

Menu

Appetizers

- Rolled New York** 12
We've never known exactly what to call this item, but it sure is good. Choice Black Angus New York Strip cut thin and wrapped around grilled asparagus and provolone with basil and sun-dried tomatoes. Dressed with a Marsala mushroom sauce.
- Pesto Garlic Bread** 7
French bread with tomato, garlic & pesto and topped with Mozzarella cheese.
- Grilled Asparagus** 7
Asparagus with lime and pepper, grilled.
- Lightly Fried Shrimp** 11
Shrimp, flour dusted, perfectly fried. Served with made-fresh-to-order Fra' Diavolo sauce.
- Fried Calamari** 11
Tender calamari lightly dredged in seasoned flour and fried. Joined with our made-fresh-to-order Fra' Diavolo sauce.
- Shrimp Scampi** 11
Shrimp in a sauce of butter, garlic, lemon, white wine and herbs.
- Chef Al's Wings** 11
Big chicken wings massaged with Chef Al's secret dry rub, allowed to leisurely season, slow-baked and then grilled to finish.
- Sweet Chili & Bacon Prawns** 10
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** 14
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** 14
Crab meat seasoned with herbs and lemon, lightly breaded with Panko crumbs, sautéed for a light and crispy crust and finished in the oven. Topped with a shrimp beurre blanc sauce.
- Pork Roulade** 11
Tender filet of pork rolled with duxelles of mushroom, roasted peppers, Parmesan and Mozzarella cheeses and herbs. Served on a bed of spinach with a lightly spicy Marsala wine and pepper sauce.
- Slow Roasted St. Louis Pork Ribs** 11
St. Louis Ribs roasted over the course of hours at low heat, drizzled with Chef Al's sauce and 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** 12
Fresh Mozzarella, Roma tomatoes, basil, olive oil, and Balsamic vinegar, simply seasoned with salt & pepper.
- Special House Salad** 7
Fresh mixed greens tossed in our Balsamic Vinaigrette.
- Caesar Salad** 8
Romaine Lettuce with our Caesar dressing and tossed with Parmesan cheese. Add grilled chicken breast to your salad for 5.
- Really Trashy "Garbage" Salad** 13
Mixed greens, salami, Provolone cheese, shrimp, capers, hearts of palm, cherry peppers, and mushrooms in our Balsamic Vinaigrette accompanied by a big 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.

- Lobster Ravioli** 22
Ravioli stuffed with lobster dressed with mushrooms and asparagus in a sauce of red ripe tomatoes, cream and shallots infused with vodka.
- Spaghetti Squash over Pasta*** 14
Spaghetti squash with fresh Roma tomatoes, garlic, onions, basil and Parmesan cheese on spaghetti.
- Chef Al's Favorite Rigatoni*** 15
Cherry peppers, garlic, squash, onions, basil and Parmesan cheese over rigatoni. Topped with a crispy fried zucchini garnish.
- Linguine alle Vongole** 17
Linguine tossed with garlic and shelled white clams.
- Spaghetti Marinara*** 12
Pasta sauced in a Marinara made with plum tomatoes and herbs.
- Spaghetti with Sausage and Softball Meatball** 18
Our Spaghetti Marinara with a Softball Meatball and a classic "New York" Italian-style sausage.
- Rigatoni alla Vodka** 17
Rigatoni in a vodka sauce of sauce of red ripe tomatoes, cream and shallots.
- Rigatoni Bolognese** 16
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 5 for either.
- Fettuccine Alfredo** 14
Cream, garlic, butter and Parmesan cheese make up this favorite, served over fettuccine pasta. Add either shrimp or grilled chicken breast for 5.

* represents a vegetarian-friendly item.

Menu

Entrées

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

Scampi Stuffed Chicken 25

Chicken breast marinated in Balsamic vinegar, lightly grilled and then stuffed with shrimp scampi. Served over angel hair pasta accompanied by a Balsamic vodka sauce.

Grilled Salmon 23

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

Eggplant Parmigiana* 17

Eggplant with Marinara sauce and Parmesan cheese served over spaghetti.

Chicken & Artichokes 19

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

Chicken Saltimbocca 19

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

Chicken Parmigiana 19

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

Shrimp Scampi 18

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

Chicken Tristina 19

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

Meatloaf 10

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

Orange Roughy Franchise 21

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.

Beef Wellington 34

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

Chef Al's Special Pork Chops 23

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 27

All-natural New Zealand lamb grilled to order.

Filet Mignon 32

A half-pound hunk of Choice Black Angus. (If you want an even larger cut, just ask. We cut our beef to order.) Add bacon wrap and Gorgonzola cheese for 3.

New York Strip Steak 31

Rib Eye Steak 33

You can add Marsala wine sauce and mushrooms to your steak for 2.

Desserts

Root Beer Float 6

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

Rice Pudding 5

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

Chef Al's Cheesecake 7

Chef Al's own New York-style cheesecake. Chef Al makes it for you by hand daily aided only by a giant bowl and his big ol' whisk. Plated with a strawberry reduction and a caramel drizzle.

Try our new location!

Off the Strip - Just Real Food

9837 West Tropicana Avenue
Las Vegas, Nevada 89147-8460

(702) 876-3080

An 18% gratuity will be added for parties of six or more.

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

Visit us on the web: www.OffTheStripLVN.com

(702) 202-2448

Open Mondays through Saturdays 4:00 p.m. to 10:00 p.m.
and Sundays 1:00 p.m. to 10:00 p.m.

Eat In or Take Out

off the strip
Just Real Food