

# 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

### DID YOU KNOW:

The first Village Pub was located just off the strip on Koval and Flamingo? In 1985, the name was changed to Ellis Island Casino and the Village Pubs we know today started opening in 1998.

### 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

### BEEF TACOS 6.99

Three hard-shell tacos filled with beef, lettuce, tomatoe, cheese served with sour cream, charred salsa and guacamole

### 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**

### HOUSE SALAD 2.99

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

### DRESS IT UP!

Not only are all our sauces and dressings made fresh and in-house, they are taken from long-time secret family recipes

### 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

### 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

### 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

#### MORE EXTRAS (1.25 each)

Sliced Avocado, Guacamole

### PUT AN EGG ON IT

Add two eggs any style to any burger, sandwich or entrée for \$2.99.

Ask your server for details!

### BOOK IT!

Looking for a venue for your next event? Book our private room at Village Pub Horizon

### 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

### 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

## LET'S PARTY

Ask your bartender for details about our giveaway parties!  
Win cash or other prizes.

\$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

## VISIT YOUR NEIGHBORHOOD

# Village Pub

**AIRPORT**  
2301 E. Sunset Rd.  
Las Vegas, NV 89119  
(702) 837-9669

**FT. APACHE (Yorky's)**  
5325 S. Ft. Apache  
Las Vegas, NV 89148  
(702) 655-4881

**RAINBOW**  
7575 S. Rainbow Blvd.  
Las Vegas, NV 89139  
(702) 216-0810

**BERMUDA**  
10420 S. Bermuda Rd.  
Las Vegas, NV 89183  
(702) 407-0219

**GREEN VALLEY**  
4563 E. Sunset Rd.  
Henderson, NV 89014  
(702) 454-1887

**SUMMERLIN**  
2610 Regatta Dr.  
Las Vegas, NV 89128  
(702) 256-6200

**CANNERY**  
3455 E. Flamingo Rd.  
Las Vegas, NV 89121  
(702) 436-2488

**HORIZON**  
10900 S. Eastern  
Henderson, NV 89052  
(702) 216-0850

**WIGWAM**  
8515 S. Eastern  
Las Vegas, NV 89123  
(702) 216-6160

**CASINO VALLE VERDE**  
697 N Valle Verde Dr, Henderson, NV 89014  
(702) 454-9200

COMING SOON!

**WARM SPRINGS**  
1640 W Warm Springs Rd,  
Henderson, NV 89014

## 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

## WHO ARE YOU KIDDING? THERE'S ALWAYS ROOM FOR DESSERT

## 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

## 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

### 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.