



Appetizers

LAS VEGAS SHRIMP COCKTAIL \$5.99

"A Vegas classic" Chilled shrimp tossed in homemade cocktail sauce.

CRAB DIP \$10.99

*Crab & artichoke dip baked in a roasted artichoke.
Served with toasted pita chips and a sliced pretzel baguette.*

COCONUT SHRIMP \$11.99

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

TUNA LETTUCE WRAP \$11.99

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

ULTIMATE JALAPEÑO POPPERS \$8.99

*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 \$7.99

*Potato, cheddar, onion and sour cream filled spring rolls.
Served with a bacon cheddar cheese sauce.*

BBQ CHICKEN SLIDERS \$9.99

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

BLUE CHIPS \$8.99

Hand-cut chips loaded high with white cheese sauce, bleu cheese crumbles, bacon and green onions.

WE PROUDLY SERVE  **pepsi PRODUCTS.**





Soups & Side Salads

CHICKEN & DUMPLINGS \$5.99

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

BAKED ONION SOUP \$6.99

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

CAESAR \$8.99

Romaine lettuce tossed and served in a Parmesan bowl.

Topped with fresh focaccia croutons, cherry tomatoes and a fried mozzarella skewer.

PANZANELLA \$7.99

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 \$12.99

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 \$14.99

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 \$17.99

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 \$11.99

Roma Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

BBQ \$13.99

*Honey BBQ Sauce, Smoked Pork, Red Onions, Cilantro,
Sharp Cheddar Cheese, Crispy Onion Straws*

MEAT LOVERS \$15.99

Italian Meat Sauce, Canadian Bacon, Prosciutto, Pancetta, Sausage, Pepperoni, Mozzarella Cheese

SHRIMP SCAMPI \$14.99

*Lobster Alfredo Sauce, Scampi Style Shrimp, Green Onion,
Parmesan & Mozzarella Cheeses, Herb Bread Crumb Topping*

VEGGIE \$12.99

*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 crispy breadcrumbs*

\$12.99

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 \$2.00



Specialty Sandwiches

HOT BROWN \$15.99

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

PORK CUTLET \$13.99

*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 \$17.99

*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 \$17.99

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

STEAK SANDWICH \$17.99

*10 oz. char grilled 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 PRIME CHEESEBURGER \$11.99
10oz of choice ground beef topped with cheddar cheese, shredded lettuce and a sliced beefsteak tomato.

THE ULTIMATE BACON BURGER \$13.99
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 \$12.99
10 oz of choice ground beef topped with caramelized onion, bleu cheese and onion straws.

FRIED CHICKEN & WAFFLE SANDWICH \$11.99
Double battered chicken breast tossed in tabasco honey glaze, topped with bacon and egg between two waffles

SALMON BLT \$15.99
Herb marinated salmon, applewood smoked bacon, baby greens, sliced beefsteak tomato with whole grain mustard-citrus aioli.

PORTOBELLO VEGGIE BURGER \$11.99
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 \$16.99

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

◀ STARDUST ▶

EGGPLANT PARMESAN \$14.99

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 \$15.99

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

◀ GOLD COAST ▶

CHICKEN FRIED STEAK \$14.99

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

◀ PAR-A-DICE ▶

HOMEMADE FRIED CHICKEN \$14.99

Half chicken double battered and fried.

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

◀ DELTA DOWNS ▶

DRUNKEN CHICKEN \$15.99

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 \$16.99

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 \$14.99

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

◀ **SUNCOAST** ▶

PAN ROASTED SALMON FILLET \$18.99

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 \$17.99

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 \$18.99

Hand-made lobster and cheese stuffed pasta.

Served with lobster cream sauce, melted mozzarella cheese and toasted garlic bread.

◀ **JOKER'S WILD** ▶

STEAK & EGGS \$23.99

10oz NY Strip Steak and three eggs served with homemade corned beef hash and toast.

◀ **ELDORADO** ▶

16 OZ. T-BONE STEAK \$28.99

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

◀ **FREMONT** ▶

BABY BACK RIBS \$18.99

Served with homemade coleslaw, mac & cheese and a cornbread muffin.

◀ **CALIFORNIA** ▶

BBQ PLATTER FOR TWO \$29.99

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 mac & cheese.

