The ORLEANS.

HOTEL & CASINO . LAS VEGAS

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



PLATED LUNCHEON



Lunch served until 2:00pm

All served lunch menus include your choice of soup or salad & dessert chef's selection of fresh vegetables & starch, fresh rolls & butter freshly brewed coffee, decaffeinated coffee, tea, & iced tea

Pepper Crusted New York Steak	^{\$} 32	per person
Shrimp Scampi	\$30	per person
Broiled Salmon Fillet Broiled salmon fillet with lemon butter sauce	\$28	per person
Tenderloin of Beef Petit tenderloin medallions of beef with a roasted red pepper sauce	\$32	per person
Spinach Stuffed Chicken Pan-fried chicken breast stuffed with spinach & mozzarella cheese, served with champagne sauce & herbed orzo	\$28	per person
Penne Pasta Pomodoro Penne with a tangy pomodoro sauce, spicy Italian sausage, & grilled vegetables	^{\$} 26	per person
California Chicken Boneless breast of chicken, topped with tomato, avocado, & Monterey Jack cheese	^{\$} 28	per person
Parmesan Crusted Chicken Parmesan crusted breast of chicken served on a bed of basil pesto orzo & pecorino cream sauce	^{\$} 28	per person
Chicken Piccata	^{\$} 27	per person
Slow Roasted Pork Loin Fennel crusted roasted pork loin with pineapple mango chutney, served with almond couscous	^{\$} 29	per person
Roast Sirloin Tender sliced roast sirloin with aged red wine sauce & fried onion strings	\$29	per person

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.





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LUNCH APPETIZER SELECTIONS



Please select one of the following:

Traditional Caesar Salad

Tossed Green Salad with Choice of Dressing

Harvest Salad, Bibb Lettuce with Walnuts, Dried Cranberries, Gorgonzola Cheese with a Poppy Seed Dressing

Seasonal Baby Lettuce with Crumbled Feta Cheese, Red Onion, Tomato & Aged Sherry Vinaigrette

Minestrone Soup

Charred Corn Chowder

Roasted Tomato & Basil Soup with Avocado Cream

Butternut Squash Bisque with Basil Cream

Vegetable Soup

Boston Clam Chowder (Add \$4 per person)



LUNCH DESSERT SELECTIONS



Please select one of the following:

Apple Strudel with Vanilla Sauce

Mocha Cake with Rum Cream Anglaise

Caramel Cheesecake

Fresh Fruit Tart

German Chocolate Cake

Chocolate Cake with Raspberry Sauce

Tiramisu Cake

New York Cheesecake

Triple Mousse Cake

Carrot Cake

Strawberry Shortcake

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