

Beginnings

HARRAH'S CAESAR SALAD	\$ 5.95
Crisp Romaine with Special Garlic & Parmesan Dressing. Grated Parmesan Cheese tops off this Caesar salad (with Chicken Breast - \$ 9.99)	
FRESH FIELD GREEN SALAD	\$ 5.50
With Fresh Tomato and Hearts of Palm your choice of dressing (for the lighter appetite - \$ 3.95)	
SPINACH SALAD	\$ 5.95
Tossed with Bacon, Chopped Egg, and Warm Sambuca Bacon Vinaigrette	
FRESH MADE DAILY SOUP	\$ 5.50
CREAMY FIVE-ONION	\$ 5.95
Baked in a Whole Caruso Onion	
FRENCH ONION AU GRATIN	\$ 5.50

Designer Entree Salads

WARM TERIYAKI CHICKEN SALAD	\$12.50
Stir-fried Marinated Chicken Breast and Oriental Vegetables over Fresh Field Greens, and Crispy Rice Noodles	
ASIAN RIM SALAD	\$13.95
Crispy 7-star Egg Roll, Coconut Prawns, Thai Marinated Scallop, Peking Primavera Salad with Mandarin Orange Sesame Vinaigrette	
TRADITIONAL CRAB LOUIE	\$17.50
Mixed Greens, Tomato, Boiled Eggs and Louie Dressing (with Bay Shrimp - \$ 15.95)	
GRILLED CHICKEN COBB SALAD	\$12.50
Diced Breast of Chicken, Tomatoes, Blue Cheese, Eggs, Olives and Bacon with Your Choice of Dressing	
TENDERLOIN BEEF TIP SALAD	\$14.50
Grilled Beef Tenderloin Tips served on Crisp Mesclun Greens with Beef Steak Tomatoes and a Chunky Blue Cheese-balsamic Dressing	

Sumptuous Sandwiches

FILET MIGNON BURGER	\$12.50
12 ounces of USDA Choice Ground Filet Mignon with Onion Marmalade, sautéed Mushrooms, Smokey Cheddar Cheese served on a Dutch Crunch Roll (May we recommend Medium-Rare.)	
HARRAH'S CLUB	\$ 9.95
Three Decks of Herb Roasted Chicken Breast, Crisp Bacon, Fresh Avocado, Tomatoes & Lettuce	
GRILLED CHICKEN & FETA	\$ 9.95
Open-face Sandwich of Grilled Chicken Breast, Feta Cheese, Fresh Avocado and Cilantro Mayonnaise on Sourdough Bread. Served with a Tomato Chutney	

18% gratuity will be added to parties of eight or larger.
For guests wishing to share an entrée, an additional \$3.50 will be added.

House Specialties

FILLET OF SOLE PARMESAN	\$13.95
Fillet of Sole crusted with Parmesan Cheese, sautéed with Capers, Garlic, Sauternes and Parsley Butter	
LAMB T-BONES	\$13.95
Broiled New Zealand Lamb Mongolian Style	
CHICKEN ANGELO	\$13.95
Sautéed Boneless Breasts with Artichoke Hearts, Prosciutto, Sun-dried Tomatoes and Chardonnay Sauce	
FILLET OF SALMON	\$13.95
Pan-roasted with Champagne Beurre Blanc Sauce	
SHRIMP SCAMPI	\$15.95
Prawns sautéed with Butter, Garlic, White Wine and Lemon served with Rice Pilaf	
NEW YORK STEAK COLBERT	\$15.95
Aged New York Steak, broiled to your liking with Whole Grain Mustard Sauce and topped with Crispy Onion	
CALVES LIVER LYONNAISE	\$13.95
Sautéed, then smothered with Sweet Onions and Crisp Bacon	
STEAK DIANE	\$17.95
6 OZ. Filet Mignon, pan seared with Cognac and Fresh Mushrooms	
CALAMARI PICCATA	\$12.95
Egg dipped Steak served over Sautéed Spinach with Lemon Caper Parsley Butter	
RIB EYE STEAK	\$15.95
Broiled 12-ounce steak with Garlic sautéed Mushrooms	
BEEF STROGANOFF	\$13.25
Beef Tenderloin sautéed with Mushrooms in a Light Demi-glace and served over Pasta	

Beverages

COFFEE	\$ 3.00
Viennese Roast selected from Gourmet Arabica Coffees locally roasted for the Steakhouse. Whole bean, freshly ground and brewed, regular or decaf	
CAPPUCCINO	\$ 3.50
SPECIALTY TEA or HERBAL INFUSION	\$ 3.00
CHILLED REPUBLIC of TEA	\$ 3.50

Desserts

Our pastry chef creates a complete selection of taste tempting delights for dessert each day. At the conclusion of your lunch, your waitperson will present today's selection tableside.

Bon Appetit