

## *Beginnings*

<b>HARRAH'S CAESAR SALAD</b>	8
Crisp Romaine with Special Garlic & Parmesan Dressing. Grated Parmesan Cheese tops off this Caesar salad (Chicken Breast - 12)	
<b>FRESH FIELD GREEN SALAD</b>	6
With Fresh Tomato and Hearts of Palm Your Choice of Dressing	
<b>SPINACH SALAD</b>	8
Tossed with Bacon, Chopped Egg, and Warm Sambuca Bacon Vinaigrette	
<b>FRESH MADE DAILY SOUP</b>	5
<b>CREAMY FIVE-ONION</b>	8
Baked in a Whole Caruso Onion	
<b>FRENCH ONION AU GRATIN</b>	6

## *Designer Entree Salads*

<b>WARM TERIYAKI CHICKEN SALAD</b>	14
Stir-fried Marinated Chicken Breast and Oriental Vegetables over Fresh Field Greens, and Crispy Rice Noodles	
<b>ASIAN RIM SALAD</b>	15
Crispy pork potstickers, Coconut Prawns, Thai Marinated Scallop, Peking Primavera Salad with Mandarin Orange Sesame Vinaigrette	
<b>TRADITIONAL CRAB LOUIE</b>	18
Mixed Greens, Tomato, Boiled Eggs and Louie Dressing	
<b>GRILLED CHICKEN COBB SALAD</b>	14
Diced Breast of Chicken, Tomatoes, Blue Cheese, Eggs, Olives and Bacon with Your Choice of Dressing	
<b>TENDERLOIN BEEF TIP SALAD</b>	15
Grilled Beef Tenderloin Tips served on Crisp Mesclun Greens with Beef Steak Tomatoes and a Chunky Blue Cheese-balsamic Dressing	

## *Sumptuous Sandwiches*

<b>FILET MIGNON BURGER</b>	15
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.)	
<b>HARRAH'S CLUB</b>	11
Three Decks of Herb Roasted Chicken Breast, Crisp Bacon, Fresh Avocado, Tomatoes & Lettuce	
<b>TURKEY AVOCADO WRAP</b>	12
A Tomato Basil Tortilla wrapped around Sliced Turkey Breast, Provolone Cheese, Avocado, Cilantro, Lettuce, Tomato and Roasted Garlic Mayonnaise	

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*

<b>FILLET OF SOLE PARMESAN</b>	15
Fillet of Sole Crusted with Parmesan Cheese, sautéed with Capers, Garlic, Sauternes and Parsley Butter	
<b>CHICKEN ANGELO</b>	14
Sautéed Boneless Breasts with Artichoke Hearts, Prosciutto, Sun-dried Tomatoes and Chardonnay Sauce	
<b>FILLET OF SALMON</b>	15
Pan-roasted with Champagne Beurre Blanc Sauce	
<b>SHRIMP SCAMPI</b>	17
Prawns sautéed with Butter, Garlic, White Wine and Lemon, served with Rice Pilaf	
<b>NEW YORK STEAK</b>	17
Broiled New York Steak topped with Melted Blue Cheese and Port Wine Reduction	
<b>CALVES LIVER LYONNAISE</b>	15
Sautéed, then smothered with Sweet Onions and Crisp Bacon	
<b>STEAK DIANE</b>	19
6-Ounce Filet Mignon, pan seared with Cognac and Fresh Mushrooms	
<b>CALAMARI PICCATA</b>	15
Egg Dipped Steak served over Sautéed Spinach with Lemon Caper Parsley Butter	
<b>RIB EYE STEAK</b>	17
Broiled 12-ounce steak with Garlic sautéed Mushrooms	
<b>BEEF STROGANOFF</b>	15
Beef Tenderloin Sauteed with Mushrooms in a Light Demi-glace and served over Pasta	

## *Beverages*

<b>COFFEE</b>	3.5
Viennese Roast selected from Gourmet Arabica Coffees locally roasted for the Steakhouse. Whole bean, freshly ground and brewed, regular or decaf	
<b>CAPPUCCINO</b>	4.5
<b>SPECIALTY TEA or HERBAL INFUSION</b>	3.5

## *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