



Down Under Steakhouse

AT THE MIDNIGHT ROSE HOTEL & CASINO

Tastings

French Onion Soup \$6

Naturally Rich in Flavor Served with Swiss Crostini

Jumbo Shrimp Cocktail \$10

Served with Lemon Wedge and Cocktail Sauce

Asian Ahi Tuna \$9

Blackened fresh Ahi Tuna served Rare with Pickled Ginger, Wasabi, and Spicy Soy Mustard

Lobster Mac and Cheese \$10

Lobster Claw Meat with Mascarpone and Parmesan Cheese topped with Buerre Blanc

Diver Scallops \$8

Jumbo Sea Scallops with Sesame Seaweed Salad and Port Wine Reduction

Crab Cakes \$8

Dungeness Crab Cakes, served with Beurre Blanc and Pesto Cream
Topped with caviar

“Blue Moon” Onion \$6

Marinated in Blue Moon Beer and Deep-Fried served with Spicy Ranch

*Tax & Gratuity not included in any of the menu pricing.
15% Gratuity will be added to parties of 5 or more*



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Colorado Rack of Lamb \$26
Rack of Lamb topped with Mint Demi-Glace

Filet Mignon \$34
Topped with Marsala Demi-Glace

New York Strip Steak with Down Under Butter \$25
N.Y. Strip Crowned with Sun-Dried Tomato Butter and Topped with Haystack Potatoes

Rib Eye Steak \$25
Rib Eye Crowned with Sun-Dried Tomato Butter and Topped Onion Rings

Down Under Cut Prime Rib
Black Angus Prime Rib Eye served with Au Jus and Horseradish Sauce

Queen Cut \$22
King Cut \$25

Sides

**Each entrée includes choice of two sides
And a visit to our Salad Buffet**

Leek Risotto

Grilled Seasoned Vegetables

Yukon Mashed Potatoes

Sautéed Button Mushrooms

Baked Potato

Grilled Asparagus

Fresh Sautéed Spinach

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Pasta

Vegetable Linguini \$17

Tossed with Fresh Vegetables and Marinara and topped with Melted Mozzarella on Linguini

Penne Shrimp \$19

Penne with Jumbo Prawns, Cherry Tomatoes and Asparagus Tips and finished with White Wine Garlic Sauce

Poultry and Fish

Chicken Oscar \$20

Lightly Breaded and topped with Crab Meat and Hollandaise

Apricot Glazed Chicken \$20

Hickory Smoked Half Chicken topped with Sweet Apricot Glaze
(Subject to Availability)

Walnut Crusted Salmon \$20

Pan Seared Fresh Salmon with Crushed Walnuts and Amaretto Beurre Blanc

Potato Wrapped Halibut \$21

Halibut Filet wrapped with thin Potato Slices then lightly fried and topped with Roasted Red Pepper Sauce

Raspberry Sea Bass \$21

Pan Seared Filet topped with Raspberry Beurre Blanc and Crispy Leeks

Alaskan King Crab Legs \$33

1 lb. boiled Crab Legs served with Drawn Butter and Lemon Wedge

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For Banquet reservations call 1-800-635-L'UCK ext. 2199*



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Dessert Menu

Chocolate Cheese Cake \$6

House Made Chocolate Cheese Cake with Crushed Oreo Crust
and topped with Chocolate Syrup

Crème Brule \$6

Classic French Egg Custard with Vanilla Bean
and Caramelized Sugar on Top

Apple Pie a la Mode \$6

Southern Style Apple Pie served with Vanilla Bean Ice Cream

Flourless Chocolate Cake \$6

Very Rich Chocolate Cake with Chocolate Syrup and Whipped Cream

Raspberry Cheese Cake Spring Roll \$6

NY Cheese Cake wrapped in Spring Roll with Cinnamon and Sugar
Topped with Raspberry Syrup

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Thank You for visiting "The Down Under Steakhouse"

Executive Chef

Chris Logan

F & B Director

Rick Pratt