

## FIRST

### **GRILLED PORTABELLA MUSHROOMS 10**

Wilted Spinach, Boursin Cheese, Ripe Tomato Sauce, Pine Nuts

### **BRAISED BEEF SHORT RIB RAVIOLI 12**

Black Truffle Demi-Glace, Root Vegetables Brunoise

### **PAN SEARED SCALLOPS WRAPPED WITH SMOKED BACON 15**

Crispy Pencil Asparagus, Roasted Red Pepper Salad

### **ESCARGOT BORDELAISE 15**

Petit Mushroom Tortellini, Root Vegetables, Rich Brown Sauce

### **JUMBO LUMP CRAB CAKE 16**

Horseradish and Heirloom Tomato Salad, Spicy Aioli

### **GIANT TIGER PRAWNS 16**

Crisp Fennel, Lemon and Arugula Salad

### **SEARED AND CHILLED AHI TUNA LOIN 12**

Sushi Grade Tuna, Pistachio Crust, Sweet and Sour Sesame Sauce

### **KOBE BEEF TARTAR 15**

Frisee Salad, Crème Fraiche, Roasted Tomato Toast Points

### **CLASSIC SHRIMP OR CRAB COCKTAIL 16**

Chilled Jumbo Shrimp or Lump Blue Crab, Traditional Cocktail Sauce

### **OYSTERS ON THE HALF SHELL 12/18**

Half or Full Dozen

#### **SEAFOOD ON ICE**

We select only the highest quality and freshest shellfish available from all over the world flown in daily. Selection may vary with market availability.

**Shrimp**      **Maine Lobster**      **Oysters**      **Alaskan King Crab Legs**  
Market Price

## THEN

### **FRENCH ONION SOUP GRATINÉE 9**

Sherry Wine, Gruyère, Comte Cheeses, Crispy Crouton

### **ROASTED LOBSTER BISQUE 12**

Lobster in Vol au Vent

### **THE **B**ALLY'S STEAKHOUSE SALAD 9**

Bibb Lettuce, Selected Wild Greens, Spicy Cashews, Teardrop Tomatoes, Rose Petals, Champagne Vinaigrette

### **BEEFSTEAK TOMATO AND ONION DUET 10**

Bermuda Onion, French Chevre, Tomato Confit Vinaigrette

### **CAESAR SALAD 10**

Heart of Romaine Lettuce, Caesar Dressing, Garlic Croutons

### **CRISP ICEBERG WEDGE SALAD 10**

Vine Ripe Tomatoes, Apples, Point Reyes Blue Cheese, Crispy Bacon

*Refreshing and Responsible Bottled Water.*

*AquaHealth Premium Water is both excellent in quality and earth-friendly.*



**AQUAHEALTH®**  
premium water

## **BLACK ANGUS BEEF**

8 OZ CENTER CUT FILET MIGNON	36
12 OZ CENTER CUT FILET MIGNON	42
SLOW ROASTED 16 OZ PRIME RIB	32
SLOW ROASTED 24 OZ PRIME RIB	38

**AMERICAN "WAGYU" KOBE BEEF RIB EYE**  
**CUT TO ORDER BY THE OUNCE**  
8oz minimum cut  
15 per ounce

<b>20 OZ CHATEAUBRIAND FOR TWO</b>	<b>85</b>
Homemade Parmesan and Garlic Potato Chips, Sautéed Green Beans with Pine Nuts, Béarnaise Sauce	

## **IN HOUSE DRY AGED BLACK ANGUS STEAK**

22 OZ DRY AGED BONE-IN RIB EYE	40
24 OZ DRY AGED PORTERHOUSE	42
20 OZ KANSAS CITY STRIP STEAK	45

**Your medium-well or well-done steak will take 30 minutes to be cooked to perfection. Thank you for your patience.**

Complement your selection with one of our following sauces:

<b>Béarnaise</b>	<b>Creamy Horseradish</b>	<b>Hollandaise</b>	<b>Green Peppercorn</b>
<b>Bordelaise</b>	<b>Bally's Red Wine Reduction</b>	<b>Morel Mushroom Sauce</b>	

<b>DOMESTIC JUMBO LAMB CHOPS</b>	<b>40</b>
Garlic, Tomato, Baby Zucchini, Natural Thyme Lamb Jus	
<b>KUROBUTA PORK CHOPS</b>	<b>32</b>
Sweet Onions, Smoked Bacon, Roasted Fingerlings, Apple Glaze	
<b>BRICK PRESSED GRILLED CHICKEN</b>	<b>29</b>
Baby Leeks, Green Beans, Oven Roasted Tomato, Herb Chicken Jus	

## **FROM THE SEA**

<b>SAUTÉED ALASKAN HALIBUT</b>	<b>30</b>
Mushroom Risotto, Wilted Spinach, Provencal Sauce	
<b>ATLANTIC SALMON</b>	<b>28</b>
Pan Seared with Wasabi Mashed Potatoes, Baby Vegetables, Citrus Buerre Blanc	
<b>WHOLE MAINE LOBSTER (2½ LB.)</b>	<b>Market Price</b>

## **SIDE DISHES**

Jumbo Asparagus	7	Roasted Garlic Mashed Potato	7
Au Gratin Potatoes	7	Parmesan Garlic Potato Chips	7
Baked Potato	7	Green Beans with Pine Nuts	8
Homemade Fries	7	Crispy Onion Rings	7
Creamed Corn	8	Macaroni and Cheese	8