGE 8
NEW ENGLAND CLAM CHOWDER 7	CHOPPED VEGETABLE SALAD 9
BABY SPINACH SALAD 8	CLASSIC CAESAR SALAD 9

## MAIN COURSE

DRY AGED NEW YORK SIRLOIN 39
OUR SIGNATURE HOUSE-AGED BONE-IN SIRLOIN
CENTER CUT FILET MIGNON 37
PORTERHOUSE STEAK 42
COWBOY RIB-EYE STEAK 38
KING CUT PRIME RIB OF BEEF 37
QUEEN CUT PRIME RIB OF BEEF 32
COLORADO LAMB CHOPS 38
BERKSHIRE NATURAL PORK CHOP 26
PAN ROASTED MAIZE-FED CHICKEN BREAST 25
VEAL PAILLARD 28
IRISH ORGANIC SALMON 28
FRESH CATCH OF THE DAY MP
ALASKAN SPLIT KING CRAB LEGS MP
FRESH MAINE LOBSTER MP
SAUCES TO COMPLEMENT YOUR SELECTION 2
SAUCE BÉARNAISE    BRANDIED PEPPERCORN    CARMELIZED SHALLOT & BEAUJOLAIS

**SURF & TURF**  
CENTER CUT FILET MIGNON  
& AUSTRALIAN LOBSTER TAIL  
MP

**NEW YORK - NEW YORK**  
OUR HOUSE-AGED NEW YORK SIRLOIN STEAK  
PAIRED WITH A BROILED MAINE LOBSTER  
MP

## SIDES

BUTTERMILK BREADED ONION RINGS 6	FOUR CHEESE MACARONI 7
SPINACH, SAUTÉED OR CREAMED 8	COLOSSAL BAKED POTATO 8
SEASONED JUMBO STEAK FRIES 6	YUKON GOLD MASHED POTATOES 7
FRESH STEAMED ASPARAGUS 9	SAUTÉED FRENCH GREEN BEANS 8
SEASONAL MUSHROOM MEDLEY 9	BROCCOLI, STEAMED OR AU GRATIN 8

**THIS IS A TRANS FAT-FREE MENU**

**FOR ALL PRIVATE PARTY INFORMATION CALL 740-6433**

**WWW.ARKVEGAS.COM**

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

An 18% service charge will be added to parties of 6 or more. All major credit cards accepted.