



THERE ARE PLACES TO EAT  
THEN THERE IS THE FLAME

EXPERIENCE  
THE DIFFERENCE



(702) 385-5200 • (800) 634-6703

*El Cortez*

HOTEL & CASINO  
LAS VEGAS, NEVADA

EST. 1941

[www.ecvegas.com](http://www.ecvegas.com)

## Appetizers

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**CALAMARI FRITTI** - Deep fried Squid served with a Spicy Tomato Sauce 8.95

**JUMBO SHRIMP COCKTAIL** - Large Prawns served with Cocktail Sauce 9.95

**STEAMED CLAMS** - Fresh Little Neck Clams Steamed in Chardonnay with Garlic and Fresh Herbs. 9.95

**OYSTERS ON THE HALF SHELL** - Fresh Oysters served with a Champagne Mignonette. 9.95

**CHEF'S BLUE CRAB CAKES** - Rémoûlade Sauce 10.95

**BBQ BABY BACK RIBS** - 1/2 Rack with Jack Daniel's® Sauce 9.95

**PANKO CRUSTED FRIED SHRIMP** - Honey Dijon Mustard Sauce 9.95

**FRESH SHUCKED DEEP FRIED OYSTERS** - Rémoûlade Sauce 10.50

## Soups and Salads

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**FRENCH ONION SOUP** - Topped with Bubbling Swiss Cheese 4.95

**SOUP DU JOUR** - Chef's Daily Selection 4.25

**ICEBERG WEDGE** - Blue Cheese Crumbles, Shaved Red Onion and Choice of Dressing 5.95

**TRADITIONAL CAESAR SALAD** - Garlic Anchovy Dressing, Parmesan and Croutons 6.95

**SEASONAL GREENS** - Selection of Baby Field Greens and Choice of Dressing 5.95

**INSALATA CAPRESE** - Beefsteak Tomatoes with Fresh Buffalo Mozzarella and Basil 6.95

### "CHICAGO STYLE" GARBAGE SALAD

Chopped Iceberg Lettuce, Tomato, Artichoke Hearts, Kalamata Olives, Marinated Mushrooms, Genoa Salami, Cucumber, Sweet Onions, Garbanzo Beans and Cheddar Cheese served with Lemon Vinaigrette Dressing 7.50



## Entrée's

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ROAST PRIME RIB OF BEEF - *With Au Jus* 18oz King Cut 21.95

12oz Queen Cut 18.95

20<sup>oz</sup> PORTERHOUSE - 20.95

14<sup>oz</sup> NEW YORK STRIP STEAK - 22.95

8<sup>oz</sup> FILET MIGNON - 21.95

20<sup>oz</sup> BONE-IN RIB EYE STEAK - *The King of Steaks* 24.95

STEAK DIANE - *Sliced Tenderloin of Beef with Cognac Mustard Cream Sauce*  
23.95

COLORADO LAMB CHOPS - *Four Bones* 32.95

PORK CHOP - *Double Cut Rib Chop* 19.95

CHICKEN VESUVIO - *Whole Roasted Chicken with Root Vegetables* 16.95

SURF AND TURF - *Australian Lobster Tail and 8oz Filet Mignon* Market Price

AUSTRALIAN LOBSTER TAILS - *Single or Double* Market Price

ALASKAN KING CRAB - *Dawn Butter and Lemon* 33.95 per pound

FRESH ATLANTIC SALMON - *Dill Cream Sauce* 18.95

SEASONAL FISH DU JOUR - *Grilled, Broiled, Poached, Deep Fried or Blackened* 19.95

SHRIMP SCAMPI - *Garlic White Wine Sauce served over a Bed of Linguini*  
19.95

WALLEYE PIKE - *Grilled or Deep fried* 16.95

*We Cannot Guarantee the Tenderness of Steaks Ordered Well Done*

## Enhancements 2.95

BORDELAISE SAUCE GREEN PEPPERCORN SAUCE BÉARNAISE SAUCE  
HOLLANDAISE SAUCE MARSALA SAUCE

## Sides 4.95

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ASPARAGUS - *Steamed or Grilled with Hollandaise Sauce*

SAUTÉED MUSHROOMS - *Wild and Domestic Medley in a Cabernet Butter Sauce*

FRESH SPINACH - *Creamed or Sautéed with Garlic and Olive Oil*

ONION RINGS - *Fresh Onions Deep Fried In-House*

CREAMED CORN - *Roasted Fresh Corn in a Cream Reduction*

MACARONI AND CHEESE - *Small Pasta Shells tossed in a Creamy Cheese Sauce*

JUMBO BAKED IDAHO POTATO - *Sour Cream, Butter and Chives*

FRESH CUT FRIES - *Hand Cut and Prepared to Order*

GARLIC MASHED POTATOES - *Fresh Potatoes Mashed with Roasted Garlic*

SWEET POTATO FRIES - *Deep fried with a Sweet Dipping Butter*

*San Pellegrino - Acqua Panna Bottled Water*

*Plate Charge 8.50*

*18% Gratuity Added to Parties of Eight or More.*

## Desserts

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### PECAN CRUNCH CHEESECAKE 5.95

*A Decadent Cheesecake with a Layer of Pecan Praline, Creamy Caramel, topped with Chocolate Ganache*

### RASPBERRY CHOCOLATE MOUSSE CAKE 5.95

*Three Layer Sponge Cake filled with Chocolate and Raspberry Mousse*

### ICE CREAM COOKIE SANDWICH 5.95

*Warm Fresh Baked Chocolate Chip Cookies surround Generous Scoop of Vanilla Ice Cream*

### CHOCOLATE GANACHE CAKE 5.95

*A Rich Chocolate Cake topped and filled with a Chocolate Butter Cream*

### APPLE CRISP 5.95

*Warm Apple Fritter served with Vanilla Ice Cream and Caramel Sauce*

### CRÈME BRÛLE 5.95

*Rich Custard topped with a layer of Hard Caramel*

### ICE CREAM 3.95

*Chocolate, Vanilla, Strawberry, Butter Pecan*

### SORBETS 3.95

*Mango, Raspberry, Lemon, Orange*



STONE  
CRAB  
OCTOBER  
THRU MAY

FLOWN IN FRESH!!



TROUT  
NOW AVAILABLE DAILY  
\$16.95