

# The ORLEANS

## 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

### **Filet and Chicken Bistro**

Filet Mignon ~ Pinot Noir Sauce and  
Bistro Chicken Roulade  
**\$46.00 per person**

### **Filet and Salmon**

Ancho Chili Rubbed Beef Filet and  
Orange Glazed Salmon  
Served with Blue Cheese Mashed Potatoes  
**\$50.00 per person**

### **Louis Crab Cakes and Blackened Chicken Breast**

With Fingerling Potatoes and Glazed Baby  
Carrots  
**\$44.00 per person**

### **Peppercorn Crusted Strip Medallion and Prawns**

Strip Medallion with a Brandy Sauce and  
Two Jumbo Prawns  
**\$43.00 per person**

### **Chicken and Prawns**

Herb Marinated Grilled Chicken Breast with Two  
Jumbo Prawns  
Served with Tagliatelle Pasta with Pesto Cream  
**\$41.00 per person**

### **Asian Style Steak and Chicken**

Flat Iron Steak with Five Spice Bone-In Chicken  
Served with Coconut Rice  
**\$41.00 per person**

**Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14**

\*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.

# The ORLEANS

## 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**

Broiled Filet Mignon with a Merlot Reduction  
**\$46.00 per person**

### **Charbroiled 12oz. New York Steak**

Yukon Gold and Portobello Mushroom Hash  
Cracked Pepper Cream Sauce  
**\$41.00 per person**

### **Grilled Chicken Breast**

Herb Crusted Chicken Breast on  
a Puree of Yukon Gold Potatoes  
with a Marsala Sauce  
**\$37.00 per person**

### **Roast Prime Rib**

Roast Prime Rib of Beef, Au Jus  
(Maximum 400 people)  
**\$39.00 per person**

### **Grilled Salmon**

Grilled Salmon Fillet with Lemon Butter  
**\$38.00 per person**

### **Creole Spice Red Snapper**

Served over Crawfish Risotto with  
Oven Roasted Tomatoes  
**\$36.00 per person**

### **Braised Short Ribs al Barolo**

Tender braised Boneless Beef Short Ribs in Aged  
Red Wine Sauce  
**\$39.00 per person**

### **Bistro Chicken Roulade**

Chicken Breast stuffed with Feta Cheese, Spinach,  
Onion and Roasted Peppers  
Topped with a Vodka Tomato Sauce  
**\$38.00 per person**

### **Pork Beignet**

Pork Beignets served with a  
Apple Cognac Sauce  
**\$37.00 per person**

### **Hoisin Ginger Chicken**

Bone-In Chicken with a Hoisin Ginger Glaze  
served with Coconut Rice and Steamed Bok Choy  
and Julienne Squash  
**\$37.00 per person**

### **Moroccan Spice Chicken Breast**

Served over Israeli Couscous with an  
Apricot Glaze  
**\$37.00 per person**

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