

RUSTIC HOUSE

KITCHEN • GAMING
TAPS

RUSTICHOUSELV.COM

AND VISIT OUR AWARD WINNING SISTER PROPERTIES

JOHN GUTTER

SALAD • GRILL • VIDEO POKER

Best of Summerlin Three-peat!



SUMMERLIN'S BEST SPORTS BAR

AL'S GARAGE
SPORTS BAR • GAMING

NIGHTLY HAPPY HOUR

50% OFF ALL DRINKS • 9PM-7AM

WEEKEND

BOTTOMLESS DRINK PROMOTION 7AM - NOON



**WATCH ALL GAMES ON OUR
10' 4K SCREENS**

FOR A GOOD TIME TEXT "RUSTICHOUSELV" TO (844) 981-1328

STARTERS

CHICKEN WINGS.....\$19
1lb. wings with choice of ranch, bleu cheese, honey mustard or BBQ. Hot, med, mild or plain. Choice of fries or any side salad

HOUSE CHICKEN STRIPS\$17
Choice of ranch, bleu cheese, honey mustard, or bbq sauce. hot, med, mild or plain. Choice of fries or any side salad.

DW CRACK SHRIMP\$17
6 Black tiger shrimp, grilled and tossed in butter, garlic and cracked pepper.

SALMON STACKS \$16
Lightly blackened salmon "stacked" on a sliced cucumber with cabbage, tomato, and fresh jalapeño topped with citrus soy and Cajun Mayo.

PHILLY FRIES\$17
Shaved rib eye piled with mushrooms, onions, over fries with our signature JC cheese sauce.

HOUSE MADE SPINACH ARTICHOKE DIP\$10
A combination of Fresh Artichoke, Spinach, & Creamy Parmesan Cheese served with Parmesan Garlic Bread.

FILET NACHOS*\$16
Tortilla chips with pico de gallo, olives, jalapenos, guacamole, sour cream & our JC signature cheese sauce.

CHICKEN LETTUCE WRAPS\$16
Chicken, asian mix veggies, served on romaine lettuce cups.

QUESADILLA \$13
Pile on some chicken or steak for \$5; Shrimp \$7

RH ANGUS SLIDERS* \$14
Ketchup, grilled onion, cheese, pickle. Choice of fries or any side salad

TUNA CHIPS* \$15
Cajun seasoned tuna, citrus soy, served on a wonton chip with wasabi.

SHRIMP COCKTAIL \$17
6 Black tiger shrimp with the RH signature cocktail sauce.

2 SOFT PRETZELS \$10
Salt, whole grain mustard and JC signature cheese dip.

DYNAMITE ROLLS\$11
Spicy fried spring rolls with sesame chicken, cabbage, carrots, sprouts and sweet chili sauce.



Chicken Lettuce Wrap

SALADS

Red Rock Cobb Salad



DOUBLE WEDGE SALAD \$14
Crisp Iceberg lettuce topped with Blue Cheese, Bacon Bits, Scallions, Tomato, shaved red onions.
Add Chicken \$6, Add Shrimp or Salmon \$12

FILET MIGNON* \$27
Petite filet, romaine lettuce, bacon bits, tomatoes and parmesan dressing.

RUSTIC SALAD* \$13
Cherry tomatoes, English cucumbers, pine nuts, feta, and champagne vinaigrette with mixed greens.
Add: Chicken \$6, Tuna \$8, Shrimp \$9 or Salmon \$12

CAESAR \$13
With house made croutons. Add Chicken \$6 or Shrimp \$9.

RED ROCK COBB SALAD \$19
A traditional Cobb made with free range chicken, fresh corn, bleu cheese, tomatoes, roasted pine nuts, sliced hard eggs and ripe avocados over our spring mix dressed with our house made vinaigrette.

BREAKFAST

SERVED DAILY MIDNIGHT - 11 AM

Breakfast Sides: Toast \$2, Tomatoes \$2, Bacon \$4

RH BREAKFAST* \$12
Bacon, 3 eggs any style and home fries. Served with toast.

CRISPY FRENCH TOAST \$11
Crusted with cereal flakes. Served with butter, syrup, bacon and home fries.

BREAKFAST MELT* \$14
Two Eggs your Style, with Bacon and Cheddar Cheese on Fresh Sourdough. Topped with Garlic Mayonnaise. Served with home fries.

BUILD YOUR OWN OMELETS* \$12
Choose from The Following additions: Cheddar Cheese, Provolone Cheese, Onions, Green Pepper, Red Pepper, Diced Tomatoes, Jalapenos, Black Olives, Pico De Gallo. Add any Protein for an Additional \$3 a piece: Diced Sausage, Bacon Bits, Shrimp. Served with home fries and choice of white, wheat or sourdough toast.

CALIFORNIA BREAKFAST BURRITO* \$15
3 eggs, choice of grilled chicken or steak, guacamole, chopped bacon, cheddar cheese. Served with home fries.

STEAK & EGGS* \$17
Top Sirloin with 3 eggs. Served with toast and home fries.

BREAKFAST BURRITO \$12
Scrambled eggs, sausage, cheddar cheese, topped with our homemade chili verde sauce. Served with home fries.

BREAKFAST PHILLY \$12
Shaved steak and scrambled eggs with onions, mushrooms and cheddar sauce. Served with home fries.

CHICKEN FRIED STEAK & EGGS* \$17
10 oz. Hand breaded Black Angus NY strip topped with chef's homemade Italian sausage gravy. Served with 2 cage free eggs, home fries, and choice of toast.

only \$20
BOTTOMLESS APEROL SPRITZERS, MIMOSAS, KETEL ONE VODKA BLOODY MARYS AND SCREWDRIVERS!
7am-Noon every Saturday and Sunday

*The consumption of raw or under cooked meats or eggs can be harmful to your health

ENTREES

- 10 OZ. SALMON*** \$28
Have it grilled or blackened! Includes asparagus with choice of fries or any side salad.
- ORGANIC "DOUBLE BREAST" CHICKEN** \$24
Served sliced with asparagus and choice of fries or any side salad
- TWIN TAILS*** \$38
2 6-oz. lobster tails with Choice of fries or any side salad.
Add 1 tail to any entrée for \$16
- STEAK & ALASKAN KING CRAB*** \$39
8 oz Grilled Sirloin Steak and 9 oz. Alaskan King Crab with choice of fries or any side salad.
- FETTUCCINE** \$18
Alfredo sauce, veggie medley, garlic toast. Served with a choice of any side salad. Add chicken \$6 or shrimp \$9.
- MAPLE MUSTARD GLAZED SALMON*** \$28
10 oz. salmon filet glazed with maple and dijon mustard, asparagus and choice of fries or any side salad.
- RIGATONI VODKA** \$22
Fresh prosciutto, romano parmesan cheese, peeled tomatoes, and garlic, topped with creamy tomato vodka sauce. Served with a choice of any side salad. Add chicken for \$6
- CHICKEN MARSALA** \$22
Pan seared chicken breast, mushrooms, marsala sauce with fettuccine pasta and garlic toast. Served with a choice of any side salad.
- SPICY CAJUN CHICKEN PENNE PASTA** \$24
Cajun chicken, tomatoes, creamy cheese sauce, garlic toast. (*substitute shrimp \$4) Served with a choice of any side salad.

ULTIMATE SURF AND TURF*\$99

2 lobster tails, 6 Black tiger shrimp (your way), 8 tuna chips, your choice of any steak (sliced), 2 sides and 2 house salads. Sweet deal. **Surf Only \$69 - still a sweet deal!**
**Sorry no substitutions!



STEAKS

- 20 OZ. PORTERHOUSE*** \$60
- 18 OZ. BONE-IN RIBEYE*** \$48
- 16 OZ. NEW YORK*** \$45
- 10 OZ. FILET*** \$48
- 6 OZ. PETITE FILET*** \$32

All steaks seasoned with blended spices and chili oil. Includes choice of fries or any side salad.



SANDWICHES, BURGERS & WRAPS

CHOICE OF FRIES OR ANY SIDE SALAD

- 10 OZ. BURGER*** \$15
Cheddar cheese, lettuce, grilled onions, tomato, ketchup and mustard. Add bacon \$2; Add avocado \$2; Add mushrooms \$.50; Add Bleu cheese crumbles \$2.
- PHILLY CHEESE STEAK SANDWICH OR WRAP**
FULL ORDER \$17 | HALF ORDER..... \$11
Chicken or steak, mushrooms, grilled onions, JC Signature cheese sauce.
- JC CHICKEN CLUB** \$15
Sliced organic chicken, avocado, tomatoes, bacon, mayo. On toasted sourdough.
- SPICY CHICKEN CAESAR WRAP**..... \$15
Spicy chicken breast, romaine lettuce, caesar dressing.
- CHICKEN SANDWICH OR WRAP** \$15
Double breast, avocado, mayo, lettuce, tomato, and swiss cheese.
- CRISPY CHICKEN SANDWICH*** \$16
Fried golden with cheddar cheese, lettuce, tomato, sliced pickles and Al's sauce
- AL'S STEAK DIP*** \$16
Shaved prime rib on a fresh Hoagie roll with grilled onions, Horseradish spread, au jus, Provolone Cheese
- MEDITERRANEAN CHICKEN WRAP** \$15
Grilled chicken, tzatziki sauce, tomatoes, cucumbers, kalmata olives, feta cheese.

MEXICAN

- CARNE ASADA TACOS*** \$18
3 flour tortillas filled with carne asada meat or chicken, cilantro, onions, mixed cheeses and rice and beans.
- WET BURRITO** \$18
Grilled chicken, pico de gallo, cheddar cheese, rice, refried beans, topped with green chili verde.
- CARNE ASADA PLATE*** \$23
7 oz. carne asada meat served with avocado, pico de gallo, and 3 flour tortillas with rice and beans.
- SHRIMP TACOS** \$17
3 flour tortillas filled with marinated shrimp, coleslaw, chipotle mayo, and mixed cheeses with rice and beans.
- TAQUITOS** \$17
4 tortillas filled with chicken, queso fresco, lettuce, pico de gallo, sour cream, hot sauce on the side. Served with rice and beans.

SIDES

- SKILLET MAC 'N' CHEESE** \$8
- JUMBO ASPARAGUS**..... \$8
- LOADED BAKED POTATO** \$8
- FRENCH FRIES** \$7
- CHEESY MASHED POTATOES** \$8
- JC SIDE SALAD** \$7
- CAESAR SIDE SALAD** \$7
- ROASTED BRUSSEL SPROUTS** \$8
- LOADED POTATO WEDGES** \$8
- SMOTHERED TOTS** \$8
- SAUTEED MUSHROOMS** \$7

SHAREABLE DESSERTS

- AL'S GARAGE MUD PIE** \$11
- CHOCOLATE CAKE** \$13
- CARROT CAKE** \$13
- NEW YORK CHEESE CAKE** \$11
with Fresh Berries

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COCKTAILS

"On Ice"

- THE RUSTIC NAIL** \$14
A HOUSE FAVORITE! Glendronach 12 year Single Malt Scotch, Drambuie, Fresh Squeezed Lemon, Orange Twist. Served up or on the rocks
- HAVE ANOTHA' SPRITZ** \$15
Korbel Champagne, Tito's Vodka, Strawberry Puree', Bitters, Fresh Lemon Juice.
- RH OLD FASHIONED** \$12
Old Forester Bourbon, Muddled Orange and Cherry, Angostura Bitters, Sugar, Soda Water
- PERFECT MANHATTAN** \$12
Makers Mark Bourbon, sweet vermouth, dry vermouth, dash of cherry juice, cherry. Served on the rocks or up
- RUSTIC LEMONADES** \$10
Choose your flavor!!! Bacardi Mango, Lime, or Dragonfruit mixed with our fresh lemonade
- JC ARNOLD PALMER** \$10
Deep Eddy Sweet Tea Vodka, Lemonade
- RH BLOODY MARY** \$11
Premium Bloody Mary Mix, Ketel One Vodka, olives, lemon, and lime

MARGARITAS

Add grand marnier floater for \$3

- TWINS MARGARITA** \$13
PERFECTLY SIMPLE!!! Casamigos Blanco Tequila, Cointreau, Agave Nectar, Fresh Squeezed Lemon and Lime, Salted Rim
- "THE CORNER" MARGARITA** \$16
AKA: The Aphrodisiac
Cazadores Blanco Tequila, Cointreau, Damiana (shipped in special), 4 Fresh Squeezed Key Limes
- SKINNY MARGARITA** \$13
Calirosa Blanco, Cointreau, Agave nectar, fresh squeezed limes and oranges, salted rim
- JALAPENO MARGARITA** \$15
Tanteo Jalapeno Tequila, Triple Sec, Muddled Fresh Jalapeños, Premium Margarita Mix, Salted Rim
- RH MARGARITA** \$11
Cuervo Tradicional, Triple Sec, Premium Margarita Mix, Salted Rim

MARTINIS

- "THE A.B.W."** \$15
Casamigos Blanco Tequila, Cointreau, Grand Marnier, Fresh Squeezed Lemon, Sugar Rim

- HUCKLEBERRY LEMONDROP ...** \$12
Blue Ice organic huckleberry Vodka, Cointreau, Fresh Squeezed Lemon, Sugar Rim



DRINKABLE DESSERTS

- CHUNKY MONKEY MARTINI** \$14
Howler Head Banana Whiskey, Racho Gloria Chocolate Cream, Stoli Vanilla Vodka and Frangelico Hazelnut Liqueur
- BUILD ME UP, (PEANUT) BUTTER CUP!** \$14
Skrewball Peanut Butter Whiskey, Bailey's Irish Cream, Frangelico, Ciroc French Vanilla Vodka, chocolate drizzle
- ESPRESS- "OH!" MARTINI** \$13
3 Olives Triple Shot and Vanilla vodkas, Fernet Branca Mente, Frangelico, Somrus Coffee Liqueur
- JOHNNY'S JOE** \$12
Slane Castle Irish Whiskey, Bailey's Irish Cream, Frangelico, Fresh Coffee, topped with whip shot Vodka whipped cream

BEER

DRAFT BEERS

(AROUND THE WORLD)

- Stella Artois \$7
Bud Light \$5.75
Coors Light \$5.75
Firestone 805 \$7
Modello Especial .. \$7
Guinness Stou \$7
Mango Cart \$7

DRAFT BEERS

(LOCAL)

- Bad Beat Rustic House Seasonal .. \$7
Hop Valley IPA \$7
Big Dog Las Vegas Lager \$7
Tenaya Creek Pilsner \$7
Revision Hazy AF IPA \$7

BOTTLED BEER

(AROUND THE WORLD)

- Chimay Red..... \$12.25
Coors Light..... \$6
Corona \$6.50
Firestone Union Jack \$7.50
Bud Light \$6
Peroni \$6.50
Michelob Ultra \$6
Duvel \$10.25
Corona Premier \$6.50
Amstel Light \$6.50
Miller Lite \$6
Angry Apple Cider \$6.50
Budweiser \$6
Stella 0.0 (NA) \$6.50
Kona Longboard \$6.50
White Claw Seltzers \$7.25
High Noon Seltzers \$7.25

BEER BY THE CAN

(LOCAL \$7 EACH)

- Lovelady Ninth Island Sour..... \$6
Big Dog Dirty Dog \$6
Bad Beat Bluffing Isn't Weis \$6
Able Baker Atomic Duck IPA \$6
Big Dog Red Hydrant Ale \$6
Able Baker Excited State Lager \$6

MULES

- LONDON MULE** \$11
Ford's Gin, lime juice, Q Organic Ginger Beer
- IRISH MULE** \$12
Slane Castle Irish Whiskey, Lime Juice, Q Organic Ginger Beer
- KENTUCKY MULE** \$11
Maker's Mark Bourbon, lime juice, Q Organic Ginger Beer
- MOSCOW MULE** \$11
Tito's Vodka, Lime Juice, Q Organic Ginger Beer
- MEXICAN MULE** \$13
Cazadores Blanco Tequila, Lime Juice, Q Organic Ginger Beer