

Café Parlor Dining

Served Daily 2pm-6am

Fruits & Breakfast Pastries

Fresh Cut Fruit Plate 9.99

Pineapple, Melons, Citrus,
Banana Nut Muffin

Breakfast Parfait 6.99

House Made Granola, Nuts,
Low-Fat Yogurt, Fruit Purée,
Mixed Berries

Toasted Bagel & Cream Cheese 3.99

Plain, Onion or Cinnamon Raisin

Breakfast Specialties

Egg White or Egg Beaters substitution also available

*American Breakfast 🍌 7.99

Two Farm Fresh Eggs, Hash Browns or
Breakfast Potatoes, Toast or English Muffin
With Bacon or Sausage **9.99**

*New York Steak & Eggs 15.99

Grilled NY Steak, Two Farm Fresh Eggs,
Hash Browns or Breakfast Potatoes,
Toast or English Muffin

*Southern Fried Steak & Eggs 12.99

Country Fried Steak, Two Farm Fresh Eggs,
Sausage Gravy, Buttermilk Biscuit,
Hash Browns or Breakfast Potatoes

*Ham & Eggs 11.99

Grilled Bone-in Ham Steak, Two Farm Fresh Eggs,
Hash Browns or Breakfast Potatoes,
Toast or English Muffin

*Cheese Omelet 10.99

American, Swiss, Cheddar or Provolone Cheese
Served With Hash Browns or Breakfast Potatoes
& Toast or English Muffin

Pancakes 🍌 7.99

Choice of: Buttermilk, Blueberry, Banana
or Chocolate Chip Pancakes

*Pancakes & Eggs 10.99

Two Buttermilk Pancakes, Two Farm Fresh Eggs,
Bacon or Sausage

Breakfast BLT 10.99

Crispy Bacon, Tomatoes, Lettuce, Monterey Jack
Cheese, Two Eggs Over Hard, Avocado,
Mayonnaise, Grilled Croissant, Hash Browns
or Breakfast Potatoes

Appetizers, Soups & Salads

Soup Du Jour Cup 3.99 Bowl 4.99

Chicken Noodle Cup 3.99 Bowl 4.99

Chicken & Sausage Gumbo Cup 4.99 Bowl 5.99

Chicken Quesadilla 8.99

Griddled Flour Tortilla, Grilled Chicken, Fire Roasted
New Mexican Green Chiles, Jack Cheese,
Pico de Gallo, Sour Cream, Guacamole,
Roasted Chipotle Salsa

Firecracker Shrimp 11.99

Tempura Shrimp, Asian Slaw,
Mango Habanero Dipping Sauce

Chicken Tenders 🍀 8.99

Buttermilk Ranch Dip

*Shrimp & Crab Cocktail 11.99

Bay Shrimp, Lump Crab Meat, Hardboiled Egg,
Avocado, Tomato, Louie Cocktail Sauce,
Lettuce, Fresh Lemon

BBQ Pork Fries 10.99

Waffle Cut Fries, House Smoked Pulled Pork,
Cola BBQ Sauce, Cheddar Cheese Sauce

Sesame Chicken Salad 12.99

Grilled Teriyaki Chicken, Napa Cabbage,
Sweet Peppers, Green Onions, Toasted Almonds,
Mandarin Oranges, Crisp Wonton Skins,
Ginger-Sesame Dressing

Caesar Salad 10.99

Romaine Lettuce, Croutons, Parmesan Cheese,
Caesar Dressing
With Shrimp or Chicken **14.99**

House Dinner Salad 5.99

Cherry Tomatoes, Cucumbers, Red Onion,
Black Olives, Croutons

Orleans' Tossed Cobb Salad 12.99

Mixed Greens, Grilled Chicken Breast,
Diced Tomatoes, Avocado, Egg, Bleu Cheese
Bacon, Choice of Dressing

*Fire Grilled Salmon Salad 14.99

Spring Mix, Tomatoes, Cilantro, Green Onions,
Sunflower Seeds, Sweet Peppers, Feta Cheese
Balsamic Vinaigrette

"I FEEL A RECIPE IS ONLY A
THEME, WHICH AN INTELLIGENT
COOK CAN PLAY EACH TIME
WITH A VARIATION."

~ Madam Benoit

🍌 Aloha Breakfast Coupon 🍀 Aloha Lunch Coupon

🍷 Aloha Dinner Coupon

Allergy Alert: If you have food allergies, please notify the server when placing your order.

Wraps, Sandwiches & Burgers

Served with choice of Fries, Coleslaw, Macaroni or Potato Salad

- Grilled Chicken & Avocado Wrap** 12.99
Chipotle Grilled Chicken, Avocado, Swiss Cheese, Smoked Bacon, Lettuce, Tomato, Pico de Gallo, Chipotle Mayonnaise, Warm Flour Tortilla
- Orleans' Clubhouse** 12.99
Smoked Turkey, Bavarian Ham, Bacon, Iceberg Lettuce, Tomato, Smoked Gouda Cheese, Mayonnaise, Choice of Bread
- California Chicken Club** 12.99
Marinated Grilled Chicken Breast, Bacon, Lettuce, Tomato, Jack Cheese, Avocado, Chipotle Mayo, Grilled Ciabatta Bread
- Pastrami Reuben** 12.99
Beef Pastrami, Swiss Cheese, Sauerkraut, Thousand Island, Griddled Deli Rye
- French Dip** 12.99
Shaved Prime Rib, Provolone Cheese, Sautéed Onions, Beef Broth, French Roll
- Cuban** 11.99
Roasted Pork, Bavarian Ham, Swiss Cheese, Pickles, Mustard, Mayonnaise, Griddled French Roll
- Open-Faced Hot Turkey** 12.99
Fresh Roasted Turkey, Texas Toast, Sage Dressing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce
- *Cheeseburger** 10.99
American, Swiss, Cheddar or Provolone Cheese
- *BBQ Bacon Cheeseburger** 11.99
Sautéed Onions, Smoked Bacon, BBQ Sauce, Cheddar Cheese

Aloha Island Specialties

Available 24 hours

- *Hawaiian Breakfast** 10.99
Two Farm Fresh Eggs, Portuguese Sausage or Spam, Steamed Rice, Macaroni Salad
- *Loco Moco** 11.99
Two Farm Fresh Eggs, 8 oz. Hamburger Patty, House Gravy, Steamed Rice, Macaroni Salad
- Oxtail Soup** 14.99
Seasoned Broth, Oxtails, Water Chestnuts, Bamboo Shoots, Shiitake Mushrooms, Cilantro, Fresh Ginger, Peanuts, Bok Choy, Served with Steamed Rice
- Plate Lunch** 12.99
Chicken Katsu or Kalbi Beef Short ribs, Steamed Rice, Macaroni Salad, Kimchi



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

Dinner Plates

Served with Soup or Dinner Salad, Mashed Potatoes or White Rice & Chef's Selection of a Vegetable Garnish unless otherwise specified.

- *T-Bone Steak** 19.99
16 oz. Charbroiled T-Bone Steak, Herb Butter
- *1/2 BBQ Chicken** 14.99
Chargrilled BBQ Chicken, Honey Mesquite BBQ Sauce
- *Home Style Meat Loaf** 14.99
Homemade Meat Loaf, Mashed Potatoes, Mushroom Sauce
- *Grilled Salmon** 17.99
Atlantic Salmon Fillet, Citrus Butter Sauce, Tropical Fruit Relish
- Chicken Rigatoni** 14.99
Sautéed Chicken, Squash, Marinara Sauce, Toasted Pinenuts, Sundried Tomatoes, Fresh Mozzarella, Rigatoni Pasta, Griddled Garlic Bread
- *Fried Shrimp Dinner** 16.99
Lightly Breaded & Deep Fried, Served with Cocktail Sauce, Lemon

Desserts

- Warm Cookie Skillet** 5.99
Skillet Baked Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream
- Cakes** 5.99
Your choice of: Marble Cheesecake, Tiramisu Cake or Carrot Cake
- Chocolate Brownie Sundae** 5.99
Warm Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Hot Caramel, Nuts, Whipped Cream
- Chocolate Truffle Bomba** 6.99
Chocolate & Vanilla Gelato, Cherry Coating, Sliced Cinnamon Almonds, Chocolate Cream

Beverages

- Coffee, Decaffeinated Coffee & Teas** 3.00
- Hot Chocolate** 3.00
- Milk** 3.00
Regular or Skim
- Sodas** 3.50
- Iced Tea** 3.50
- Aquafina** 4.00
Bottled Water

Wine

The Wine Maker's Selection of wines has been crafted from grapes grown in California's cool-climate Central Coast. glass half carafe

- Chardonnay, Cabernet Sauvignon** 4.50 12.50
- Merlot, White Zinfandel**

Beer

- Domestic Beer** 4.50
Bud, Bud Light, Coors, Coors Light, MGD, Miller Lite, O'Doul's
- Imported Beer** 5.25
Corona, Heineken, Dos Equis, Stella Artois