

# **GOLD COAST**

## **Combination Dinner Selections**

Dinner served with Chef's selection of Fresh Vegetable, Starch  
Selection of Appetizer and Dessert  
Fresh Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

### **Petite Filet and Chicken Breast**

Filet Mignon ~ Cabernet Reduction and  
Herb Grilled Chicken Breast  
**\$45.00 per person**

### **Petite Filet and Salmon**

Tender Filet of Beef with Caramelized Onions and Salmon with Mustard Cream Sauce  
**\$47.00 per person**

### **Chicken and Scampi**

Garlic Crusted Chicken Breast and  
Jumbo Shrimp Sautéed in Fresh Garlic and Shallot White Wine Sauce  
**\$44.00 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®

## Dinner Entrée Selections

Dinner served with Chef's selection of Fresh Vegetable and Starch  
Selection of Appetizer and Dessert  
Fresh Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

### **Filet Mignon**

Tender Filet of Beef with a Peppercorn Sauce  
**\$45.00 per person**

### **New York Strip Steak**

Broiled to perfection ~ Served with Whiskey  
Peppercorn Sauce  
**\$40.00 per person**

### **Sonoma Grilled Chicken Breast**

Marinated Chicken Breast Glazed with  
Chardonnay Citrus Sauce  
**\$34.00 per person**

### **Signature Roast Prime Rib**

Served with Horseradish Cream Sauce and Au Jus  
**\$38.00 per person**

### **Pacific Salmon Fillet**

Broiled and served with Chive Beurre Blanc  
**\$37.00 per person**

### **Chicken Forestiere**

Sautéed Boneless Breast of Chicken with Red  
Wine Sauce and Forest Mushrooms  
**\$34.00 per person**

### **Chicken Elizabeth**

Chicken Breast stuffed with Spinach, Pistachios  
and Provolone Cheese  
**\$34.00 per person**

### **Grilled Chicken Breast**

Marinated Chicken Breast topped with Balsamic  
Demi Glaze  
**\$34.00 per person**

### **Pork Loin Medallions**

with Cranberry Orange Glaze  
**\$37.00 per person**

### **Hoisin Ginger Chicken**

Bone-In Chicken with a Hoisin Ginger Glaze  
**\$34.00 per person**

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