



Café Breakfast

Served Daily 6am-2pm

Fruits, Cereals & Breakfast Pastries

Fresh Cut Fruit Plate	9.99
Pineapple, Melons, Citrus, Banana Nut Muffin	
Berries & Cream	8.99
Seasonal Mixed Berries, Brown Sugar, Whipped Cream	
Breakfast Parfait	6.99
House Made Granola, Nuts, Low-Fat Yogurt, Fruit Purée, Mixed Berries	
Cold Cereal	5.99
Assorted Cold Cereal Choice of: Whole, 2% or Fat Free Milk With Sliced Bananas, Sliced Strawberries or Cinnamon, Raisins & Pecans 1.49 each	
Oatmeal	6.99
"Bob's Red Mill" Rolled Oats, Brown Sugar, Raisins Choice of: Whole, 2% or Fat Free Milk Available 6am - 1pm	
Granola	5.99
House Made Granola, Sun Dried Fruit, Nuts Choice of: Whole, 2% or Fat Free Milk	
Copper Whisk Cinnamon Roll	7.99
Our Plate-Sized Warm Cinnamon Roll, Cream Cheese Frosting	
Toasted Bagel & Cream Cheese	3.99
Plain, Onion or Cinnamon Raisin	
Smoked Salmon & Bagel	13.99
Smoked Scottish Salmon, Toasted Bagel, Cream Cheese, Capers, Onions	
Continental Breakfast	8.99
Small Orange Juice, Coffee or Tea, Fresh Cut Fruit, Breakfast Muffin or Croissant	

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	
*Eggs Benedict	12.99
Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Hash Browns or Breakfast Potatoes	
*New York Steak & Eggs	15.99
Grilled NY Steak, Two Farm Fresh Eggs, Hash Browns or Breakfast Potatoes, Toast or English Muffin	
*Country Style Smoked Salmon & Eggs	14.99
Grilled Artisan Bread, Red Onion, Capers, Arugula, Two Farm Fresh Eggs, Sliced Tomatoes, Smoked Salmon, Hash Browns or Breakfast Potatoes, Cream Cheese	
*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	
*Corned Beef Hash & Eggs	11.99
Griddled Corned Beef, Potatoes & Onions, Two Farm Fresh Eggs, Toast or English Muffin, Hash Browns or Breakfast Potatoes	
Chicken & Waffles	11.99
Southern Fried Chicken Tenders, Mini Belgian Waffles, Maple Syrup, Hot Sauce	
Breakfast BLT	10.99
Crispy Bacon, Tomatoes, Lettuce, Monterey Jack Cheese, Two Eggs Over Hard, Avocado, Mayonnaise, Grilled Croissant, Hash Browns or Breakfast Potatoes	
Huevos Rancheros	11.99
Two Eggs, Corn Tortillas, Refried Beans, Shredded Monterey Jack & Cheddar Cheeses, Housemade Ranchero Sauce. Served with Chips, Guacamole & Sour Cream	

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE." ~ Julia Child

Griddle Specialties

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	
French Toast	7.99
Cinnamon Raisin Brioche, Vanilla Crème Custard, Powdered Sugar With Bananas Foster Topping 8.99	
Country French Toast	7.99
Thick Cut Cinnamon Raisin Brioche dipped in Vanilla Crème Custard then crusted in Corn Flakes, Oats, Nuts	
Belgian Waffles	7.99
With Strawberries, Whipped Cream Topping 8.99	

Breakfast Sides

Toast or English Muffin	3.49
Breakfast Muffin	3.49
Ham, Bacon or Sausage	3.99
Short Stack Pancakes	5.99
*One Egg Any Style	2.49
*Two Eggs Any Style	3.99
Buttermilk Biscuits	3.49
Biscuits & Sausage Gravy	4.99
Hash Brown Potatoes	3.49
Fresh Fruit Cup	4.99
Fruit Yogurt	5.99

Omelets

Made with Farm Fresh Eggs & served with Hash Browns or
Breakfast Potatoes & Toast or English Muffin
Egg White or Egg Beaters substitution also available

*Cheese	10.99
American, Swiss, Cheddar or Provolone Cheese	
*Ham & Cheese	10.99
Smoked Ham, American, Swiss, Cheddar or Provolone Cheese	
*Western	10.99
Smoked Ham, Cheddar Cheese, Sweet Peppers, Green Onions	
*Jambalaya	12.99
Andouille Sausage, Shrimp, Peppers, Onions, Creole Sauce, Monterey Jack Cheese	
*Spinach & Mushroom	11.99
Sautéed Spinach, Wild Mushrooms, Swiss Cheese	
*Orleans'	11.99
Egg Whites, Fresh Spinach, Onions, Tomatoes, Green Peppers	
Seafood Treasures Omelet	13.99
Shrimp, Crab, Mushrooms, Green Onions, Swiss Cheese, Mornay Sauce	
Texan Omelet	11.99
Homeade Chili, Onions, Green Peppers, Tomatoes & Cheddar Cheese	

Breakfast Beverages

Chilled Fruit Juices	Small 3.50 Large 4.50
Orange	Apple Prune
Grapefruit	Cranberry V8 or Tomato
Coffee, Decaffeinated Coffee & Teas	3.00
Specialty Coffee	4.00
Cappuccino	Mocha Espresso Latte
Sodas	3.50

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

Café Lunch

Served Daily 6am-2pm

Appetizers

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	
Chicken Tenders 🌸	8.99
Southern Fried Chicken Tenders, Buttermilk Ranch Dip	
Firecracker Shrimp	11.99
Tempura Shrimp, Asian Slaw, Mango Habanero Dipping Sauce	
*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	

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
Texas Cubed Beef Chili	7.99	
Served in a Sourdough Bowl with Jalapeño Cornbread Muffin, Cheddar Cheese, Onions		
*Fire Grilled Salmon Salad	14.99	
Spring Mix, Tomatoes, Cilantro, Green Onions, Sunflower Seeds, Sweet Peppers, Feta Cheese, Balsamic Vinaigrette		
Sesame Chicken Salad	12.99	
Grilled Teriyaki Chicken, Napa Cabbage, Sweet Peppers, Green Onions, Toasted Almonds, Mandarin Oranges, Crisp Wonton Skins,		
Verry Berry Salad	10.99	
Spring & Rocket Lettuces, Fresh Berries, Honey Crisp Apple Slices, Crumbled Blue Cheese, Candied Walnuts, Sundried Cranberries & Raspberry Vinaigrette With Grilled Sliced Chicken 13.99		
Caesar Salad	10.99	
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing With Shrimp or Chicken 14.99		
Orleans' Cobb Salad	12.99	
Mixed Greens, Grilled Chicken Breast, Diced Tomatoes, Bleu Chese, Avocado, Egg, Bacon, Choice of Dressing		
House Dinner Salad	5.99	
Cherry Tomatoes, Cucumbers, Red Onion, Black Olives, Croutons		

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	
*Rotisserie BBQ Chicken	13.99
½ Chicken from our Rotisserie, Housemade BBQ Sauce, Mashed or Fries, Seasonal Fresh Vegetables, Jalapeño Cornbread Muffin	
*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 Alfredo Primavera	14.99
Julienne Sliced Grilled Chicken, Rigatoni Pasta, Fresh Vegetables, Creamy Alfredo Sauce, Garlic Ciabatta Bread	
*Fried Shrimp Dinner	16.99
Lightly Breaded & Deep Fried, Cocktail Sauce, Lemon	



Aloha Breakfast Coupon



Aloha Lunch Coupon



Aloha Dinner Coupon

Wraps & Sandwiches

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	
Philly Steak Sandwich	11.99
Thinly Sliced Beef, Grilled Onions, Peppers, Mushrooms, Provolone Cheese, Griddled French Roll	
Stuffed Croissant	12.99
Chicken Salad or Tuna Salad, Lettuce, Tomato, Crisp Butter Croissant	
Grilled Salmon Sandwich	12.99
Grilled Salmon Fillet, Smoked Gouda Cheese, Spring Mix Lettuce, Sliced Tomato, Avocado, Cajun Remoulade Sauce, Griddled Ciabatta Bread	
Cuban	11.99
Roasted Pork, Bavarian Ham, Swiss Cheese, Pickles, Mustard, Mayonnaise, Griddled French Roll	
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	
Open Faced Hot Turkey 🌸	12.99
Fresh Roasted Turkey, Texas Toast, Sage Dressing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce	

Burger Bar

Our Burgers are House Made 8 oz. Black Angus Sirloin Patties served on Griddled Potato Buns with Lettuce, Tomato, Pickles & Red Onion. Served with choice of Fries, Coleslaw, Macaroni or Potato Salad

*Cheeseburger 🌸	10.99
American, Swiss, Cheddar or Provolone Cheese	
*BBQ Bacon Cheeseburger	11.99
Sautéed Onions, Smoked Bacon, BBQ Sauce, Cheddar Cheese	
*Southwestern	12.99
Fire Roasted New Mexican Green Chilies, Monterey Jack Cheese, Chipotle Crema, Avocado, Pico de Gallo	
*Chophouse Burger	13.99
Sautéed Mushrooms, Peppers, Provolone Cheese, Steak Sauce, Bourbon Mustard, Onion Straws	

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	

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	
Molten Lava Chocolate Cake	5.99
Deeply Chocolate, enrobed in Chocolate, filled with a Dark Chocolate Truffle. Served wickedly warm, unleashing a rush of Molten Chocolate to your taste buds	

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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.