

# Menu

## Appetizers

### Pesto Garlic Bread \$5.75

Our flavorful French bread prepared with tomato, garlic & pesto and topped with Mozzarella cheese.

### Grilled Asparagus \$6.50

Asparagus with lime and pepper, grilled.

### Lightly Fried Shrimp \$11.00

Shrimp, with the barest flour dredge, perfectly fried. Served with made-fresh-to-order Fra' Diavolo sauce for dipping.

### Fried Calamari \$9.75

Tender calamari lightly dredged in seasoned flour and fried. Joined with our made-fresh-to-order Fra' Diavolo sauce.

### Shrimp Scampi \$11.00

Shrimp in a sauce of butter, garlic, lemon, white wine and herbs.

### Chef Al's Wings \$10.50

A House Speciality! Big chicken wings liberally applied with Chef Al's secret dry rub, allowed to leisurely season, slow-baked and then grilled to finish.

### Sweet Chili & Bacon Prawns \$9.00

Prawns dressed with a dash of cream cheese, wrapped with crispy bacon and accompanied by a Thai-inspired sweet and spicy chili sauce.

### Mussels Oreganata \$12.50

Green Lip New Zealand Mussels powdered with oregano-seasoned Japanese Panko crumbs and baked in the oven. Served with cherry pepper beurre blanc sauce.

### Crab Cakes \$13.75

Crab meat seasoned with herbs and lemon and then lightly breaded with Panko crumbs. The cakes are then sautéed for a light and crispy crust and finished in the oven. Topped with a shrimp beurre blanc sauce.

### Pork Roulade \$9.75

Tender filet of pork pounded and rolled with duxelles of mushroom, roasted peppers, Parmesan and Mozzarella cheeses and herbs. Baked and served upon a bed of spinach with a lightly spicy Marsala wine and pepper sauce.

### Slow Roasted St. Louis Pork Ribs \$10.50

St. Louis Ribs gently roasted over the course of hours at low heat, drizzled with Chef Al's delectable sauce and quickly caramelized on the grill.

## Salads

We offer two salad dressings made fresh each day in-house, a bold Caesar and a tangy Balsamic Vinaigrette.

### Tomato Caprese \$10.50

Fresh Mozzarella, sliced Roma tomatoes, basil, olive oil, and Balsamic vinegar, seasoned simply with salt & pepper.

## Salads (cont.)

### Special House Salad \$6.50

Fresh mixed greens tossed in our Balsamic Vinaigrette.

### Caesar Salad \$6.50

Romaine Lettuce tossed in our Caesar dressing and liberally sprinkled with Parmesan cheese. Add grilled chicken breast to your salad for \$4.00.

### Really Trashy "Garbage" Salad \$12.00

Mixed greens, salami, Provolone cheese, shrimp, capers, hearts of palm, cherry peppers, and mushrooms in our Balsamic Vinaigrette accompanied by a hearty mound of bleu cheese crumbles.

**Don't Forget to Ask About Our Fabulous House-Made Soups!**

## Pasta

Each of our pasta dishes comes with a complementary dinner-sized House or Caesar salad.

### Spaghetti Squash over Pasta\* \$12.00

Spaghetti squash with fresh Roma tomatoes, garlic, onions, basil and Parmesan cheese upon traditional spaghetti pasta.

### Chef Al's Favorite Rigatoni\* \$13.00

Cherry peppers, garlic, squash, onions, basil and Parmesan cheese over rigatoni. Topped with a crispy fried zucchini garnish.

### Linguine alle Vongole \$15.00

Linguine tossed with garlic and shelled white clams. Let us know if you want it spicy!

### Spaghetti Marinara \$10.00

Pasta sautéed in a Marinara made with plum tomatoes and herbs.

### Spaghetti with Sausage and Softball Meatball \$15.50

Our Spaghetti Marinara with a Softball Meatball and a classic "New York" Italian-style sausage. Really. We mean it. The sausages are flown in for us from New York City.

### Rigatoni alla Vodka \$14.00

Rigatoni in a sauce of red ripe tomatoes, cream and shallots, and infused with vodka to bring out the flavor of the tomatoes.

### Rigatoni Bolognese \$13.00

Rigatoni tossed in a meat sauce hit with a bit of cream. Add a Softball Meatball and/or an Italian Sausage to your order for just \$4.50 for either.

### Fettuccine Alfredo \$12.00

Cream, garlic, butter and Parmesan cheese make up this favorite, served over fettuccine pasta. Add either shrimp or grilled chicken breast for \$5.50.

\* represents a vegetarian-friendly item.

# Menu

## Entrées

Each of our entrée selections includes your choice of a dinner-sized salad, either House or Caesar.

### Grilled Salmon **\$20.00**

Simply grilled and then completed in the oven with a pat of rosemary-pimento butter. Served over Basmati rice.

### Shrimp Scampi **\$16.00**

The traditional favorite. Shrimp prepared in a sauce of butter, garlic, lemon, white wine and herbs and served over angel hair pasta.

### Eggplant Parmigiana **\$14.50**

Eggplant with Marinara sauce and Parmesan cheese. Served over spaghetti.

### Chicken & Artichokes **\$17.50**

Chicken lightly sautéed in white wine, roasted garlic, shallots, and herbs. Served with a white wine and lemon sauce and diced tomatoes. Accompanied by Chef Al's delicious Potato Pie and fresh vegetables.

### Chicken Saltimbocca **\$17.50**

Sautéed chicken breast with a layer of Prosciutto in a Marsala wine and mushroom sauce. Served over a bed of spinach with a helping of Potato Pie.

### Chicken Parmigiana **\$17.50**

Chicken breast basted with Marinara and covered in Parmesan. Served over spaghetti.

### Chicken Tristina **\$19.00**

A breast of chicken stuffed with grilled vegetables and Mozzarella cheese and served over penne aglio olio con broccoli.

### Meatloaf **\$10.00**

The comfiest of comfort foods. Accompanied by Potato Pie and fresh vegetables.

### Orange Roughy Franchise **\$21.00**

Orange Roughy lightly floured and pan fried with white wine and shallots. Presented with lemon butter sauce over angel hair pasta.

## Steaks & Chops

Each of our Steaks & Chops selections includes your choice of a dinner-sized House or Caesar salad. Beef and lamb dishes come with Potato Pie and fresh vegetables.

### Chef Al's Special Pork Chops **\$21.00**

Pork chops marinated in papaya extract, dredged in Panko breading with a touch of soy sauce and baked to fork-tender perfection. Topped with bell peppers, mushrooms, potatoes and red onions.

### Lamb Chops **\$24.00**

All-natural New Zealand lamb grilled to order.

### Filet Mignon **\$31.00**

We cut our Filets to a generous eight ounces; however, if you're really hungry, ask us! Since we cut our own beef to order, we can cut to any size you like. Add bacon wrap and Gorgonzola cheese for a mere \$2.00 more.

### New York Strip Steak **\$29.00**

### Rib Eye Steak **\$29.50**

Add Marsala wine sauce and mushrooms to your steak for only \$2.00.

### Prime Rib of Beef **\$26.00**

In the traditional style with au jus and horseradish. Or, enjoy a cut grilled and served with Marsala wine sauce & mushrooms for an extra \$2.00.

### Beef Wellington **\$26.50**

An opulent classic. Filet of beef with duxelles of mushroom and Bordelaise sauce baked in puff pastry.

**We proudly serve only U.S.D.A. Choice  
Black Angus beef wet-aged at least 28 days.**

## Desserts

### Root Beer Float **\$6.00**

I.B.C. Root Beer and vanilla ice cream. Mmmm.

### Rice Pudding **\$4.50**

Traditional rice pudding made with cream and golden raisins and topped with a dash of cinnamon.

### Chef Al's Cheesecake **\$6.50**

Chef Al's own New York-style cheesecake. Chef Al makes it by hand for you daily aided only by a giant bowl and a big ol' whisk. Chef Al's Cheesecake is served within a feathery-light graham cracker crust to preserve its fluffy-yet-moist consistency. Plated with a strawberry reduction and a caramel drizzle.

**(702) 202-2448**

Open Daily from 4:30 p.m. to 10:00 p.m.  
Join us Saturday & Sunday for Brunch

**Eat In or Take Out**

**off the strip**  
Just Real Food

We accept Visa, Mastercard and Discover cards.  
Prices subject to change.

Southern Highlands Marketplace  
10670 Southern Highlands Parkway, Suite 102-B  
Las Vegas, Nevada 89141-4109  
Email: [OffTheStrip@helloworld.com](mailto:OffTheStrip@helloworld.com)

Visit us on the web: [www.OffTheStripLVN.com](http://www.OffTheStripLVN.com)