



RUSTICHOUSELV.COM

AND VISIT OUR AWARD WINNING SISTER PROPERTIES

JOHN CUTTER

SALOON • GRILL • VIDEO POKER

Best of Summerlin Three-peat!



SUMMERLIN'S BEST SPORTS BAR

AL'S GARAGE
SPORTS BAR • GAMING

WEEKLY SPECIALS

**NIGHTLY
HAPPY HOUR**
50% OFF ALL DRINKS ~ 9PM-7AM

**WED & SAT
STEAK & LOBSTER
ONLY \$25 ALL DAY!**
UPGRADE YOUR STEAK TO ANY CUT FOR ONLY \$45 TOTAL!

**THURSDAY
WINE SPECIAL**
1/2 PRICED SELECT BOTTLES OF WINE!

**MON & THUR
STEAK & KING CRAB**
ONLY \$30 ~ 9 OZ. ALASKAN KING CRAB
ADD CHOICE OF FRIES OR SIDE SALAD FOR \$5

**FRIDAY
ST LOUIS STYLE RIBS**
\$18 HALF RACK \$28 FULL RACK ALL

**SUNDAY
STEAK SPECIAL**
50% OFF ALL STEAKS ALL DAY!
SERVED A LA CARTE!

FOR A GOOD TIME TEXT **"RUSTICHOUSE"** TO **(844) 440-2568**

STARTERS

RUSHMORE CHISLIC \$17
8 oz of famous filet cubed and fried. Seasoned with a kick, on a bed of grilled peppers and onions and topped with bleu cheese crumbles. Served with ranch dressing and our homemade Jack Daniels BBQ sauce

CHICKEN WINGS.....\$18
1lb. wings with choice of ranch, bleu cheese, honey mustard or BBQ. Hot, med, mild or plain.

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

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

SALMON STACKS \$18
Lightly blackened salmon "stacked" on a sliced cucumber with cabbage, tomato, and fresh jalapeño topped with citrus soy and Cajun Mayo.

PHILLY FRIES\$19
Shaved rib eye piled with mushrooms, onions, over fries with our signature JC cheese sauce.

HOUSE MADE SPINACH ARTICHOKE DIP\$14
A combination of Fresh Artichoke, Spinach, & Creamy Parmesan Cheese served with Parmesan Garlic Bread.

FILET NACHOS\$19
Tortilla chips with pico de gallo, olives, jalapenos, guacamole, sour cream & our JC signature cheese sauce.

CHICKEN LETTUCE WRAPS\$17
Chicken, asian mix veggies, served on romaine lettuce cups.

Happy Hour Starters 50% OFF
Nachos, Dynamite Rolls, Philly Fries, Spinach
Artichoke Dip, Quesadilla.
Everyday 4-6PM & 12-6AM

CHICKEN OR STEAK QUESADILLA..... \$16
Substitute Shrimp \$7

RH ANGUS SLIDERS* \$16
Ketchup, grilled onion, cheese, pickle.

TUNA CHIPS* \$16
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.

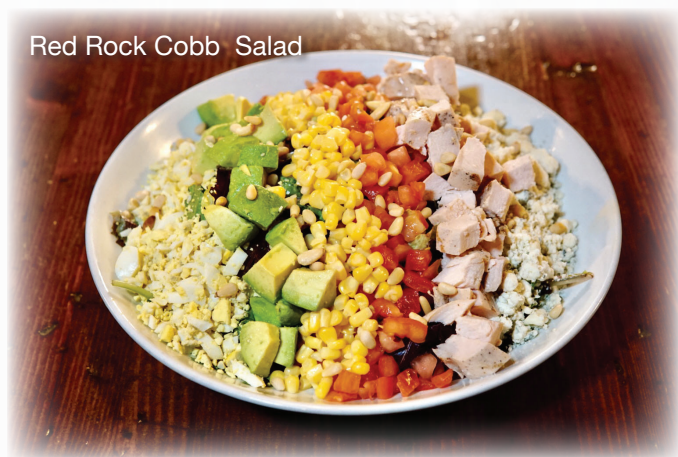
2 SOFT PRETZELS \$13
Salt, whole grain mustard and JC signature cheese dip.

DYNAMITE ROLLS\$14
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 \$18
Crisp Iceberg lettuce topped with Blue Cheese, Bacon Bits, Scallions, Tomato, shaved red onions.
Add Chicken \$7, 5 oz. Salmon \$8, Ahi Tuna \$10 or Shrimp \$11

FILET MIGNON* \$29
Petite filet, romaine lettuce, bacon bits, tomatoes and parmesan dressing.

RUSTIC SALAD \$15
Cherry tomatoes, English cucumbers, pine nuts, feta, and champagne vinaigrette with mixed greens.
Add: Chicken \$7, 5 oz. Salmon \$8, Ahi Tuna \$10 or Shrimp \$11

CAESAR \$15
With house made croutons. Add Chicken \$6, 5 oz. Salmon \$8 or Shrimp \$9.

RED ROCK COBB SALAD \$23
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* \$15
Bacon, 3 eggs any style and home fries. Served with toast.

CRISPY FRENCH TOAST \$15
Crusted with cereal flakes. Served with butter, syrup, bacon and home fries.

BREAKFAST MELT* \$15
Two Eggs your Style, with Bacon and Cheddar Cheese on Fresh Sourdough. Topped with Garlic Mayonnaise. Served with home fries.

BUILD YOUR OWN OMELETS* \$16
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* \$17
3 eggs, choice of grilled chicken or steak, guacamole, chopped bacon, cheddar cheese. Served with home fries.

STEAK & EGGS* \$22
Top Sirloin with 3 eggs. Served with toast and home fries.

BREAKFAST BURRITO \$14
Scrambled eggs, sausage, cheddar cheese, topped with our homemade chili verde sauce. Served with home fries.

BREAKFAST PHILLY \$17
Shaved steak and scrambled eggs with onions, mushrooms and cheddar sauce. Served with home fries.

CHICKEN FRIED STEAK & EGGS* \$22
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.

BOTTOMLESS APEROL SPRITZERS, MIMOSAS, KETEL ONE VODKA BLOODY MARYS AND SCREWDRIVERS!
only \$25 on weekends
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 \$34

Have it grilled or blackened! Includes asparagus with choice of fries or any side salad.

ORGANIC "DOUBLE BREAST" CHICKEN \$27

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* \$49

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. Add chicken \$6 or shrimp \$9.

MAPLE MUSTARD GLAZED SALMON \$34

10 oz. salmon filet glazed with maple and dijon mustard, asparagus and choice of fries or any side salad.

RIGATONI VODKA \$25

Fresh prosciutto, romano parmesan cheese, peeled tomatoes, and garlic, topped with creamy tomato vodka sauce. Add chicken for \$7, Shrimp \$12

CHICKEN MARSALA \$25

Pan seared chicken breast, mushrooms, marsala sauce with fettuccine pasta and garlic toast.

SPICY CAJUN CHICKEN PENNE PASTA \$28

Cajun chicken, tomatoes, creamy cheese sauce, garlic toast. Substitute shrimp \$6

STEAKS

18 OZ. BONE-IN RIBEYE* \$56

16 OZ. NEW YORK* \$53

10 OZ. FILET* \$56

6 OZ. PETITE FILET* \$42

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

ULTIMATE SURF AND TURF* ...\$129

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 \$81 - still a sweet deal!**

****Sorry no substitutions!**



SIDES

SKILLET MAC 'N' CHEESE \$9

JUMBO ASPARAGUS..... \$11

LOADED BAKED POTATO\$12

FRENCH FRIES \$9

CHEESY MASHED POTATOES\$10

JC SIDE SALAD \$9

CAESAR SIDE SALAD \$9

ROASTED BRUSSEL SPROUTS\$11

LOADED POTATO WEDGES\$10

SMOTHERED TOTS\$10

SAUTEED MUSHROOMS\$11

SANDWICHES, BURGERS & WRAPS

CHOICE OF FRIES OR ANY SIDE SALAD

10 OZ. BURGER* \$17

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 \$19 | **HALF ORDER**..... \$13

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..... \$17

Spicy chicken breast, romaine lettuce, caesar dressing.

CHICKEN SANDWICH OR WRAP \$17

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 \$19

Shaved prime rib on a fresh Hoagie roll with grilled onions, Horseradish spread, au jus, Provolone Cheese

MEDITERRANEAN CHICKEN WRAP \$17

Grilled chicken, tzatziki sauce, tomatoes, cucumbers, kalmata olives, feta cheese.

MEXICAN

CARNE ASADA TACOS \$22

3 flour tortillas filled with carne asada meat or chicken, cilantro, onions, mixed cheeses and rice and beans.

WET BURRITO \$20

Grilled chicken, pico de gallo, cheddar cheese, rice, refried beans, topped with green chili verde.

CARNE ASADA PLATE \$25

7 oz. carne asada meat served with avocado, pico de gallo, and 3 flour tortillas with rice and beans.

SHRIMP TACOS \$21

3 flour tortillas filled with marinated shrimp, coleslaw, chipotle mayo, and mixed cheeses with rice and beans.

TAQUITOS \$18

4 tortillas filled with chicken, queso fresco, lettuce, pico de gallo, sour cream, hot sauce on the side. Served with rice and beans.

SHAREABLE DESSERTS

AL'S GARAGE MUD PIE \$15

CHOCOLATE CAKE \$15

CARROT CAKE \$15

NEW YORK CHEESE CAKE \$15

with Fresh Berries

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, Stoli Vanilla Vodka, chocolate drizzle

ESPRESSO-"OH!" MARTINI \$13

3 Olives Triple Shot and Vanilla vodkas, Fernet Branca Mente, Frangelico, Bailey's Irish Cream

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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

Coppola Prosecco, Tito's Vodka, Strawberry Purée, Bitters, Fresh Lemon Juice.

RH OLD FASHIONED \$13

Old Forrester, Browned Sugar Syrup, Orange Bitters, Cherry, Orange Peel served over single on single cube.
Make it a Tequila Old Fashioned with G4 Reposada!

PERFECT MANHATTAN \$13

Makers Mark Bourbon, sweet vermouth, dry vermouth, dash of cherry juice, cherry. Served on single cube or up

CHARLESTON BOULEVARDIER \$13

1792 Whiskey, Campari, Sweet Vermouth, Twist of Orange. Served on single cube or up

RUSTIC LEMONADES \$10

Choose your flavor!!! Bacardi Mango, Lime, or Dragonfruit mixed with our fresh lemonade

BERRY DELICIOUS \$14

Coit Indiana Straight Bourbon, Drambuie Liqueur, fresh Blackberry, fresh squeezed lemon and lime juice; served over single cube

JOHNNY'S JOE \$12

Slane Castle Irish Whiskey, Bailey's Irish Cream, Frangelico, Fresh Coffee, topped with whip shot Vodka whipped cream

DRESSED TO EMPRESS \$12

Empress Indigo Gin, Lemonade, Ginger Beer, fresh squeezed Lemon and Lime Juice

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
El Christiano Blanco Tequila, Cointreau, Damiana (shipped in special), 4 Fresh Squeezed Key Limes

SKINNY MARGARITA \$13

Loca Loka Blanco, Cointreau, Agave nectar, fresh squeezed limes and oranges, salted rim

JALAPENO MARGARITA \$15

Ghost Jalapeño Tequila, Triple Sec, Muddled Fresh Jalapeños, Premium Margarita Mix, Salted Rim

RH MARGARITA \$11

Jose Cuervo Tradicional Tequila, Triple Sec, Premium Margarita Mix, Salted Rim

MARTINIS

"THE A.B.W." \$15

Siete Leguas Blanco Still Proof Tequila, Cointreau, Grand Marnier, Fresh Squeezed Lemon, Sugar Rim

HUCKLEBERRY LEMONDROP ... \$12

Blue Ice organic huckleberry Vodka, Cointreau, Fresh Squeezed Lemon, Sugar Rim

Check out our amazing
DRINKABLE DESSERTS



HAPPY HOUR!!!

\$5 Beers -

All Local Draft & Bottles

\$6 Well Drinks

Concierge, Jack Daniels, Surface, Bacardi, Cuervo Tradicional

\$7 Wine

Select House Chardonay & Cabernet

EVERYDAY
4 to 6 pm
& 12 am to 6 am

BEER

DRAFT BEERS

(AROUND THE WORLD)

Stella Artois \$7.75

Bud Light \$6.75

Coors Light \$6.75

Firestone 805 \$7.75

Modello Especial .. \$7.75

Guinness Stou \$7.75

Mango Cart \$7.75

DRAFT BEERS

(LOCAL)

Able Baker Atomic Duck IPA \$7.75

Big Dog Las Vegas Lager \$7.75

Tenaya Creek Pilsner \$7.75

Founders Mortal Bloom IPA..... \$7.75

Crafthaus Red Amber \$7.75

BOTTLED BEER

(AROUND THE WORLD)

Chimay Red..... \$12.75

Coors Light..... \$6.50

Corona \$7.00

Firestone Union Jack \$8.00

Bud Light \$6.50

Peroni \$7.00

Shocktop \$7.00

Blue Moon Light \$7.00

Michelob Ultra \$6.50

Duvel \$10.75

Corona Premier \$7.00

Amstel Light \$7.00

Miller Lite \$6.50

Angry Apple Cider \$6.50

Budweiser \$6.50

Peroni 0.0 (NA) \$7.00

Kona Longboard \$7.00

White Claw Seltzers \$7.50

High Noon Seltzers \$7.50

Cosmic Crusher Juicy IPA .. \$8.00

BEER BY THE CAN

(LOCAL)

Crafthaus Saison Hefeweizen \$7.75

Lovelady Ninth Island Sour..... \$7.75

Big Dog Dirty Dog \$7.75

Bad Beat Bluffing Isn't Weis \$7.75

Big Dog Red Hydrant Ale \$7.75

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