

# The ORLEANS®

HOTEL & CASINO · LAS VEGAS

4500 W. Tropicana Ave. Las Vegas NV 89103  
702-365-7111 | OrleansCasino.com



## COMBINATION DINNER SELECTIONS



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

<b>Filet &amp; Chicken Bistro</b> .....	<b>\$49</b>	per person
Filet mignon, pinot noir sauce & bistro chicken roulade		
<b>Peppercorn Crusted Strip Medallion &amp; Prawns</b> .....	<b>\$46</b>	per person
Strip medallion with a brandy sauce & two jumbo prawns		
<b>Filet &amp; Salmon</b> .....	<b>\$52</b>	per person
Ancho chili rubbed beef filet & orange glazed salmon served with bleu cheese mashed potatoes		
<b>Chicken &amp; Prawns</b> .....	<b>\$45</b>	per person
Herb marinated grilled chicken breast with two jumbo prawns served with tagliatelle pasta with pesto cream		
<b>Louis Crab Cakes &amp; Herb Chicken Breast</b> .....	<b>\$46</b>	per person
With fingerling potatoes & glazed baby carrots		
<b>Asian Style Steak &amp; Chicken</b> .....	<b>\$44</b>	per person
Flat iron steak with five spice bone-in chicken served with coconut rice		

Pricing is subject to change without notice, and does not include gratuity and current sales tax.

\*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.

2018

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## ✿ DINNER ENTRÉE SELECTIONS ✿

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

<b>Filet Mignon</b> .....	<b>\$48</b>	per person
Broiled with a merlot reduction		
<b>Braised Short Ribs al Barolo</b> .....	<b>\$41</b>	per person
Tender braised boneless beef short ribs in aged red wine sauce		
<b>Charbroiled 12oz. New York Steak</b> .....	<b>\$43</b>	per person
Yukon gold & portobello mushroom hash, with a cracked pepper cream sauce		
<b>Bistro Chicken Roulade</b> .....	<b>\$40</b>	per person
Chicken breast stuffed with feta cheese, spinach, onion & roasted peppers, topped with a vodka tomato sauce		
<b>Grilled Chicken Breast</b> .....	<b>\$39</b>	per person
Herb crusted chicken breast on a purée of Yukon Gold potatoes with a marsala sauce		
<b>Pork Beignet</b> .....	<b>\$39</b>	per person
Served with an apple cognac sauce		
<b>Roast Prime Rib</b> .....	<b>\$41</b>	per person
Roast prime rib of beef, au jus (Maximum 400 people)		
<b>Hoisin Ginger Chicken</b> .....	<b>\$39</b>	per person
Bone-in chicken with a hoisin ginger glaze served with coconut rice & steamed bok choy & julienne squash		
<b>Grilled Salmon</b> .....	<b>\$40</b>	per person
Grilled salmon fillet with lemon butter		
<b>Moroccan Spice Chicken Breast</b> .....	<b>\$39</b>	per person
Served over Israeli couscous with an apricot glaze		
<b>Creole Spice Red Snapper</b> .....	<b>\$38</b>	per person
Served over crawfish risotto with oven roasted tomatoes		

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