



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

Appetizers

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 - Rémoulade 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 - Rémoulade Sauce 10.50

Soups and Salads

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

- ROAST PRIME RIB OF BEEF - *With Au Jus* 18oz King Cut 21.95
12oz Queen Cut 18.95
- 20OZ PORTERHOUSE - 20.95
- 14OZ NEW YORK STRIP STEAK - 22.95
- 8OZ FILET MIGNON - 21.95
- 20OZ 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
- ROTISSERIE CHICKEN - *Served with Roasted Potatoes, Carrots and Onions*
16.95
- SURF AND TURF - *Half pound Alaskan King Crab Legs and 8 oz Filet Mignon*
39.95
- 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, or Deep Fried*
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 PEACH BBQ SAUCE

Sides 4.95

- 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

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 22
THRU MAY

FLOWN IN FRESH!!



TROUT
NOW AVAILABLE DAILY