

The ORLEANS

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 8oz. New York Steak
with Brandy Cream Sauce
\$30.00 per person

Broiled Salmon Fillet

Broiled Salmon Fillet
with Lemon Butter Sauce
\$27.00 per person

Spinach Stuffed Chicken

Pan Fried Chicken Breast stuffed with Spinach
and Mozzarella Cheese served with
Champagne Sauce
and Herbed Orzo
\$27.00 per person

California Chicken

Boneless Breast of Chicken topped with
Tomato, Avocado and Monterey Jack Cheese
\$26.00 per person

Chicken Piccata

Breast of Chicken lightly breaded and sautéed
served with a light Lemon Sauce
\$26.00 per person

Roast Sirloin

Tender Sliced Roast Sirloin with Aged Red Wine
Sauce and Fried Onion Strings
\$28.00 per person

Shrimp Scampi

Served over Lemon Fettuccini
\$30.00 per person

Tenderloin of Beef

Petit Tenderloin Medallions of Beef
with a Roasted Red Pepper Sauce
\$30.00 per person

Penne Pasta Pomodoro

Penne with a tangy Pomodoro Sauce
Spicy Italian Sausage
and Grilled Vegetables
\$25.00 per person

Parmesan Crusted Chicken

Parmesan Crusted Breast of Chicken served on a
bed of Basil Pesto Orzo and Pecorino Cream
Sauce
\$27.00 per person

Slow Roasted Pork Loin

Fennel Crusted Roasted Pork Loin with Pineapple
Mango Chutney
Served with Almond Couscous
\$27.00 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.