

# Fruits, Cereals & Breakfast Pa

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

# **Breakfast Specialties**

Egg White or Egg Beaters substitution also available

Calé		* <b>American Breakfast </b> Two Farm Fresh Eggs, Hash B Toast or English Muffin With Bacon or Sausage <b>9.99</b>	rowns or Breakfast Potatoes,	7.99
, Cereals & Breakfast Pas	thing	* <b>New York Steak &amp; Eggs</b> Grilled NY Steak, Two Farm Fr Potatoes, Toast or English Muf	resh Eggs, Hash Browns or Breakfast ffin	15.99
ate ons, Citrus, Banana Nut Muffin it	9.99 6.99		*Country Style Smoked Salmon & Eggs Grilled Artisan Bread, Red Onion, Capers, Arugula, Two Farm Fresh Eggs, Sliced Tomatoe Smoked Salmon, Hash Browns or Breakfast Potatoes, Cream Cheese	<b>14.99</b> es,
ranola, Nuts, Low-Fat Yogurt, Fruit Purée, Mixed Berries Cereal le, 2% or Fat Free Milk	5.99	Country Style Smoked Salmon & Eggs	*Southern Fried Steak & Eggs Country Fried Steak, Two Farm Fresh Eggs, Sausage Gravy, Buttermilk Biscuit, Hash Brown or Breakfast Potatoes	<b>12.99</b> ns
anas, Sliced Strawberries or ins & Pecans <b>1.49 each</b>	6.99	* <b>Ham &amp; Eggs</b> Grilled Bone-in Ham Steak, Tw or Breakfast Potatoes, Toast o	vo Farm Fresh Eggs, Hash Browns r English Muffin	11.99
Rolled Oats, Brown Sugar, Raisins e, 2% or Fat Free Milk 1pm	0.33	* <b>Corned Beef Hash &amp; Eggs</b> Griddled Corned Beef, Potatoe Toast or English Muffin, Hash I	es & Onions, Two Farm Fresh Eggs, Browns or Breakfast Potatoes	11.99
innamon Roll Warm Cinnamon Roll, Cream Cheese Frosting	7.99	<b>Chicken &amp; Waffles</b> Southern Fried Chicken Tende	ers, Mini Belgian Waffles, Maple Syrup, Hot Sauce	<b>11.99</b> e
Warm Cinnamon Roll, Cream Cheese Frosting <b>Cream Cheese</b> Cinnamon Raisin			ice, Monterey Jack Cheese, Two Eggs Over Hard Croissant, Hash Browns or Breakfast Potatoes	<b>10.99</b>
lagel Imon, Toasted Bagel, Cream Cheese, Capers, Onions st Coffee or Tea, Fresh Cut Fruit,	13.99 8.99	<b>Huevos Rancheros</b> Two Eggs, Corn Tortillas, Refried Beans, Shredded Monterey Jack & Cheddar Cheeses, Housemade Ranchero Sauce. Served with Chips, Guacamole & Sour Cream		11.99
n or Croissant		* <b>Californian Benedict</b> Griddled English Muffin Toppe Poached Eggs & Hollandaise S	d with Avocado, Grilled Tomato, Sauce	12.99
"PEOPLE WHO LOVE TO EAT A	ARE AI	WAYS THE BEST	PEOPLE." ~ <b>Julia Child</b>	•••

Specialties 2

Pancakes Choice of: Buttermilk, Blueberry, Banana or Chocolate Chip Pancakes	7.99	Made with Farm Fresh Eggs, served with Hash Browns or Breakfast Potatoes & Toast or English Muffin Egg White or Egg Beaters substitution also available <b>Design Your Omelet</b>	10.99
Pancakes A Eggs Two Buttermilk Pancakes, Two Farm Fresh Eggs, Bacon or Sausage	10.99	Your choice of any two items: Ham, Sausage, Bacon, Shrimp, Smoked Salmon, Spinach, Mushrooms, Onions, Peppers, Tomatoes, American, Cheddar, Swiss, Monterey Jack or Feta Cheese; Additional item <b>1.00 each</b>	
<b>French Toast</b> Cinnamon Raisin Brioche, Vanilla Crème Custard, Powdered Sugar	7.99	<b>*Jambalaya</b> Andouille Sausage, Shrimp, Peppers, Onions, Creole Sauce,	12.99
French Toast & Eggs Four Wedges of our Cinnamon-Raisin French Toast, Three Eggs Any Style, Two Bacon & Two Sausage	11.99	<b>*Orleans'</b> Egg Whites, Fresh Spinach, Onions, Tomatoes, Green Peppers <b>Seafood Treasures Omelet</b>	11.99 14.99
<b>Country French Toast</b> Thick Cut Cinnamon Raisin Brioche dipped in Vanilla Crème Custard	7.99	Shrimp, Crab, Mushrooms, Avocado, Green Onions, Swiss Cheese, Mornay Sauce	
then crusted in Corn Flakes, Oats, Nuts <b>Belgian Waffles</b> With Strawberries, Whipped Cream Topping <b>8.99</b>	7.99	<b>Texan Omelet</b> Housemade Chili, Onions, Green Peppers, Tomatoes & Cheddar Cheese	<b>11.99</b>

### 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 Beverages

**O**melets

<b>Chilled Fruit</b>	Juices	Small <b>3.50</b> L	_arge <b>4.50</b>		
Orange					
Grapefruit	Cranberry	V8 or To	mato		
Coffee, Deca	ffeinated Co	ffee & Teas 3	.00		
Specialty Coffee or Tea 4.00					
Cappuccino	Mocha	Espresso	Latte		
Hot Chocolat	e 3.00				
Sodas 3.50					

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

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Appetizers
<b>Chicken Quesadilla</b> Griddled Flour Tortilla, Grilled Chicken, Fire Roasted New Mexican Green Chiles, Jack Cheese, Pico de Gallo, Sour Cream, Guacamole, Roasted Chipotle Salsa
<b>Chicken Tenders &amp;</b> Southern Fried Chicken Tenders, Buttermilk Ranch Dip
<b>Mozzarella Sticks</b> Served with Zesty Marinara Sauce
* <b>Shrimp &amp; Crab Cocktail</b> Bay Shrimp, Lump Crab Meat, Hardboiled Egg, Avocado, Tomato, Louie Cocktail Sauce, Lettuce, Fresh Lemon
Sampler Platter

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

## Soups & Salads

Soup Du Jour	Cup <b>3.99</b> Bowl <b>4.99</b>
Chicken Noodle	Cup <b>3.99</b> Bowl <b>4.99</b>
Chicken & Sausage Gumbo	Cup <b>4.99</b> Bowl <b>5.99</b>
<b>Texas Cubed Beef Chili</b> Jalapeño Cornbread Muffin, Cheddar Cheese, Onions	7.99

#### \*Fire Grilled Salmon Salad

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

	<b>Sesame Chicken Salad</b> Grilled Teriyaki Chicken, Napa Cabbage, Sweet Peppers, Green Onions, Toasted Almonds, Mandarin Oranges, Crisp Wonton Skins	12.99
Verry Berry Salad	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 <b>13.99</b>	10.99
<b>Caesar Salad</b> Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing With Shrimp or Chicken <b>14.99</b>		
<b>Orleans' Cobb Salad</b> Mixed Greens, Grilled Chicken Breast, Diced Tomatoes, Blue 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.

#### **Fried Chicken Dinner**

Crispy Golden Fried Chicken served with your choice of Mashed Potatoes or Fries, Jalapeño Cornbread Muffin & Seasonal Fresh Vegetables

#### Spaghetti Dinner

House made Meatballs & Italian Sausage tossed with Spaghetti & Tomato Sauce

# Wraps & Sandwiches

8.99	Served with choice of Fries, Coleslaw, Macaroni or Potato Salad				
	<b>Grilled Chicken &amp; Avocado Wrap</b> Chipotle Grilled Chicken, Avocado, Swiss Cheese, Smoked Bacon, Lettuce, Tomato, Pico de Gallo, Chipotle Mayonnaise, Warm Flour Tortilla	12.99			
8.99	Orleans' Clubhouse	12.99			
9.99	Smoked Turkey, Bavarian Ham, Bacon, Iceberg Lettuce, Tomato, Smoked Gouda Cheese, Mayonnaise, Choice of Bread				
11.99	<b>California Chicken Club</b> Marinated Grilled Chicken Breast, Bacon, Lettuce, Tomato, Jack Cheese, Avocado, Chipotle Mayo, Grilled Ciabatta Bread	12.99			
11.99	<b>Philly Steak Sandwich</b> Thinly Sliced Beef, Grilled Onions, Peppers, Mushrooms, Provolone Cheese, Griddled French Roll	11.99			
	<b>Stuffed Croissant</b> Chicken Salad or Tuna Salad, Lettuce, Tomato, Crisp Butter Croissant	12.99			
wl <b>4.99</b>	<b>Grilled Salmon Sandwich</b> Grilled Salmon Fillet, Smoked Gouda Cheese, Spring Mix Lettuce, Sliced Tomato, Avocado, Cajun Remoulade Sauce, Griddled Ciabatta Bread	12.99			
wl <b>4.99</b> wl <b>5.99</b>	<b>Pastrami Reuben</b> Beef Pastrami, Swiss Cheese, Sauerkraut, Thousand Island, Griddled Deli Rye	12.99			
7.99	<b>Open Faced Hot Turkey &amp;</b> Fresh Roasted Turkey, Texas Toast, Sage Dressing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce	12.99			
14.99	Pastrami Reuben Burger Bar				
12.99	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				
10.99	* <b>Cheeseburger ()</b> American, Swiss, Cheddar or Provolone Cheese	10.99			
10.00	<b>Diner Sliders</b> Angus all Beef Patties, Caramelized Onions, Leaf Lettuce, Sliced Tomato, Cheddar Cheese, Pickle Chips & Thousand Island Dressing	10.99			
10.99	Patty Melt Half Pound House made Burger Patty, Griddled To Your Liking served on				
10.00	* <b>BBQ Bacon Cheeseburger</b> Sautéed Onions, Smoked Bacon, BBQ Sauce, Cheddar Cheese	11.99			
12.99	.99 Guacamole Bacon Cheeseburger Bacon, Jack Cheese, Zesty Guacamole, Onion Strings				
5.99	Aloha Joland Specialties Available 24 hours				
	* <b>Hawaiian Breakfast</b> Two Farm Fresh Eggs, Portuguese Sausage or Spam, Steamed Rice, Macaroni Salad	10.99			
	*Loop Moon	11 00			

#### \*Loco Moco

13.99

13.99

19.99

14.99

17.99

16.99

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

Topped with Parmesan Reggiano Cheese. Served with Ciabatta Garlic Toast

#### \*T-Bone Steak

16 oz. Charbroiled T-Bone Steak, Herb Butter

#### \*Home Style Meat Loaf

Homemade Meat Loaf, Mashed Potatoes, Mushroom Sauce

#### \*Grilled Salmon

Atlantic Salmon Fillet, Citrus Butter Sauce, Tropical Fruit Relish

\*Fried Shrimp Dinner Lightly Breaded & Deep Fried, Cocktail Sauce, Lemon

Aloha Breakfast Coupon

Aloha Lunch Coupon

Aloha Dinner Coupon

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#### **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

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#### 5.99

11.99

14.99

12.99

5.99

5.99

5.99