



Appetizers

LAS VEGAS SHRIMP COCKTAIL 5⁹⁹
"A Vegas classic". Chilled shrimp tossed in homemade cocktail sauce.

BAKED CRAB & ARTICHOKE DIP 10⁹⁹
Served with toasted pita chips and a sliced pretzel baguette.

COCONUT SHRIMP 11⁹⁹
*Jumbo shrimp breaded in coconut.
Served with orange ginger glaze and homemade cocktail sauce.*

TUNA LETTUCE WRAP 11⁹⁹
*Tuna, seared rare in lettuce cups with Asian slaw and mango salsa.
Served with Chinese BBQ & sweet chili dipping sauces.*

ULTIMATE JALAPEÑO POPPERS 8⁹⁹
*Crispy jalapeños stuffed with a blend of pepper-jack, cheddar and spicy cream cheeses.
Served with a warm chorizo cheddar fondue and fire-roasted salsa.*

STUFFED POTATO SPRING ROLLS 7⁹⁹
*Potato, cheddar, onion and sour cream filled spring rolls.
Served with a bacon cheddar cheese sauce.*

BBQ CHICKEN SLIDERS 9⁹⁹
*Three sliders stacked with house-smoked pulled BBQ chicken, creamy coleslaw and haystack fried onions.
Served with a smoky BBQ sauce.*

BLUE CHIPS 8⁹⁹
Hand-cut chips loaded high with white cheese sauce, blue cheese crumbles, bacon and green onions.

WE PROUDLY SERVE  pepsi. PRODUCTS.





Soups & Side Salads

CHICKEN & DUMPLINGS 5⁹⁹

A heaping portion of homemade chicken soup and country style dumplings.

BAKED ONION SOUP 6⁹⁹

Finished with a touch of cream, capped with Swiss and Parmesan cheese.

CAESAR 8⁹⁹

*Romaine lettuce tossed and served in a Parmesan bowl.
Topped with fresh focaccia croutons, cherry tomatoes and a fried mozzarella skewer.*

PANZANELLA 7⁹⁹

*Beefsteak tomatoes layered with fresh mozzarella and herbed breadcrumbs.
Topped with fresh basil, a Parmesan cheese crisp and a basil oil & balsamic reduction.*



Entrée Salads

CHINESE CHICKEN SALAD 13⁹⁹

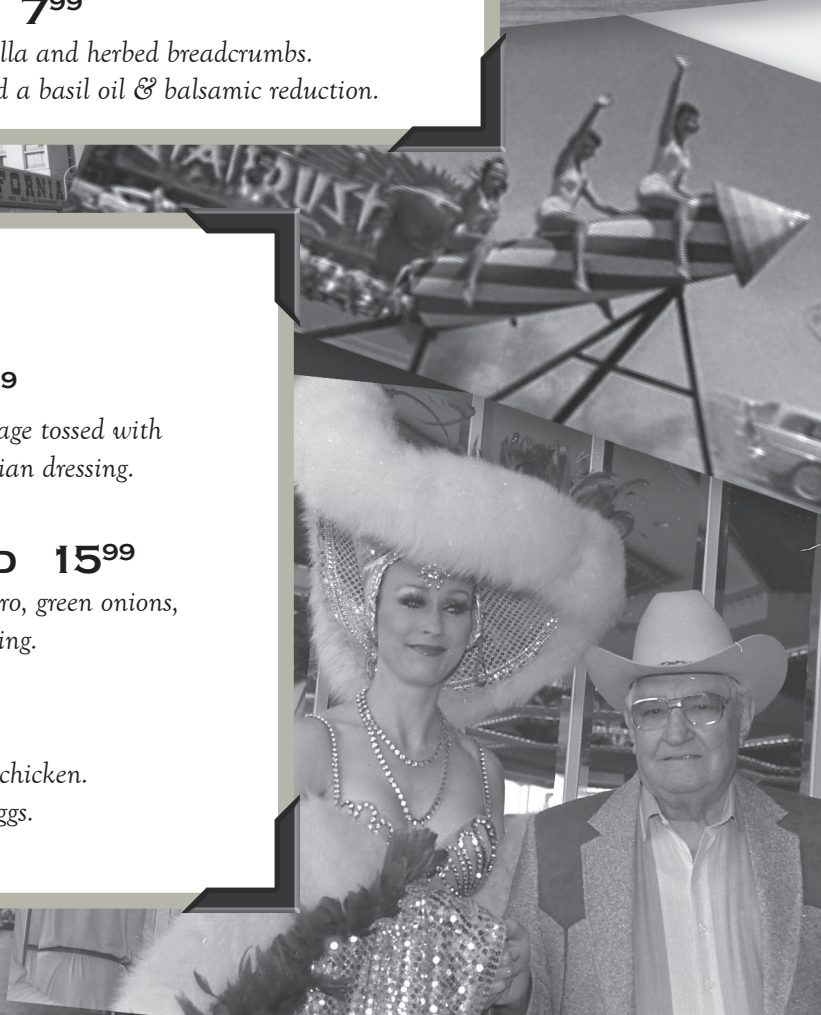
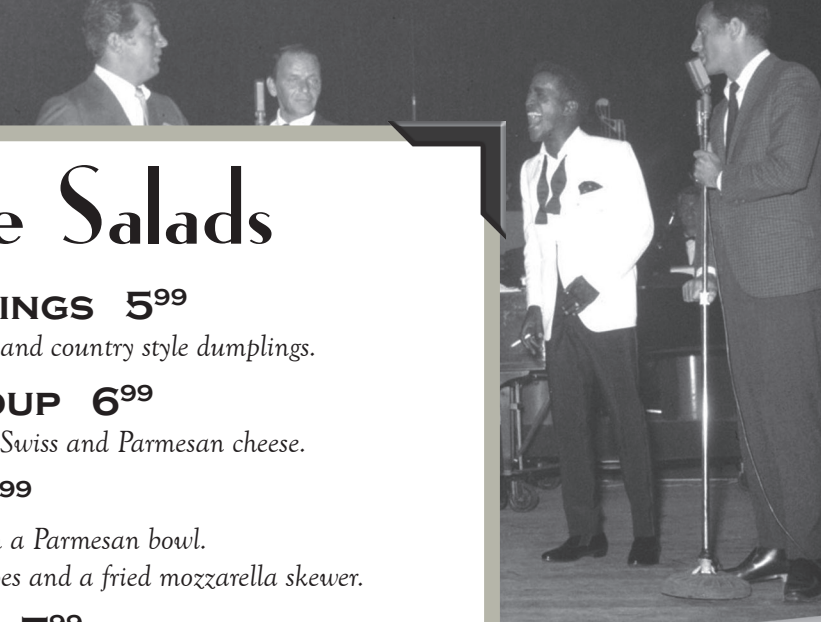
*Pineapple soy-grilled chicken breast, iceberg lettuce and shredded cabbage tossed with bell peppers, green onions, mandarin oranges, potato straws and Asian dressing.
Topped with crispy won ton noodles.*

SOUTHWESTERN BBQ SHRIMP SALAD 15⁹⁹

*House-blend lettuce tossed with pinto beans, white corn, chopped cilantro, green onions, cherry tomatoes, cornbread croutons and BBQ ranch dressing.
Served with peach jalapeño grilled shrimp skewers.*

SIN CITY COBB 18⁹⁹

*Fresh garden greens topped with grilled skirt steak, shrimp and chicken.
Finished with wedged tomatoes, red onions and chopped eggs.
Served with bacon & roasted garlic vinaigrette.*





Hand-Tossed Pizzas

All pizzas are made with homemade semolina pizza dough.

MARGHERITA 12⁹⁹

Roma tomato sauce, fresh mozzarella, basil, extra virgin olive oil

BBQ 14⁹⁹

Honey BBQ sauce, smoked pork, red onions, cilantro, sharp cheddar cheese, crispy onion straws

MEAT LOVERS 15⁹⁹

Italian meat sauce, Canadian bacon, prosciutto, pancetta, sausage, pepperoni, mozzarella cheese

SHRIMP SCAMPI 14⁹⁹

Lobster Alfredo sauce, scampi style shrimp, green onion, Parmesan & mozzarella cheeses, herb bread crumb topping

VEGGIE 13⁹⁹

Roma tomato sauce, grilled squash, roma tomatoes, roasted peppers, portobello mushrooms, onion jam, fresh ricotta & mozzarella cheeses, basil & extra virgin olive oil

Build-Your-Own Mac & Cheese

Cavatappi pasta tossed with creamy four cheese sauce and your choice of two ingredients.

Lightly topped with breadcrumbs.

12⁹⁹

Caramelized Onions

Asparagus

Roasted Peppers

Mushrooms

Jalapeños

Applewood Smoked Bacon

Canadian Bacon

Prosciutto

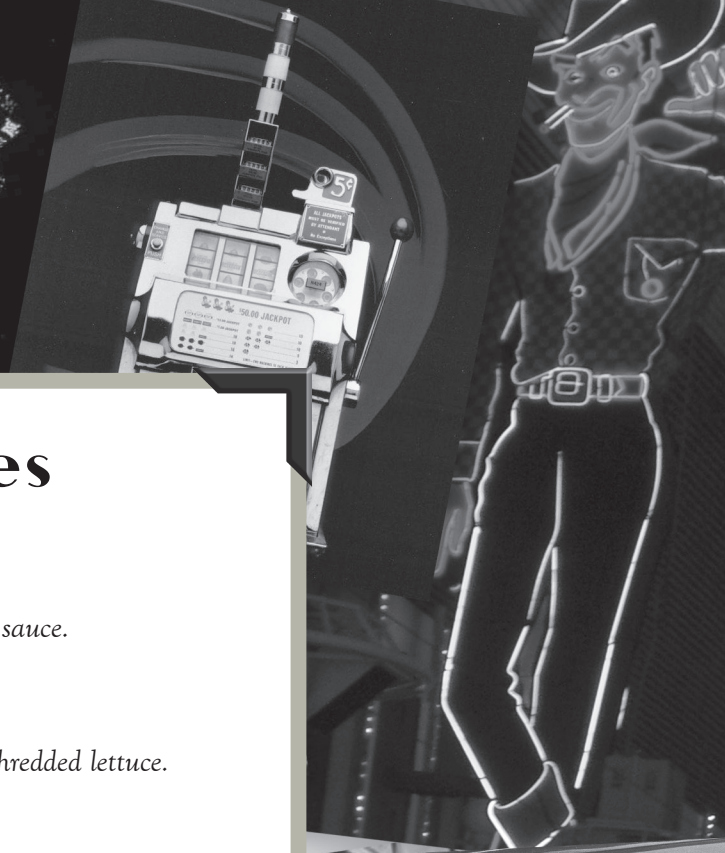
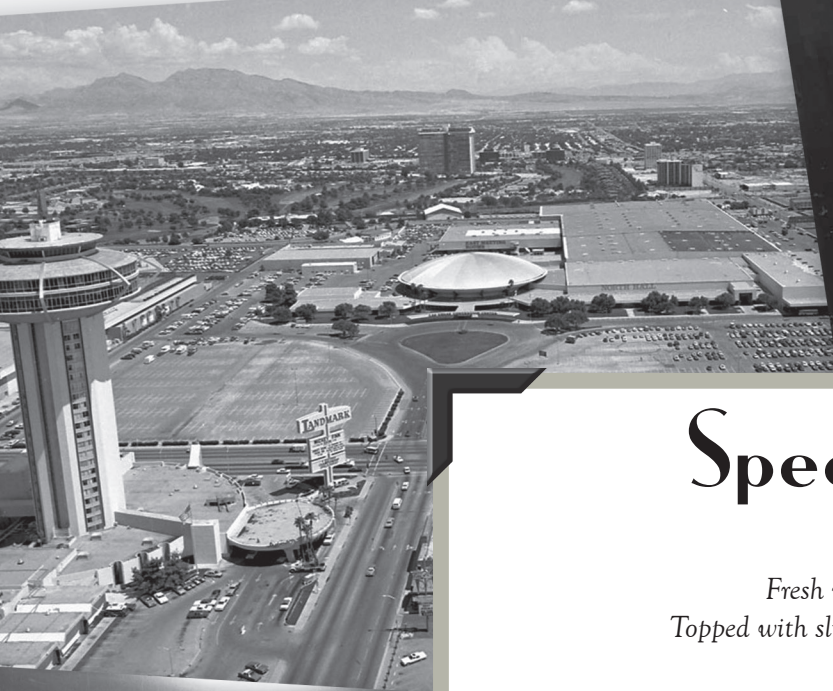
Flame Roasted Chicken

Chorizo Sausage

Garlic Shrimp

Andouille Sausage

EACH ADDITIONAL INGREDIENT 2⁰⁰



Specialty Sandwiches

HOT BROWN 15⁹⁹

*Fresh roasted turkey piled high on grilled Texas toast.
Topped with sliced tomatoes, crispy bacon and a warm Mornay sauce.*

PORK CUTLET 14⁹⁹

*A monster pork cutlet breaded and lightly fried.
Topped with crispy fried pickles, whole grain mayo, sliced tomatoes and shredded lettuce.
Served with French fries and homemade ketchup.*

SHORT RIB 18⁹⁹

*Braised and served on a classic French onion roll
with caramelized onions and melted cheddar cheese.
Served with French fries and homemade ketchup.*

LOBSTER ROLL 18⁹⁹

*Creamy lobster salad layered in a New England style bun with shredded lettuce.
Served with coleslaw, French fries and homemade ketchup.*

STEAK SANDWICH 18⁹⁹

*10oz. chargrilled rib eye sandwich topped with caramelized onions, roasted red peppers and
melted provolone served with French fries, au jus and homemade ketchup.*





Gourmet Burgers

All gourmet burgers come with French fries and homemade ketchup.

BLUE CHIP CHEESEBURGER 12⁹⁹

10oz. of choice ground beef topped with cheddar cheese, shredded lettuce and a sliced beefsteak tomato.

THE ULTIMATE BACON BURGER 14⁹⁹

10oz. of choice ground beef loaded with applewood-smoked bacon, Canadian bacon, prosciutto, bacon jam, shredded lettuce and a sliced beefsteak tomato.

BLACK & BLU BURGER 13⁹⁹

10oz. of choice ground beef topped with caramelized onion, blue cheese and onion straws.

FRIED CHICKEN & WAFFLE SANDWICH 11⁹⁹

Double-battered chicken breast tossed in Tabasco honey glaze, topped with bacon and egg between two waffles.

SALMON BLT 16⁹⁹

Herb-marinated salmon, applewood-smoked bacon, baby greens, sliced beefsteak tomato with whole grain mustard-citrus aioli.

PORTOBELLO VEGGIE BURGER 12⁹⁹

Parmesan-fried mushroom topped with zucchini, yellow squash and roasted peppers & tomatoes.
Served on a wheat bun with pesto mayonnaise.





House Specialties

◀ BLUE CHIP ▶

MIDWESTERN STYLE POT ROAST 17⁹⁹

Served with oven roasted potatoes and honey & brown sugar glazed carrots.

◀ STARDUST ▶

EGGPLANT PARMESAN 14⁹⁹

Sliced and breaded eggplant, topped with marinara and mozzarella & provolone cheeses.

Served with a side of spaghetti and toasted garlic bread.

◀ THE IP ▶

SHRIMP & ANGEL HAIR 15⁹⁹

Tomatoes, sweet roasted peppers, brandied-lobster cream sauce.

◀ GOLD COAST ▶

CHICKEN FRIED STEAK 14⁹⁹

Served with Yukon Gold mashed potatoes, seasoned country gravy and fresh green beans.

◀ PAR-A-DICE ▶

HOMEMADE FRIED CHICKEN 14⁹⁹

Half chicken double battered and fried.

Served with four-cheese macaroni & cheese and fresh green beans.

◀ DELTA DOWNS ▶

DRUNKEN CHICKEN 15⁹⁹

Half chicken slow roasted with garlic, spices and beer.

Served on a bed of Yukon Gold mashed potatoes and fresh green beans.

◀ MAIN STREET STATION ▶

HOMESTYLE MEATLOAF 16⁹⁹

Homemade meatloaf piled high on Yukon Gold mashed potatoes.

Served with glazed carrots, crispy onions strings and mushroom gravy.



◀ THE ORLEANS ▶

TRADITIONAL CHICKEN POT PIE 15⁹⁹

Baked with baby vegetables and potatoes. Topped with a crispy pastry crust.

◀ SUNCOAST ▶

PAN ROASTED SALMON FILLET 18⁹⁹

*Honey-mustard glazed and topped with a citrus avocado salad.
Served over rice with a crispy won ton chip.*

◀ SAM'S TOWN ▶

BRAISED PORK SHANK 17⁹⁹

*One-pound pork shank braised "Osso Bucco" style with apples and onions.
Served on a bed of Yukon Gold mashed potatoes with honey & brown sugar glazed carrots.*

◀ BORGATA ▶

LOBSTER & CHEESE RAVIOLI 18⁹⁹

*Hand-made lobster and cheese-stuffed pasta.
Served with lobster cream sauce, melted mozzarella cheese and toasted garlic bread.*

◀ JOKER'S WILD ▶

STEAK & EGGS 23⁹⁹

10oz. NY strip steak and three eggs served with homemade corned beef hash and toast.

◀ ELDORADO ▶

16OZ. PORTERHOUSE STEAK 29⁹⁹

Served with fried onion strings, garlic herb butter and a stuffed mushroom cap.

◀ FREMONT ▶

BABY BACK RIBS 23⁹⁹

Served with homemade coleslaw, baked beans and a cornbread muffin.

◀ CALIFORNIA ▶

BBQ PLATTER FOR TWO 34⁹⁹

*A full rack of baby back ribs, sliced beef brisket, half BBQ chicken and house-smoked pulled pork.
Served with homemade coleslaw, cornbread muffins and baked beans.*