

GOLD COAST®

Luncheon Selections

(Lunch served until 2:00 pm)

All served lunch menus include your choice of Soup or Salad and Dessert
Chef's selection of Fresh Vegetables and Starch, Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Pepper Crusted New York Steak

Grilled and topped with Bleu Cheese Butter
with Sauteed Mushrooms and Onions

\$27.00 per person

Broiled Salmon Fillet

Broiled Salmon Fillet
with Citrus Dill Sauce

\$25.00 per person

Garlic Crusted Chicken

Marinated Chicken Breast in Panko

\$25.00 per person

Pulehu Chicken

Bone-In Half Chicken Barbeque Hawaiian Style

\$25.00 per person

Braised Beef

Slow Braised Beef with Demi Glace

\$26.00 per person

Tuna Steak

With Miso Glaze atop Asian Slaw

\$27.00 per person

Petite Filet of Beef

Broiled Petite Filet of Beef
with a Mushroom Demi Glace

\$28.00 per person

Penne Pasta Rustica

Penne with a Tangy Pomodoro Sauce
and Grilled Vegetables

\$23.00 per person

Chicken Marsala

Tender Marinated Chicken Breast topped with
Marsala Wine Sauce

\$25.00 per person

Creole Chicken Pasta

Marinated Chicken and Penne Pasta with Creole
infused Cream Sauce

\$25.00 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.