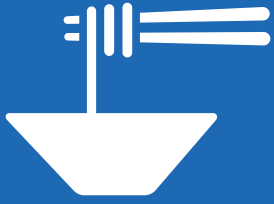


AMERICA

Dinner





APPETIZERS

JALAPEÑO POPPERS

Stuffed with Jack cheese, cream cheese and tiger shrimp wrapped in applewood smoked bacon and baked golden brown 9.50

POTATO SKINS

Roasted potato skins topped with chorizo sausage, Jack cheese, sour cream, jalapeños and chives 8.95

CHICKEN WINGS

Spicy buffalo or honey chipotle wings with creamy bleu cheese dressing and celery sticks 9.95

CHICKEN TENDERS

Breaded chicken tenders with honey mustard 10.50

FARMER'S MARKET FLATBREAD

Seasonal market vegetables, roasted bell peppers and chèvre cheese with cilantro pesto 8.95

FRIED MOZZARELLA & ZUCCHINI STICKS

Served with spicy marinara 8.95

DOUBLE TOMATO BRUSCHETTA

Plum tomatoes, prosciutto ham, hydroponic watercress, fresh mozzarella and sun-dried tomato pesto 8.95

SLIDER TRIO 11.95

- Angus beef with caramelized onions
- Slow smoked pulled pork on buttermilk biscuit
- California style fish taco with avocado, tomato and chipotle crema

CHINESE DUMPLINGS

Pan seared pork pot stickers served with jalapeño ponzu 10.95

AHI TUNA & WATERMELON

Blackened and seared rare ahi tuna served on fresh watermelon with wasabi sauce and micro cilantro 11.95

SOUPS & SMALL SALADS

SOUP OF THE DAY

Chef's daily creation 5.95

CHICKEN NOODLE SOUP

House-made soup with chicken, egg noodles and vegetables 5.95

GREEN SALAD

Mesclun greens, tomatoes, cucumber and choice of dressing 5.95

PETITE CAESAR SALAD

Tossed romaine in Caesar dressing with garlic croutons and Parmesan cheese 6.95

HEARTS OF PALM

Boston bibb lettuce, tomatoes, kalamata olives, crumbled chèvre cheese and aged sherry vinaigrette 6.95

SANDWICHES

Served with French fries

CALIFORNIA GRILLED TURKEY

Turkey, provolone cheese, Roma tomatoes, avocado and butter lettuce on pressed focaccia roll 12.95

ITALIAN MEATBALL HERO

Parmigiano-Reggiano and fresh herb meatballs with spicy marinara sauce and melted mozzarella on hoagie roll 12.50

GRILLED VEGETABLE PITA

Deconstructed with zucchini, yellow squash, eggplant, carrots, red onion, asparagus and hummus 10.95

CAPRESE PANINI

Buffalo mozzarella, heirloom tomatoes, basil aioli and balsamic reduction on semolina bread 10.95

CHIPOTLE CHICKEN WRAP

Chipotle marinated chicken, Sonoma field greens, grilled pineapple, tomatoes and chipotle mayo in flour tortilla 12.95

TURKEY CLUB

Roasted turkey breast, applewood smoked bacon, red leaf lettuce and tomatoes on toasted sourdough 11.95

ENTRÉE SALADS

CHICKEN CAESAR SALAD

Grilled chicken, fresh romaine, garlic croutons, Parmesan cheese and traditional Caesar dressing 13.95

COBB SALAD

The Brown Derby classic with grilled chicken, smoked bacon, hard-boiled egg, avocado, tomato, bleu cheese and crisp romaine lettuce 13.95

GRILLED ALASKAN SALMON SALAD

Spice-rubbed salmon on endive & watercress with dijon-chive vinaigrette and toasted pine nuts 15.95

STIR FRY SHRIMP SALAD

Marinated shrimp, stir fried with rice noodles, crispy lettuce and fresh vegetables, tossed in tangy sesame ginger vinaigrette 14.95

STEAK SALAD*

Roasted beef tenderloin, grilled romaine, asparagus, tomato, red onions and baby carrots drizzled with balsamic vinaigrette 15.95



ENTRÉES

PAN SEARED SALMON

Alaskan salmon with tri colored quinoa, alder wood smoked cauliflower and shaved fennel 17.95

FISH & CHIPS

Beer battered cod, waterfront-style with fresh lemon, tartar sauce and malt vinegar 14.95

B.B.Q. PLATTER

Tender smoked baby back pork ribs & half chicken, served with fries or baked potato and seasonal vegetables 21.95

KANSAS CITY STYLE BABY BACK RIBS

Tender pork ribs, sweet & spicy barbecue sauce, French fries and corn on the cob

Half 18.95

Full 24.95

FILET MIGNON*

Jalapeño bacon wrapped filet mignon topped with chimichurri sauce, served with garlic mashed potatoes and sautéed French green beans 28.95

FLAT IRON STEAK*

Molasses and coffee rubbed flat iron steak with a bing cherry demi glace, served with baked potato and sautéed broccolini 21.95

PORK CHOPS

Grilled pork chops with Granny Smith apple chutney, chorizo fingerling potatoes and sautéed green beans 19.95

ORGANIC FREE RANGE HALF CHICKEN

Roasted with fresh herbs & garlic, served with seasonal vegetables and apple cornbread stuffing 17.95

SESAME CHICKEN

Honey and sesame seared organic chicken breast with sautéed baby bok choy, red bell peppers, onion and Chinese long beans with a soy ginger glaze 16.95

CHICKEN PARMESAN

Breaded chicken breast baked with tomato sauce, Parmesan and mozzarella cheese over fettuccini pasta 15.95





PASTA

MAC & CHEESE

All American classic macaroni pasta in Wisconsin cheddar cheese sauce 10.95

PRIMAVERA ORECCHIETTE

Roasted zucchini, tomatoes, baby carrots and broccolini tossed in pesto and topped with fresh Parmesan cheese 13.95

FETTUCCINE ALFREDO

Al dente fettuccine noodles tossed in fresh Parmesan, black pepper and cream sauce 12.95

Add Grilled Chicken 4.

Add Grilled Shrimp 5.

SPAGHETTI & MEATBALLS

Parmigiano-Reggiano and fresh herb meatballs finished with marinara sauce, Parmesan cheese and garlic bread 13.95

LOBSTER RAVIOLI

Fresh made pasta stuffed with lobster, ricotta cheese and fresh herbs, tossed in roasted tomato cream sauce 17.95

SHRIMP SCAMPI & ANGEL HAIR PASTA

Large Gulf shrimp sautéed with garlic, white wine, herbs and lemon, tossed with angel hair pasta, Roma tomatoes and fresh basil 17.95

BURGERS

Served with French fries

AMERICA'S BURGER*

Half pound ground sirloin, lettuce, tomato, red onion and pickle on soft brioche bun 10.95

Additional toppings .50 each: cheese, grilled onions, sautéed mushrooms, bacon, avocado

MUSHROOM CHEDDAR BURGER*

Sautéed mushrooms, aged cheddar and chopped bacon 12.50

PATTY MELT*

Sautéed onions and Swiss cheese on grilled rye 11.95

GARDEN BURGER

Grilled veggie burger served with tomato, onion, pickles and roasted red pepper relish 10.95

TURKEY BURGER

Half pound lean ground turkey with melted cheddar cheese, lettuce, tomato, onions and dill pickle on whole wheat 11.50

PRIME BURGER*

Half pound ground prime rib, Swiss cheese, red onion marmalade, demi glace and horseradish aioli 12.95

VEGETABLES & SIDES

French Fries 3.75

Chili Cheese Fries 4.25

Mashed Potatoes 4.00

French Green Beans 4.50

Guacamole 4.50

Broccoli in Cheese Sauce 4.50

Sautéed Spinach 4.50

Beer Battered Onion Rings 4.50

Coleslaw 3.75

Grilled Onions 3.75

Sautéed Mushrooms 4.50

Seasonal Vegetables 4.50

18% gratuity will be added to parties of 6 or more. All major credit cards accepted. Please let your server know if you have any food allergies, as not all ingredients are listed on the menu. For all private party information call 740.6433 or www.arkvegas.com

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.

TROPICAL FRUIT FAVORITES 8

MARGARITAS, PIÑA COLADAS & DAIQUIRIS

Strawberry, Mango, Passion Fruit, Wild Berry, Guava or Peach

SPECIALTY DRINKS 8

FIRECRACKER ICED TEA

Traditional Long Island Iced Tea boosted with Blue Curacao and Grenadine

RASPBERRY LEMONADE

Stolichnaya Razberi Vodka, Torani Vanilla Syrup, Fresh Lemonade and Fresh Mint

FRUITY BOOTY

Southern Comfort, Malibu Rum, Peachtree Schnapps, Amaretto and Pineapple Juice

BEER

BOTTLED BEER

Budweiser

Miller Lite

Bud Light

Coors Light

Michelob Ultra

O'Douls

Anchor Steam

Lagunitas "Little Sumpin' Sumpin" Ale

Dogfish Head 60 Minute IPA

Woodchuck Cider

IMPORTED BOTTLE

Heineken

Corona

Stella Artois

DRAFT BEER

Budweiser

Fat Tire Amber

Bud Light

Sam Adams

Blue Moon

Seasonal

Guinness

Pabst Blue Ribbon

DESSERTS

NEW YORK STYLE CHEESECAKE

Creamy New York classic with strawberry, blueberry or pineapple topping 6.95

HOT FUDGE BROWNIE SUNDAE

Fresh-baked brownies with rich vanilla ice cream, hot fudge, fresh whipped cream and crunchy walnuts 7.95

SEATTLE MOCHA FIX

Mocha buttercream, ganache and bittersweet chocolate with vanilla sponge soaked in coffee cocktail 6.50

TIRAMISU

Traditional mascarpone cheese mousse with espresso coffee syrup drenched lady fingers 6.95

OLD SOUTHERN CHEESECAKE

Traditional sour cream cheesecake topped with strawberries with a graham cracker crust bottom 6.95

THE DECKHAND

Bacardi 151, Midori, Orange Juice and Sierra Mist

CANYON ROSE

Citrus Vodka and Chambord

WINE

WHITE WINE

GLASS BOTTLE

CALIFORNIA

Canyon Road Chardonnay

7

26

Kendall Jackson Chardonnay

10

38

Sterling Sauvignon Blanc

8

30

Woodbridge White Zinfandel

6

22

RED WINE

CALIFORNIA

Canyon Road Cabernet

7

26

Kendall Jackson Cabernet

10

38

Canyon Road Merlot

7

26

Estancia Merlot

10

38

BUBBLY

New York-New York, American Champagne

7

26

Korbel Brut, California

10

38

CENTRAL PARK

A decadent milk chocolate mousse with a peanut butter candy crunch bottom 5.95

NEW YORK NIGHTS

Rich dark chocolate mousse paired with raspberry truffle filling and chocolate cake 6.50

CALIFORNIA FRUIT TART

Assorted fresh fruit with vanilla custard in a sweet tart shell 5.95

NEW ORLEANS

CHOCOLATE ÉCLAIR

Pâte á choux pastry filled with vanilla bean custard topped with chocolate glaze 6.50

FOUR CORNERS CHOCOLATE

MOUSSE PARFAIT

Rich chocolate mousse with chocolate cake and cocoa nibs 6.50

