



# Village Pub & Cafe

## FIRST BITES

### STUFFED POTATO SKINS 6.99

Loaded with melted cheddar cheese, thick cut smoked bacon and topped off with fresh chives served with homemade ranch and sour cream

### SOUP DU JOUR CUP 2.99 | BOWL 3.99

### LOADED QUESADILLA 6.99

Grilled flour tortilla filled with spicy poblano peppers and melted Jack cheese drizzled with a tangy cilantro crema served with homemade charred salsa, sour cream and guacamole

Load it even more with Grilled Chicken 10.99

### FRENCH ONION SOUP 4.99

Made fresh daily. Carmalized onions in beef broth with homemade croutons and melted Swiss cheese

### CHICKEN WINGS 9.49

Ten of our famous buffalo wings tossed with your choice of hot, medium, mild, teriyaki or BBQ sauce served with a side of fresh celery and homemade ranch dressing | **Hand breaded in our secret recipe for a crispier taste 9.99**

### CHICKEN FINGERS 8.69

Five lightly breaded chicken tenders with your choice of hot, medium, mild, teriyaki or BBQ sauce served with a side of fresh celery and homemade ranch dressing

### JUMBO ONION RINGS 4.99

Beer battered flash fried and served with a side of homemade ranch dressing

### FRIED PICKLES 5.99

Beer-battered pickle spears flash fried to a golden brown served with our homemade Chipotle mayo

### FRIED SHRIMP 7.29

Eight lightly breaded shrimp flash fried to a golden brown served with homemade cocktail sauce and lemons

### SEASONED STEAK FRIES 2.99

Thick-cut steak fries flash fried to a golden brown served with homemade ranch dressing

### SWEET POTATO TOTS 2.99

A basket of irresistible sweet potato puffs served with a sprinkle of maple cinnamon sugar

## GREENS

All salads are served with your choice of homemade Ranch, Bleu Cheese, Thousand Island, Caesar or Italian dressing. Red wine vinegar and Olive oil available as well

### CHEF SALAD 9.49

Mixed greens topped with ham, turkey, American & Swiss cheese, tomatoes, onions and hard-boiled eggs with your choice of dressing served with garlic bread

### COBB SALAD 9.99

Fresh greens, diced chicken breast, crispy bacon, avocado, tomatoes, hard-boiled egg and Bleu cheese crumbles served with garlic bread and your choice of dressing

### TACO SALAD 7.99

Homemade crispy tortilla shells loaded with refried beans, seasoned ground beef, lettuce, tomatoes, and cheddar cheese served with sour cream and homemade charred salsa

### CAESAR SALAD 8.99

Crisp Romaine lettuce tossed with homemade Caesar dressing, topped with red onions, black olives, avocado, tomatoes, Parmesan cheese and croutons served with garlic bread

**With Grilled Chicken/Fingers 11.99**

**With Shrimp 12.99**

**With 8oz. NY Steak\* 14.99**

**With Salmon 14.99**

### HOUSE SALAD 2.99

Fresh greens topped with croutons and tomatoes served with your choice of homemade dressing

### APPLE PECAN SALAD 8.49

Fresh spring mix tossed in citrus vinaigrette with dried cranberries, candied pecans, bleu cheese crumbles and sliced apples served with garlic bread

**With Grilled Chicken 11.49**

**With Salmon 14.49**

### SOUP & SALAD 6.99

Can't decide between soup or salad? Have them both! Our fresh house salad with your choice of dressing accompanied with a bowl of our soup of the day, served with garlic bread

## BURGERS

A half-pound of ground Angus beef cooked to your temperature and served on a Brioche bun with your choice of seasoned steak fries, homemade coleslaw, sweet potato tots, or homemade potato salad. Substitute fries for side salad, sautéed vegetables or garlic green beans 0.99

**Make any burger a double by adding a second patty for just 3.00 more**

### THE CLASSIC\* 8.99

Crisp lettuce, sliced tomato and red onion on a toasted Brioche bun and a pickle spear on the side

### THE SMOKEHOUSE\* 9.99

Cheddar cheese, crispy bacon, onion rings, lettuce and tomato smothered in barbecue sauce and served with a pickle spear on the side

### ANGUS BEEF SLIDERS\* 7.99

Three Angus Beef patties topped with caramelized onions and a pickle spear on soft rolls served with seasoned steak fries

## SANDWICHES

All Sandwiches are served with your choice of seasoned steak fries, homemade coleslaw, sweet potato tots, homemade potato salad. Substitute fries for side salad, sautéed vegetables or garlic green beans 0.99  
Bread choices: White, Wheat, Sourdough, Rye, French Roll or Brioche Bun

### STEAK SANDWICH\* 10.49

An eight-ounce New York steak cooked to order and topped with beer-battered onion rings on a grilled French Roll served with lettuce, tomato, red onion and a pickle spear

### GRILLED CHICKEN SANDWICH 8.99

Grilled chicken breast, lettuce, tomato, cheddar cheese and mayonnaise on a toasted Brioche bun served with a pickle spear

### CALIFORNIA CHICKEN PANINI 9.99

Grilled chicken breast, Monterey Jack cheese, avocado, tomato and basil pesto mayo on a toasted French roll and a pickle spear

### BUFFALO WRAP 9.29

Crispy chicken strips tossed in hot sauce with lettuce, cheddar and Monterey Jack cheese and homemade ranch dressing wrapped in a warm flour tortilla served with a pickle spear

### BLT 6.89

A traditional favorite loaded with crispy smoked bacon, lettuce, sliced tomato and mayonnaise on your choice of toasted bread served with a pickle spear

### FRENCH DIP 8.69

Sliced lean roast beef piled high on a toasted French roll with au jus and a pickle spear. **Add grilled onions, green peppers and Mozzarella cheese 9.99**

### CLUB HOUSE SANDWICH 9.29

A triple-decker sandwich piled high with roasted turkey, ham, crispy smoked bacon, lettuce, tomato and mayo on your choice of toasted bread and a pickle spear

### TUNA SANDWICH 7.99

Albacore tuna mixed with our own secret ingredients on your choice of toasted bread and a pickle spear  
**Make it a Tuna Melt 8.99**

## BUILD YOUR OWN BURGER

Start with the Classic half-pound Angus burger on Brioche bun, then add your favorites:

### CHEESE (0.50/Slice)

American, Cheddar  
Swiss, Mozzarella, Jack or Bleu Cheese

### MEAT (1.25 each)

Crispy Bacon  
Sliced Ham

### EXTRAS (0.75 each)

Sautéed Mushrooms, Grilled Jalapeños,  
Caramelized Onions, Sautéed Bell Peppers or  
Poblano Peppers

### MORE EXTRAS (1.25 each)

Sliced Avocado, Guacamole

## ASK YOUR SERVER ABOUT SPLITTING YOUR CHECK

\*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# HOUSE SPECIALTIES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

## STEAK AND FRIED SHRIMP\* 13.49

An eight-ounce New York steak and five breaded shrimp accompanied by seasoned steak fries, homemade cocktail sauce and fresh lemon wedges

## CHICKEN FRIED STEAK 10.49

Traditional style pork cutlet, hand breaded and flash fried to a golden brown smothered with homemade country sausage gravy, garlic mashed potatoes and sautéed vegetables

## CHICKEN FRIED CHICKEN 10.49

Just like our chicken fried steak but it's chicken! With homemade chicken gravy, garlic mashed potatoes and sautéed vegetables

## FRIED SHRIMP DINNER\* 11.49

Ten lightly breaded shrimp flash fried to a golden brown served with steak fries, homemade coleslaw, lemon wedge and cocktail sauce

## WILD ALASKAN SOCKEYE SALMON 13.99

A salmon filet, plain or blackened with your choice of teriyaki, lemon garlic or BBQ sauce, served with homemade tarter sauce, rice pilaf and sautéed vegetables

## GRILLED PORTOBELLO MUSHROOMS WITH GRILLED CHICKEN 9.99

An eight-ounce grilled chicken breast served with sliced Portobello mushrooms accompanied with sautéed spinach and rice pilaf

### SIGNATURE ITEMS

## TOP SIRLOIN STEAK SPECIAL\* 11.99

A ten-ounce, aged, center cut top sirloin steak cooked to perfection, accompanied with our garlic green beans or sautéed vegetables and your choice of roasted garlic mashed potatoes, rice pilaf, seasoned steak fries or a baked potato (available after 4pm) served with your choice of house salad or a cup of the soup of the day

## FISH & CHIPS 9.99

Simply the best for nearly 50 years! Icelandic Cod dipped in our famous batter made from our award-winning Ellis Island Beer served with seasoned steak fries, homemade tartar sauce and lemon wedges

## BARBECUE RIBS

Half Rack 8.99 | Full Rack 12.99

Our family recipe and preparation set the standard for what BBQ should be. We cook our BBQ low and slow producing the most succulent meat that falls off the bone served with homemade potato salad, coleslaw, and garlic bread. Want seasoned steak fries? Substitute fries for both the potato salad and coleslaw

## POT PIE 8.99

Baked fresh to order! All-white meat chicken and fresh vegetables cooked in a rich creamy gravy, topped with a flaky pastry crust that is cooked to a golden brown

\$2 TO GO CHARGE FOR SIGNATURE ITEMS

## ALL DAY BREAKFAST

### STEAK AND EGGS\* 9.49

An eight-ounce New York steak grilled over the open flame, served with two eggs any style, O'Brien potatoes and your choice of toast

### HAM STEAK AND EGGS\* 8.29

A fourteen-ounce bone-in ham steak, served with two eggs any style, O'Brien potatoes and your choice of toast

### BACON AND EGGS\* 6.99

Two eggs any style served alongside crispy strips of bacon, O'Brien potatoes and your choice of toast

## ITALIAN FAVORITES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

### CHICKEN PARMESAN 12.49

Eight-ounce chicken breast hand coated in our Italian seasoned bread crumbs topped with our homemade marinara and melted Italian cheese blend, served with a side of linguine tossed with marinara sauce and served with garlic bread

### BAKED PENNE PASTA 9.99

Penne pasta tossed in our homemade sundried tomato cream sauce, smothered with Italian cheese blend, and baked to a golden brown and served with garlic bread

With grilled chicken 13.99 | Sautéed shrimp 14.99

### SHRIMP SCAMPI 14.99

Shrimp sautéed with garlic, butter, tomatoes, capers, white wine and fresh Italian herbs served over linguini pasta accompanied with garlic bread

## DESSERT

### ROOT BEER FLOAT 3.99

Our Ellis Island Handcrafted Root Beer, served with a scoop of French Vanilla ice cream

### THAT REALLY BIG ICE CREAM CHOCOLATE BROWNIE THING 4.99

A warm brownie topped with French vanilla ice cream, chocolate syrup, caramel and whipped cream

### KANDI'S WARM APPLE COBBLER 5.59

Homemade warm apple cobbler baked fresh every day, served with a scoop of French Vanilla Ice Cream

## SIDES

### SEASONED STEAK FRIES 2.99

### ROASTED GARLIC MASHED POTATOES 2.49

WITH GRAVY ADD .50

### SWEET POTATO TOTS 2.99

### HOMEMADE COLESLAW 2.29

### HOMEMADE POTATO SALAD 2.29

### SAUTEED VEGETABLES 3.29

### GARLIC GREEN BEANS 2.99

### GARLIC BREAD 2.99

### ONION RINGS 4.99

### BAKED POTATO 2.99

### SIDE SALAD 2.99

### RICE PILAF 2.49

## DRINKS

### FRESHLY BREWED COFFEE 1.99

Free Refills

### HOT OR ICED TEA 2.29

Free Refills

### ELLIS ISLAND ROOT BEER 2.50

Handcrafted in Las Vegas at our Ellis Island Brewery

### SOFT DRINKS 2.29

Free Refills: Coke, Diet Coke, Sprite, Pink Lemonade or Raspberry Iced Tea

### SPECIALTY JUICES 2.29

Orange, Tomato, Grapefruit, Cranberry or Pineapple

### MILK 1.99

### BOTTLED WATER 1.99

### PERRIER 2.29

VILLAGEPUBCASINO.COM

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