



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.*

