



Fruits, Cereals & Breakfast Pastries

Fresh Cut Fruit Plate	9.99
Pineapple, Melons, Citrus, Banana Nut Muffin	
Berries & Cream	8.99
Seasonal Mixed Berries, Brown Sugar, Whipped Cream	
Breakfast Parfait	6.99
House Made Granola, Nuts, Low-Fat Yogurt, Fruit Purée, Mixed Berries	
Cold Cereal	5.99
Assorted Cold Cereal Choice of: Whole, 2% or Fat Free Milk With Sliced Bananas, Sliced Strawberries or Cinnamon, Raisins & Pecans 1.49 each	
Oatmeal	6.99
"Bob's Red Mill" Rolled Oats, Brown Sugar, Raisins Choice of: Whole, 2% or Fat Free Milk Available 6am - 1pm	
Copper Whisk Cinnamon Roll	7.99
Our Plate-Sized Warm Cinnamon Roll, Cream Cheese Frosting	
Toasted Bagel & Cream Cheese	3.99
Plain, Onion or Cinnamon Raisin	
Smoked Salmon & Bagel	13.99
Smoked Scottish Salmon, Toasted Bagel, Cream Cheese, Capers, Onions	
Continental Breakfast	8.99
Small Orange Juice, Coffee or Tea, Fresh Cut Fruit, Breakfast Muffin or Croissant	

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE." ~ Julia Child

Griddle Specialties

Pancakes	7.99
Choice of: Buttermilk, Blueberry, Banana or Chocolate Chip Pancakes	
*Pancakes & Eggs	10.99
Two Buttermilk Pancakes, Two Farm Fresh Eggs, Bacon or Sausage	
French Toast	7.99
Cinnamon Raisin Brioche, Vanilla Crème Custard, Powdered Sugar	
French Toast & Eggs	11.99
Four Wedges of our Cinnamon-Raisin French Toast, Three Eggs Any Style, Two Bacon & Two Sausage	
Country French Toast	7.99
Thick Cut Cinnamon Raisin Brioche dipped in Vanilla Crème Custard then crusted in Corn Flakes, Oats, Nuts	
Belgian Waffles	7.99
With Strawberries, Whipped Cream Topping 8.99	

Breakfast Sides

Toast or English Muffin	3.49
Breakfast Muffin	3.49
Ham Steak	5.99
Bacon or Sausage	3.99
Short Stack Pancakes	5.99
Avocado	2.65
*One Egg Any Style	2.49
*Two Eggs Any Style	3.99
Buttermilk Biscuits	3.49
Biscuits & Sausage Gravy	4.99
Hash Brown Potatoes	3.49
Fresh Fruit Cup	4.99
Fruit Yogurt	5.99

Breakfast Specialties

Egg White or Egg Beaters substitution also available

*American Breakfast	7.99
Two Farm Fresh Eggs, Hash Browns or Breakfast Potatoes, Toast or English Muffin With Bacon or Sausage 9.99	
*Eggs Benedict	12.99
Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Hash Browns or Breakfast Potatoes	
*New York Steak & Eggs	15.99
Grilled NY Steak, Two Farm Fresh Eggs, Hash Browns or Breakfast Potatoes, Toast or English Muffin	
*Country Style Smoked Salmon & Eggs	14.99
Grilled Artisan Bread, Red Onion, Capers, Arugula, Two Farm Fresh Eggs, Sliced Tomatoes, Smoked Salmon, Hash Browns or Breakfast Potatoes, Cream Cheese	
*Southern Fried Steak & Eggs	12.99
Country Fried Steak, Two Farm Fresh Eggs, Sausage Gravy, Buttermilk Biscuit, Hash Browns or Breakfast Potatoes	
*Ham & Eggs	11.99
Grilled Bone-in Ham Steak, Two Farm Fresh Eggs, Hash Browns or Breakfast Potatoes, Toast or English Muffin	
*Corned Beef Hash & Eggs	11.99
Griddled Corned Beef, Potatoes & Onions, Two Farm Fresh Eggs, Toast or English Muffin, Hash Browns or Breakfast Potatoes	
Chicken & Waffles	11.99
Southern Fried Chicken Tenders, Mini Belgian Waffles, Maple Syrup, Hot Sauce	
Breakfast BLT	10.99
Crispy Bacon, Tomatoes, Lettuce, Monterey Jack Cheese, Two Eggs Over Hard, Avocado, Mayonnaise, Grilled Croissant, Hash Browns or Breakfast Potatoes	
Huevos Rancheros	11.99
Two Eggs, Corn Tortillas, Refried Beans, Shredded Monterey Jack & Cheddar Cheeses, Housemade Ranchero Sauce. Served with Chips, Guacamole & Sour Cream	

Omelets

Made with Farm Fresh Eggs, served with Hash Browns or
Breakfast Potatoes & Toast or English Muffin
Egg White or Egg Beaters substitution also available

*Cheese	10.99
American, Swiss, Cheddar or Provolone Cheese	
*Ham & Cheese	10.99
Smoked Ham, American, Swiss, Cheddar or Provolone Cheese	
*Western	10.99
Smoked Ham, Cheddar Cheese, Sweet Peppers, Green Onions	
*Jambalaya	12.99
Andouille Sausage, Shrimp, Peppers, Onions, Creole Sauce, Monterey Jack Cheese	
*Spinach & Mushroom	11.99
Sautéed Spinach, Wild Mushrooms, Swiss Cheese	
*Orleans'	11.99
Egg Whites, Fresh Spinach, Onions, Tomatoes, Green Peppers	
Seafood Treasures Omelet	14.99
Shrimp, Crab, Mushrooms, Avocado, Green Onions, Swiss Cheese, Mornay Sauce	
Texan Omelet	11.99
Housemade Chili, Onions, Green Peppers, Tomatoes & Cheddar Cheese	

Breakfast Beverages

Chilled Fruit Juices	Small 3.50 Large 4.50
Orange	Apple Prune
Grapefruit	Cranberry V8 or Tomato
Coffee, Decaffeinated Coffee & Teas	3.00
Specialty Coffee or Tea	4.00
Cappuccino	Mocha Espresso Latte
Hot Chocolate	3.00
Sodas	3.50

Allergy Alert: If you have food allergies, please notify the server when placing your order.

Clark County Health District Consumer Advisory 3-401.11 (D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly & individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Appetizers

Chicken Quesadilla

Griddled Flour Tortilla, Grilled Chicken, Fire Roasted New Mexican Green Chiles, Jack Cheese, Pico de Gallo, Sour Cream, Guacamole, Roasted Chipotle Salsa

Chicken Tenders

Southern Fried Chicken Tenders, Buttermilk Ranch Dip

*Shrimp & Crab Cocktail

Bay Shrimp, Lump Crab Meat, Hardboiled Egg, Avocado, Tomato, Louie Cocktail Sauce, Lettuce, Fresh Lemon

BBQ Pork Fries

Waffle Cut Fries, House Smoked Pulled Pork, Cola BBQ Sauce, Cheddar Cheese Sauce

Sampler Platter

Fried Shrimp, Chicken Quesadilla, Chicken Fingers & Onion Rings with assorted sauces

Soups & Salads

Soup Du Jour

Cup **3.99** Bowl **4.99**

Chicken Noodle

Cup **3.99** Bowl **4.99**

Chicken & Sausage Gumbo

Cup **4.99** Bowl **5.99**

Texas Cubed Beef Chili

Served in a Sourdough Bowl with Jalapeño Cornbread Muffin, Cheddar Cheese, Onions

*Fire Grilled Salmon Salad

Spring Mix, Tomatoes, Cilantro, Green Onions, Sunflower Seeds, Sweet Peppers, Feta Cheese, Balsamic Vinaigrette

Sesame Chicken Salad

Grilled Teriyaki Chicken, Napa Cabbage, Sweet Peppers, Green Onions, Toasted Almonds, Mandarin Oranges, Crisp Wonton Skins

Verry Berry Salad

Spring & Rocket Lettuces, Fresh Berries, Honey Crisp Apple Slices, Crumbled Blue Cheese, Candied Walnuts, Sundried Cranberries & Raspberry Vinaigrette
With Grilled Sliced Chicken **13.99**

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
With Shrimp or Chicken **14.99**

Orleans' Cobb Salad

Mixed Greens, Grilled Chicken Breast, Diced Tomatoes, Bleu Chese, Avocado, Egg, Bacon, Choice of Dressing

House Dinner Salad

Cherry Tomatoes, Cucumbers, Red Onion, Black Olives, Croutons

Dinner Plates

Served with Soup or Dinner Salad, Mashed Potatoes or White Rice & Chef's Selection of a Vegetable Garnish unless otherwise specified.

*T-Bone Steak

16 oz. Charbroiled T-Bone Steak, Herb Butter

*Rotisserie BBQ Chicken

½ Chicken from our Rotisserie, Housemade BBQ Sauce, Choice of Mashed Potatoes or Fries, Seasonal Fresh Vegetables, Jalapeño Cornbread Muffin

*Home Style Meat Loaf

Homemade Meat Loaf, Mashed Potatoes, Mushroom Sauce

*Grilled Salmon

Atlantic Salmon Fillet, Citrus Butter Sauce, Tropical Fruit Relish

Chicken Alfredo Primavera

Julienne Sliced Grilled Chicken, Rigatoni Pasta, Fresh Vegetables, Creamy Alfredo Sauce, Garlic Ciabatta Bread

*Fried Shrimp Dinner

Lightly Breaded & Deep Fried, Cocktail Sauce, Lemon



Aloha Breakfast Coupon



Aloha Lunch Coupon



Aloha Dinner Coupon

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Wraps & Sandwiches

Served with choice of Fries, Coleslaw, Macaroni or Potato Salad

Grilled Chicken & Avocado Wrap

Chipotle Grilled Chicken, Avocado, Swiss Cheese, Smoked Bacon, Lettuce, Tomato, Pico de Gallo, Chipotle Mayonnaise, Warm Flour Tortilla

Orleans' Clubhouse

Smoked Turkey, Bavarian Ham, Bacon, Iceberg Lettuce, Tomato, Smoked Gouda Cheese, Mayonnaise, Choice of Bread

California Chicken Club

Marinated Grilled Chicken Breast, Bacon, Lettuce, Tomato, Jack Cheese, Avocado, Chipotle Mayo, Grilled Ciabatta Bread

Philly Steak Sandwich

Thinly Sliced Beef, Grilled Onions, Peppers, Mushrooms, Provolone Cheese, Griddled French Roll

Stuffed Croissant

Chicken Salad or Tuna Salad, Lettuce, Tomato, Crisp Butter Croissant

Grilled Salmon Sandwich

Grilled Salmon Fillet, Smoked Gouda Cheese, Spring Mix Lettuce, Sliced Tomato, Avocado, Cajun Remoulade Sauce, Griddled Ciabatta Bread

Cuban

Roasted Pork, Bavarian Ham, Swiss Cheese, Pickles, Mustard, Mayonnaise, Griddled French Roll

Pastrami Reuben

Beef Pastrami, Swiss Cheese, Sauerkraut, Thousand Island, Griddled Deli Rye

French Dip

Shaved Prime Rib, Provolone Cheese, Sautéed Onions, Beef Broth, French Roll

Open Faced Hot Turkey

Fresh Roasted Turkey, Texas Toast, Sage Dressing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce

Burger Bar

Our Burgers are House Made 8 oz. Black Angus Sirloin Patties served on Griddled Potato Buns with Lettuce, Tomato, Pickles & Red Onion.
Served with choice of Fries, Coleslaw, Macaroni or Potato Salad

*Cheeseburger

American, Swiss, Cheddar or Provolone Cheese

*BBQ Bacon Cheeseburger

Sautéed Onions, Smoked Bacon, BBQ Sauce, Cheddar Cheese

Guacamole Bacon Cheeseburger

Bacon, Jack Cheese, Zesty Guacamole, Onion Strings

Krewe Burger

Sautéed Mushrooms & Onions, Swiss Cheese & Garlic Parmesan Dressing

Aloha Island Specialties

Available 24 hours

*Hawaiian Breakfast

Two Farm Fresh Eggs, Portuguese Sausage or Spam, Steamed Rice, Macaroni Salad

*Loco Moco

Two Farm Fresh Eggs, 8 oz. Hamburger Patty, House Gravy, Steamed Rice, Macaroni Salad

Oxtail Soup

Seasoned Broth, Oxtails, Water Chestnuts, Bamboo Shoots, Shiitake Mushrooms, Cilantro, Fresh Ginger, Peanuts, Bok Choy, Served with Steamed Rice

Plate Lunch

Chicken Katsu or Kalbi Beef Short Ribs, Steamed Rice, Macaroni Salad, Kimchi

Desserts

Warm Cookie Skillet

Skillet Baked Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate & Caramel Sauce, Whipped Cream

Cakes

Your choice of: Marble Cheesecake, Tiramisu Cake or Carrot Cake

Chocolate Brownie Sundae

Warm Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Hot Caramel, Nuts, Whipped Cream

Molten Lava Chocolate Cake

Deeply Chocolate, enrobed in Chocolate, filled with a Dark Chocolate Truffle. Served wickedly warm, unleashing a rush of Molten Chocolate to your taste buds