

# **GOLD COAST<sup>®</sup>**

## **Dinner Appetizers**

Please select one of the following:

Harvest Salad ~ Romaine Lettuce, Dried Cranberries, Crumbled Feta Cheese and Toasted Nuts with Champagne Vinaigrette

Traditional Dinner Salad with your choice of Dressing

Caesar Salad with a Parmesan Wafer and Classic Caesar Dressing

Caprese Salad

Wedge Salad with Tomato and your choice of Dressing

Hot and Sour Soup

Soup du Jour

## **Additional Dinner Appetizers**

### **Shrimp Cocktail**

\$11.00 per person

### **French Onion Soup**

\$5.00 per person

**Pricing is subject to change without notice, and does not include gratuity and current sales tax. 4/1/15**

\*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# GOLD COAST<sup>®</sup>

## Dinner Desserts

Please select one of the following:

Peach Melba (Vanilla Ice Cream, Peach Halves & Melba Sauce)

Grand Marnier Cake

Mango Pineapple Cheesecake

Oreo Cookie Cheesecake with Caramel Sauce

Chocolate Truffle Cake

German Chocolate Cake

Red Velvet Cake

Chantilly White Cake

White Chocolate Cheesecake with Raspberry Sauce

Tuile Filled with Vanilla Bean Ice Cream and topped with Seasonal Berries  
(Additional \$2.00 per person)

**Pricing is subject to change without notice, and does not include gratuity and current sales tax. 4/1/15**

\*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.