

THE
Lakes
LOUNGE
RESTAURANT AND GAMING BAR

presents

Thanksgiving Dinner



Thursday November 25th
Starting at 12:00 pm

Roast Turkey Breast & Stuffing,
Cranberry Sauce, choice of House Veggies
with Mashed Potatoes & Giblet Gravy.

COMPLETE WITH
Soup or Salad & Pumpkin Pie

\$14.99

The Lakes Lounge

CHICKEN WINGS \$9.49

Buffalo-style wings served your choice of hot, Sriracha BBQ, or sesame ginger teriyaki sauce. Try them "charred" for even more flavor! Served with ranch dressing and celery sticks.

CHICKEN TENDERS \$7.99

Prepared to order, coated and fried to perfection in our seasoned flour and batter blend. Served with your choice of dipping sauce and celery sticks.

CALAMARI* \$9.99

Tubes and tentacles dusted in our seasoned flour and flash fried to tender perfection. Served with cayenne spiced aioli and marinara

CHEESE QUESADILLA \$7.49

Jack cheese and Poblano peppers stuffed in a large flour tortilla, topped with crema. Served with housemade charred tomato salsa, guacamole, and sour cream.

With Grilled/Blackened Chicken \$10.49

STUFFED POTATO SKINS \$6.99

Two Idaho potatoes, halved and stuffed with melted cheddar cheese, bacon crumbles, and chives. Served with ranch dressing and sour cream on the side.

SOUPS & SALADS

Ranch, Bleu Cheese, Thousand Island, Italian, Honey Mustard, French, Citrus Vinaigrette, or Oil and Vinegar

All salads are served with your choice of dressing and grilled garlic bread

Substitute Caesar dressing add \$1.50

SOUP & SALAD \$7.49

Enjoy a crisp house salad and a bowl of our freshly made soup of the day

Substitute Caesar Salad \$8.99

FRENCH ONION SOUP \$4.99

Caramelized onions in our savory house-made broth with croutons and melted Swiss cheese. Served piping hot in an earthenware crock.

APPLE PECAN SALAD \$8.99

Fresh mixed greens, dried cranberries, candied pecans, bleu cheese crumbles, and apples.

With Grilled/Blackened Chicken \$11.49

With Grilled/Blackened Shrimp \$13.49

With New York Steak \$14.49

With Grilled/Blackened Wild Salmon \$15.49

CHEF SALAD \$10.49

Smoked ham, turkey, American, and Swiss cheese with Iceberg lettuce, tomato, cucumber, and hard boiled egg.

TRADITIONAL COBB \$10.49

Iceberg lettuce, chicken breast, bacon, avocado, tomato, hardboiled egg, and bleu cheese crumbles.

CLASSIC CAESAR SALAD \$8.49

Romaine lettuce, grated Parmesan cheese and seasoned croutons tossed in our housemade Caesar dressing

With Grilled/Blackened Chicken \$11.49

With Grilled/Blackened Shrimp \$13.49

With New York Steak \$14.49

With Grilled/Blackened Wild Salmon \$15.49

SOUP OF THE DAY

House made daily from scratch with the highest quality ingredients. Ask your server about today's creation

Cup \$2.99

Bowl \$3.99

SIDE SALADS

Small side salad with your choice of dressing \$2.99

Caesar with Romaine lettuce, croutons and housemade dressing \$4.49

BASKETS

FISH & CHIPS \$9.99

A signature item spanning four decades! Cold water cod, dipped in our famous beer batter, cooked to crispy perfection. Served with steak fries, tartar sauce and lemon wedges

FRIED SHRIMP* \$9.49

A bounty of lightly breaded shrimp, freshly prepared and fried golden brown and served over crispy steak fries. Complete with cocktail sauce and lemon wedges.

FRIED CHICKEN \$8.99

Cooked Fresh to order! Four pieces of chicken, seasoned then coated in our special flour blend. Deep fried to golden perfection and served over steak fries.

SIGNATURE ITEMS

CHICKEN POT PIE \$9.49

Baked fresh to order!

All white meat chicken nestled in a mixture of peas and carrots, surrounded in a rich, creamy sauce, topped with flaky pastry crust.

Add soup or a dinner salad for \$1.99

10 OZ. TOP SIRLOIN STEAK* \$14.99

Choice USDA Center Cut aged steak, chargrilled to your liking. Served with potatoes and fresh vegetable medley or garlic green beans. Complete with your choice of soup or salad.

With (6) Fried Shrimp or Shrimp Scampi for \$20.99

SANDWICHES

Served on your choice of white, wheat, rye, sourdough, steak roll, or brioche roll with steak fries, sweet potato tots, coleslaw, or potato salad

Substitute onion rings, cup of soup, house salad, or fresh fruit \$1.29 | Substitute Caesar salad \$2.79

CHICKEN PARMESAN \$9.99

Fresh chicken breast tossed in Italian breadcrumbs, topped with house-made marinara sauce and Italian four cheese blend

COD SANDWICH* \$8.99

Mild, cold-water cod, prepared blackened with Cajun aioli, or beer battered with a side of house-made tartar sauce on a brioche bun

ALBACORE TUNA SANDWICH \$8.49

Our house recipe tuna salad served on your choice of toasted bread

Make it a Tuna Melt \$9.99

BLT \$7.49

Traditional bacon, lettuce, and tomato sandwich piled high

Add avocado \$8.99

BIG EGG SANDWICH* \$6.99

Two large eggs with bacon, ham, or sausage and cheese, open-faced with choice of toasted bread or brioche roll, with fresh breakfast potatoes

FRENCH DIP* \$8.99

Sliced USDA choice roast beef, piled high on a steak roll, with au jus.

Try it "Philly-style," with onions, peppers and mozzarella cheese \$9.99

HOT CORNED BEEF \$8.99

Sliced Corned Beef stacked high on a steak roll or rye bread

Add Cheese \$9.49

Make it a Reuben \$9.99

TURKEY CLUB \$9.99

Triple-decker, oven-roasted Turkey breast freshly roasted, with crispy bacon, lettuce, tomato and mayo

BURGERS

All burgers served with your choice of fresh Angus beef, crispy fried chicken, or grilled chicken breast.
Served with fries, sweet potato tots, coleslaw, or potato salad. Sub onion rings, cup of soup, house salad, or fresh fruit (\$1.29)
Substitute a Caesar side salad (\$2.79)

CALI STYLE* \$10.49

Avocado, Monterey Jack Cheese, and pesto mayo

PATTY MELT* \$9.99

Traditional on grilled rye bread with caramelized onions and melted Swiss cheese

LAKES CLASSIC* \$10.29

Melted Swiss and Cheddar Cheese, topped with crispy bacon

WESTERN ORIGINAL* \$9.99

Melted cheddar cheese, tangy BBQ sauce, bacon and crispy onion rings

BUILD YOUR OWN BURGER \$8.99

Start with a Brioche Bun or Flour Tortilla. Served with lettuce, tomato, sliced onion, and a pickle wedge

Choose One:

Black Angus Beef Burger*

Grilled Chicken Breast

Fried Chicken Breast

Add Sauces \$0.50

Ranch, Sour Cream, Pesto Mayo, Buffalo, Sriracha BBQ,

Charred Tomato Salsa

Cheese \$0.75

American, Swiss, Cheddar, Pepper Jack, Monterey Jack, Bleu Cheese,

Feta Cheese

Veggies \$0.75

Portobello Mushrooms, Green Bell Peppers, Jalapenos, Poblano Peppers, Sautéed

Mushrooms, Crispy Onion Rings (2), Caramelized Onions

Premium Toppings

Fried Egg \$1.69, Avocado, Guacamole, Pastrami \$1.50,

Sliced Ham or Bacon \$1.25, Coleslaw \$0.75

TACO TIME

Served on soft white corn tortillas

BEER BATTERED FISH TACOS* (3) \$7.99

Cold water cod in our secret batter, fried to perfection and topped with creamy Mexican-style coleslaw

GRILLED CHICKEN TACOS (3) \$5.99

Lightly seasoned and grilled chunks of breast meat, topped with lettuce, tomatoes, cheddar cheese and crema sauce

HOUSE SPECIALTIES

Served with your choice of house salad or the soup of the day. Substitute a Caesar salad for \$1.50 | Substitute a baked potato \$1.00

WILD ALASKAN SALMON* \$13.99

Simply grilled or Cajun blackened, with fresh vegetable medley or garlic green beans and rice pilaf. Salmon can be served plain, or with sesame ginger teriyaki or lemon garlic butter.

COUNTRY FRIED STEAK* \$11.99

Traditional style, tender hand-carved beef sirloin steak, breaded and fried, served with country-style sausage gravy, mashed potatoes and fresh vegetable medly, or garlic green beans.

GRILLED CHICKEN WITH PORTOBELLO MUSHROOMS

\$10.99

Simply grilled chicken breast served with sliced portobello mushrooms, spinach and rice pilaf.

CHICKEN FRIED CHICKEN \$10.99

Fresh boneless chicken breast coated in our special blend of flour and spices, then fried to tender perfection and served with chicken gravy, mashed potatoes, and fresh vegetable medley, or garlic green beans.

ITALIAN FAVORITES

Served with grilled garlic bread and your choice of house salad or the soup of the day
Substitute a Caesar salad for \$1.50

CHICKEN FRANCESE \$10.99

Tender chicken breast cutlet lightly battered and sautéed in white wine, lemon, garlic and butter. Served with fresh vegetable medley or garlic sautéed green beans, and rice pilaf

CHICKEN PARMESAN \$12.99

Italian herb breaded chicken breast with homemade marinara sauce and Italian cheese blend, served with side of pasta marinara

PESCE FRANCESE \$11.99

Our cold-water cod, lightly battered and sautéed in white wine, lemon, garlic and butter. Complete with choice of vegetable and our homemade rice pilaf.

SHRIMP SCAMPI* \$13.99

Freshly sautéed plump red shrimp presented atop a bed of linguine noodles tossed in our homemade sauce of butter, garlic, and white wine.

DESSERT

WARM APPLE COBBLER \$5.59

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

THE REALLY-BIG-ICE CREAM-FUDGE

BROWNIE THING \$5.29

A warm brownie, topped with premium French Vanilla Ice Cream, chocolate and caramel sauce, whipped cream and chocolate sprinkles

VANILLA ICE CREAM \$2.99

Two scoops of Premium French Vanilla ice Cream. Ask your server to add chocolate or caramel sauce

SIDES

MASHED POTATOES \$2.49

COLESLAW \$2.49

POTATO SALAD \$2.49

GARLIC BREAD \$1.99

FRENCH BREAD LOAF \$1.99

BEER BATTERED ONION RINGS \$4.99

BAKED POTATO \$2.99

SWEET POTATO TOTS \$2.99

STEAK FRIES \$2.99

CAJUN SEASONED FRIES \$2.99

RICE PILAF \$2.69

PASTA MARINARA \$4.99

SAUTEED FRESH VEGETABLES \$3.29

GARLIC GREEN BEANS \$2.99

SOFT DRINKS \$2.29

Coke, Diet Coke, Sprite, Dr. Pepper, Pink Lemonade, Barq's Root Beer

FRESHLY BREWED COFFEE \$1.99

Free Refills

BOTTLED WATER \$0.99

BOTTLED SPARKING WATER \$1.89

HOT OR ICED TEA \$2.29

BEVERAGES

SPECIALTY JUICES \$2.49

Orange, Tomato, Grapefruit Cranberry, Pineapple

MILK \$2.29

CHOCOLATE MILK \$2.59

HOT CHOCOLATE \$1.99

The Lakes Lounge

Breakfast

EGGS

Served with breakfast potatoes and your choice of toast. Substitute English muffin \$0.49, or Half-order of biscuits and gravy \$0.99 | Substitute egg whites \$1.50

TWO EGGS \$4.49

Two eggs served any style with our breakfast potatoes.

With bacon or sausage \$6.99

HAM & EGGS \$8.99

One pound ham steak served with two eggs any style, breakfast potatoes

COUNTRY FRIED STEAK & EGGS \$10.99

Traditional style, tender hand-carved beef sirloin steak, breaded and fried, served with country-style sausage, and your choice of two eggs any style. Served with breakfast potatoes

CHICKEN FRIED CHICKEN & EGGS \$9.99

Boneless chicken breast coated in our special blend of flour and spices, then fried to tender perfection, and topped with our chicken gravy, served with two eggs any style, breakfast potatoes

Weekend Eye Openers: *BLOODY MARY* or *MIMOSA* - \$2.50

Saturdays, Sundays & Holidays 7am-2pm in Dining Room Only

SIGNATURE OMELETS & SKILLETS

Three eggs served fresh, breakfast potatoes and your choice of white, wheat, rye, or sourdough toast
Substitute English muffin \$0.49, or Half-order of biscuits and gravy \$0.99 | Substitute egg whites \$1.50

CLASSIC \$7.99

Bacon, ham or sausage, and your choice of two cheeses

CALIFORNIA \$8.99

Avocado, bacon, and monterey jack cheese

CORNED BEEF HASH SKILLET \$8.99

Pulled corned beef and house-made potatoes

DENVER \$7.99

Ham, green bell pepper, and onions

SPINACH & MUSHROOM \$8.49

Spinach, portobello mushrooms, tomatoes, and feta cheese crumbles

BUILD YOUR OWN OMELET OR SKILLET \$6.49

Choose Your Cheese \$0.75

American, Swiss, Cheddar, Mozzarella, Bleu Cheese Crumbles, Monterey Jack, Pepper Jack, or Feta Cheese Crumbles

Choose Your Veggies \$0.75

Portobello Mushrooms, Green Bell Peppers, Jalapenos, Poblano Peppers, Sauteed Mushrooms, Spinach, or Carmelized Onions

Meats & More

Diced Chicken \$1.75, Avocado or Guacamole \$1.99, Diced Ham, Sausage Crumbles, or Bacon Bits \$1.50

BREAKFAST BOUNTIES

French Toast and Pancakes are available until 11AM Monday-Friday

FRENCH TOAST \$4.99

Two thick slices of Texas toast dipped in egg batter and sprinkled with powdered sugar and cinnamon

With sausage links or bacon \$6.99

BUTTERMILK PANCAKES \$4.49

Three buttermilk pancakes with syrup and butter

With bacon or sausage links \$6.49

With chocolate chips or blueberries \$1.50

Order a short stack \$3.49

PANCAKE OR FRENCH TOAST

SPECIAL \$7.49

Two pancakes or two slices of French toast with two eggs, two slices of bacon or two sausage links

LOADED OATMEAL \$5.49

Cooked oats served with dried cranberries, candied pecans, brown sugar, and milk

BISCUITS & GRAVY \$4.49

Two buttermilk biscuits topped with rich country-style sausage gravy

SIDES

ONE EGG \$1.69

BACON \$2.99

SAUSAGE LINKS \$2.99

HAM STEAK \$5.99

ENGLISH MUFFIN \$1.99

TOAST \$1.49

BREAKFAST POTATOES

\$1.99

FRESH FRUIT \$2.99

*RARE MEAT ADVISORY: THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

The Lakes Lounge

ELLIS ISLAND CRAFT BEERS

Voted Best of Las Vegas year after year! #1 Brewery in the Mountain West Region and #9 in the USA by the National Brewers Association

\$4.00 by the Pint

LIGHT

IBU's: 20

ABV: 4.4%

Malt: Pale Malt, Vienna, Flake Maize

Hops: Magnum, Spalt, Northern Brewer

HEFEWEIZEN

IBU's: 12

ABV: 5%

Malt: Pale and Wheat

Hops: Magnum

AMBER

IBU's: 30

ABV: 5.5%

Malt: Pale, Vienna, Crystal

Hops: Warrior, Centennial

IPA

IBU's: 65

ABV: 6.7%

Malt: Pale, Golden Promise, Munich

Hops: Centennial, Warrior, Citra, Mosaic

BOTTLED BEER

PREMIUM

Corona | Heineken | Heineken Light | Stella Artois | Newcastle

\$5.25

DOMESTIC

Budweiser | Bud Light | Coors Light | O'Douls | Miller Lite | Michelob Ultra | MGD

\$4.50

PREMIUM WINES

KENDALL JACKSON VITNER'S RESERVE

Chardonnay with tropical flavors of mango and pineapple, with aromas of peach, apple, and pear

By the Glass: \$6.75

Bottle: \$22

BLACK OPAL

Cabernet/Merlot blend, rich cherry, and plum flavors, with a hint of chocolate and a touch of oak

By the Glass: \$5.50

Bottle: \$17

J. LOHR SEVEN OAKS

Cabernet Sauvignon, rich, ripe, flavors of black currant and cherry, enhanced by aromas of vanilla and spice.

By the Glass: \$6.75

Bottle: \$22

DA VINCI

Pinot Grigio, medium-bodied with a clean and spicy taste, hinting of tropical fruits

By the Glass: \$7

Bottle: \$23

FETZER

Riesling, rich, and floral, pale yellow in color, with aromas of pear and apricot

By the Glass: \$5.50

Bottle: \$17

Bring Your Own Wine - \$10 Corkage Fee

HOUSE WINES

Featuring Barefoot Vineyards

Chardonnay | White Zinfandel | Pinot Grigio | Moscato | Cabernet Sauvignon | Merlot | Pinot Noir

By the Glass: \$4.25 | **Half Litre:** \$8.50 | **Litre Carafe:** \$15

The Lakes Lounge

Daily Happy Hour

3PM-7PM

Available in the Dining Room

Ellis Island Craft Beers
House Wine
Well Liquor

\$2.50

Premium Liquors
Smirnoff, Captain Morgan, Jose Cuervo, Beefeater, Christian
Brothers, Seagrams 7, Jim Beam, Dewar's, Bacardi

\$3.50

Select Premium Wines

25% Off