



https://menulist.menu

9777 Las Vegas Blvd South Las Vegas, NV 89183, United States (+1)7027978075,(+1)7027967111,(+1)487027978075 - https://southpointcasino.com/dining/primarily-prime-rib









The **menu of Primarily Prime Rib - South Point Casino** from Las Vegas includes **192** dishes. On average, dishes or drinks on the menu cost about \$19.4. The categories can be viewed on the menu below. What <u>Bob</u>

<u>Dean</u> likes about Primarily Prime Rib - South Point Casino:

Great meal at low cost. The cowboy cut is an excellent choice ... keep in mind it is 'select ' beef that the chef did a spectacular job with ... the big cut is only \$20 's ... well worth it! Couldn 't hold it all so we took the bone back to hotel ... I finished it the next morning. read more. What Maximilián Čuntalová doesn't like about Primarily Prime Rib - South Point Casino:

The view is amazing but the food is awful. Ordered two steaks and the well done was conpletely burnt and the medium well was more like medium rare. Girlfriend didn't touch her food and the staff did not offer any alternatives. we ordered the mushroom soup in hopes that maybe it's just the steaks but that was worst than the steak. The staff didn't even offer to take anything off our bill, which is fine but i don't re... read more. The diner is accessible and can therefore also be used with a wheelchair or physical limitations. At Primarily Prime Rib - South Point Casino, a restaurant with Italian menus from Las Vegas, you can enjoy *original Italian cuisine*, including classics like pizza and pasta, Many guests are particularly looking forward to the diverse, delectable Mexican cuisine. There are also scrumptious American meals, for example, burgers and grilled meat, It's possible to chill out at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

\$6.0

Non alcoholic drinks

**LEMON** 

Pasta

**MARSALA** 

Pizza

**MISTA** 

Pasta dishes

**RAVIOLI** 

Antipasti

**ANTIPASTO** 

Extras

**DIPPING SAUCE** 

Snacks

**CHIPS** 

Meat

**STEAKHOUSE** 

**Specialties** 

CHICKEN PICCATA

Beef dishes

**FILET MIGNON** 

Pizza klein - ø 22cm

**HOLLANDAISE** 

Indian

**FOLIENKARTOFFEL** 

Starter

**CHARCUTERIE** 

**Lunch** 

**FLAUTAS** 

Mexican

**ENCHILADAS** 

Main

FRUIT SORBET OR ICE CREAM

**Mexican specialities** 

**RIBS** 

Sushi gunkan

UNI

\$23.0

French fries

**FRENCH FRIES** 

Tandoori spezialitäten/ tandoori dishes

**LAMB CHOPS** 

Mexikanische hauptgerichte

**FAJITAS** 

Riba Cocktail **PRIME RIB MARGARITA** Who you callin' shrimp? Noodle **COCONUT SHRIMP CRAB** Imbis&co Starter salads **DIPS WEDGE** Fresh salads **Coffee** SPINACH SALAD **COFFEE** 49'er sandwiches Yaki-grill menü **PRAWN CHICKEN MALIBU** Argentinisches rind Add - ons **NEW YORK STEAK SOUR CREAM** \$35.0 Salads and soups Seafood | fresh fish **CLASSIC SPINACH SALAD SEAFOOD DUO** \$5.5 Liqueurs Lounge menu **COCONUT CRUSTED SHRIMP CHAMBORD ROYALE** 

## Homemade soups

**CREAM OF ASPARAGUS SOUP** 

Veal

**VEAL MARSALA** 

Pasta al forno | baked pasta

BAKED ZITI GRILLED CRAB CAKES \$15.5

Desserts - \$7.45

Steaks, chops

THE COWBOY CUT

Bistro menu

**HOT APPLE BROWN BETTY** 

\$15.5

\$46.0

Any meal

**CUP OF SOUP** 

\$5.5

Lawry's classic prime ribs of beef

ENGLISH CUT \$25.0

Prime rib.

PRIME SALAD \$5.5

Ost dessert

PEANUT BUTTER CHOCOLATE CAKE

Mains

**MEDITERRANEAN BRANZINO** 

**FILLET** 

**Drinks** 

**TEA OR COFFEE** 

**DRINKS** 

**Sauces** 

**SALSA** 

**GUACAMOLE** 

Entrees

SURF TURF \$37.0

**SHRIMP TACOS** 

First course

MOTHER'S SALAD BOWL CANTALOUPE MELON

Second course

PRIME RIB OF NEBRASKA BEEF

TWIN MEDALLIONS OF BEEF

Third course

**WARM MINI DOUGHNUTS** 

WHITE CHOCOLATE GRAND MARNIER MOUSSE

Entrees\*

PPR BURGER \$18.0

MUSHROOM AND SPINACH
BASKET
\$19.0

Salad

**CAESAR SALAD** 

**TACO SALAD** 

**CAESAR SALAD** 

Seafood



FRESH FILLET OF SALMON

\$30.0

\$9.5

\$9.5

**PRAWNS** 

**SHRIMP** 

Starters

**MUSHROOMS** 

BAKED VEGETABLE PORTABELLA

STUFFED ARTICHOKE HEARTS

BARBEQUE MAC CHEESE \$9.5

**Vegetables** 

BRUSSELS SPROUTS WITH BACON BLUE CHEESE

CREAMED OR JALAPENO CREAMED CORN

COUNTRY MASHED POTATOES AU GRATIN

### Roast prime rib of beef\*

SOUTH POINT CUT \$23.0

BLACKENED CAJUN STYLE \$29.0

THE RODEO CUT \$37.0

### **Appetizers**

SHRIMP COCKTAIL \$15.5
HUMMUS DIP \$8.5
TRADITIONAL SHRIMP COCKTAIL

CRAB CAKE

### Restaurant category

**COCKTAIL** 

**DESSERT** 

**MEXICAN** 

**ITALIAN** 

### Salads

SIDE SALAD

**SALAD** 

**HOUSE SALAD** 

**LETTUCE** 

**WEDGE SALAD** 

#### Side dishes

SEASONAL VEGETABLES
SAUTEED MUSHROOMS

SAUTÉED OR CREAMED SPINACH

**CHIPS AND SALSA** 

**REFRIED BEANS** 

### Mexican dishes

**TACOS** 

**TACO** 

**BURRITO** 

**BURRITOS** 

**CHICKEN FAJITAS** 

# Champagne & sparkling wine

N.V. J. VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER, CALIFORNIA

N.V. VEUEVE CLIQUOT-PONSARDIN YELLOW LABEL, BRUT REIMS, FRANCE

N.V. DOMAINE CHANDON, BRUT, NAPA VALLEY, CALIFORNIA

2019 SCHRAMSBERG BLANC DE BLANCS, BRUT, NORTH COAST, CALIFORNIA

N.V. KORBEL EXTRA DRY, CALIFORNIA

N.V. MIONETTO PRESTIGE PROSECCO, BRUT, TREVISO, ITALY

#### Prime drinks

LIGHTS OUT LEMON DROP

A LOT TO DRINK ABOUT

**ABSOLUT-LY GRAND COSMO** 

CAPTAIN'S TROPICAL TEA

**CROWN ROYAL FLUSH** 

MALIBU SPLASH

### Dessert

STRAWBERRY ROMANOFF

CLASSIC CRÈME BRULÉE

**CHOCOLATE MOUSSE CAKE** 

**CHEESECAKE SAMPLER** 

**VICTORIA SPONGE CAKE** 

**SORBET** 

**CHEESECAKE** 

# These types of dishes are being served



SALAD BREAD STEAK

**FILET** 

**APPETIZER** 

**LAMB** 

**LOBSTER** 

**TURKEY** 

### White wines

2019 BERNARDUS CHARDONNAY, MONTEREY, CALIFORNIA

2017 JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA

2020 SONOMA CUTRER CHARDONNAY, SONOMA COUNTY, CALIFORNIA

2018 CHATEAU STE. MICHELLE CHARDONNAY, HORSE HEAVEN HILLS, WASHINGTON

2021 A TO Z ROSÉ, OREGON

2022 KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

2021 RODNEY STRONG SAUVIGNON BLANC, SONOMA COUNTY, CALIFORNIA

2021 SANTA MARGHERITA PINOT GRIGIO, VALDADIGE, ITALY

2021 JERMANN, PINOT GRIGIO, FRIULI, ITALY

2021 CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WASHINGTON

N.V. BERINGER WHITE ZINFANDEL, CALIFORNIA

2020 MIRASSOU MOSCATO, CALIFORNIA

# Dishes are also prepared with these ingredients



GREEN BEANS
KING PRAWN
MEAT

**BUTTER** 

**BROCCOLI** 

**CHOCOLATE** 

**FRUIT** 

**PARMESAN** 

**CHICKEN** 

**STRAWBERRY** 

**CHEESE** 

**BEEF** 

**BEANS** 

**POTATOES** 

**LACHS** 

**BANANA** 

**SEAFOOD** 

**SPINAT** 

**CHAMPIGNONS** 

COCONUT

**POTATOES** 

**ONION** 

**TOMATOES** 

**CORN** 

### **Red wines**

2016 PALM TERRACE CABERNET SAUVIGNON, NAPA, CALIFORNIA

2019 STAGS LEAP ARTEMIS CABERNET SAUVIGNON, NAPA, CALIFORNIA

2019 BERINGER KNIGHTS VALLEY, CABERNET SAUVIGNON, NAPA, CALIFORNIA

2017 VINTAGE COWBOY CABERNET SAUVIGNON, SAN LUIS OBISPO, CALIFORNIA

2019 LOUIS M. MARTINI CABERNET SAUVIGNON, CALIFORNIA

2018 KENDALL JACKSON VINTNER 'S RESERVE CAB, SONOMA COUNTY, CALIFORNIA

2019 DRY CREEK VINEYARD CABERNET SAUVIGNON, DRY CREEK VALLEY, CALIFORNIA

2019 G3 BY GOOSE RIDGE, CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON

2019 BEDFORD CABERNET SAUVIGNON, NAPA, CALIFORNIA

2018 KEENAN MERLOT, NAPA VALLEY, CALIFORNIA

2018 CHATEAU STE. MICHELLE MERLOT, COLUMBIA VALLEY, WASHINGTON

2016 KENDALL JACKSON VINTNER 'S RESERVE MERLOT, SONOMA, CALIFORNIA

2019 TREFETHEN FAMILY VINEYARDS MERLOT, OAK KNOLL DISTRICT, CALIFORNIA

2019 DUCKHORN MERLOT, NAPA, CALIFORNIA

2019 BERNARDUS PINOT NOIR, MONTEREY COUNTY, CALIFORNIA

2021 MEIOMI PINOT NOIR, CALIFORNIA

2018 DAVIS BYNUM PINOT NOIR, RUSSIAN RIVER, CALIFORNIA

2019 SONOMA CUTRER PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA

2020 LA CREMA PINOT NOIR, MONTEREY, CALIFORNIA

2019 FESS PARKER SYRAH, SANTA BARBARA, CALIFORNIA

2018 FRANCIS FORD COPPOLA DIRECTOR 'S CUT ZINFANDEL, DRY CREEK VALLEY, CALIFORNIA

2019 DON MIGUEL GASCON RESERVA MALBEC, MENDOZA, ARGENTINA

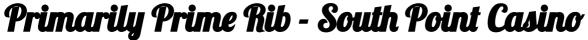
2018 VILLA ANTINORI CHIANTI, TUSCANY, ITALY

2014 BERNARDUS MARINUS CARMEL VALLEY, CALIFORNIA

2020 ORIN SWIFT ABSTRACT, CALIFORNIA

2019 FERRARI CARANO SIENA SONOMA COUNTY, CALIFORNIA

2015 RODNEY STRONG RESERVE CABERNET FRANC, SONOMA, CALIFORNIA



9777 Las Vegas Blvd South Las Vegas, NV 89183, United States Opening Hours: Wednesday 16:00-22:00 Thursday 16:00-22:00 Friday 16:00-22:00 Saturday 16:00-22:00 Sunday 16:00-22:00

