

Breakfast

Served 24/7

<p>Crepes Elegante 6.25 Farm Fresh Eggs, Mixed with Spinach, Mushrooms, Bacon and Bell Peppers, Wrapped in Two Feather Light Crepes, Topped with Hollandaise and Served with Fresh Fruit</p> <p>Belgian Waffle 3.95 Golden Brown Waffle, Prepared from our own Special Batter, Served with Warm Maple Syrup and Whipped Butter</p> <p>Coachella Scramble 6.25 Scrambled Eggs, Combined with Shredded Beef, Sautéed Onions, Bell Peppers and Jalapeños, Topped with Cheddar Cheese, Served with Mexican Rice, Refried Beans and Your Choice of Warm Flour or Corn Tortillas</p> <p>Oatmeal 3.25 / 5.00 Choice of Brown Sugar, Raisins or Honey, Add Strawberries (In Season) or Banana for \$1.75, Served Until 11:00 A.M.</p>	<p>Pancakes Supreme 4.95 Three Fluffy Cakes Fresh Off the Griddle, Filled with Blueberries or Caramel Sauce and Topped with Fresh Whipping Cream</p> <p>NEW Steak Picado with Eggs and Gordita's 6.95 Diced Chuck Steak, Slow Cooked in a Tangy Tomato Sauce, Topped with Two Eggs "Your Way", Served with Mexican Rice, Refried Beans and Homemade Fat Tortillas Stuffed with Chorizo and Cheese</p> <p>Huevos Rancheros 6.25 Two Eggs, Prepared Over Easy, Served on Grilled Corn Tortillas, Topped with Fresh Salsa, Accompanied by Refried Beans and Mexican Rice</p> <p>Eggs Verde 6.25 Fresh, Slow Roasted, Fork Tender Pork, Combined with Salsa Verde and Queso Fresco, Served with Two Eggs Cooked to Order, Mexican Rice and Refried Beans, Your Choice of Corn or Flour Tortillas</p>
---	--

The Following Breakfasts are Served with Fried Potatoes Laced with Bell Peppers and Onions, and Your Choice of Toast, Egg Beaters Upon Request, Substitute Fresh Fruit, Cottage Cheese or Sliced Tomatoes for Potatoes for an Additional Charge of \$1.00

<p>Ultimate Omelet 7.95 Your Choice of One Protein and Two Other Ingredients; Ham, Bacon, Sausage, Ground Beef, Chorizo, Tomato, Avocado, Jalapeño, Red Pepper, Green Pepper, Zucchini, American, Cheddar, Swiss, Mozzarella, Pepper Jack, or Provolone Cheese (Additional Ingredients \$1.25 Each)</p> <p>Classic Breakfast 5.95 Two Farm Fresh Eggs, Cooked Your Way, Your Choice of Patty or Italian Sausage, Bacon, Ground Beef Patty or Chorizo</p>	<p>Steak and Eggs 6.95 Six Ounce New York Steak and Two Farm Fresh Eggs, Cooked to Your Specifications</p> <p>Ham Steak and Eggs 6.25 A Generous Portion of Bone in Ham Steak Served with Two Farm Fresh Eggs, Cooked to Your Specifications</p> <p>Country Breakfast 6.95 Chicken Fried Steak Smothered in Country Sausage Gravy, Accompanied by Two Eggs any Style</p>
--	---

Breakfast Specials

Served From 11:00 P.M. to 9:00 A.M. Seven Days a Week
Includes Coffee or Tea

Breakfast Burrito 3.50

Fresh Flour Tortilla, Filled with Scrambled Eggs, Seasoned Ground Beef and Pepper Jack Cheese, Served with Mexican Rice, Refried Beans and Pico De Gallo

Country Fried Sliders 3.95

Fresh Baked Buttermilk Biscuit, Served Open Faced, Topped with Chicken Fried Steak and Country Gravy Laced with Pork Sausage, Includes a Cup of Fresh Fruit

Ham Steak and Eggs 4.95

Bone in Ham Steak and Two Farm Fresh Eggs Cooked to Order, Accompanied by Breakfast Potatoes Laced with Peppers and Onions, Served with a Fresh Baked Buttermilk Biscuit

Waffle and Sausage 3.25

Golden Brown Waffle and Two Pork Sausage Patties, Served with Warm Maple Syrup and Whipped Butter

Late Night Special

Served From 11:00 P.M. to 5:00 A.M. Seven Days a Week
Includes Coffee or Tea

Late Night Steak and Eggs 4.95

Six Ounce New York Steak and Two Farm Fresh Eggs, Cooked to Your Specifications, Accompanied by Breakfast Potatoes Laced with Bell Peppers and Onions, Served with a Buttermilk Biscuit

Sunday Morning Eye Opener

Served Sunday Mornings from 5:00 A.M. to 9:00 A.M.
Includes Coffee or Tea

Sunday Morning Steak and Eggs 4.95

Six Ounce New York Steak and Two Farm Fresh Eggs, Cooked to Your Specifications, Accompanied by Breakfast Potatoes Laced with Bell Peppers and Onions, Your Choice of Toast

Player's Daily Specials

All Daily Specials Include a Cup of the Soup of the Day

Soup and Sandwich (Served Daily) 6.25

Cup of Soup and Half a Sandwich, Choose from Ham, Turkey, Roast Beef, or Pastrami add American, Cheddar, Swiss, Provolone or Mozzarella Cheese, Served Cold with Lettuce, Tomato and Mayonaise

Monday

Beef Stroganoff 6.95

Tender Prime Rib, Diced and Slow Cooked with Mushrooms, Brown Sauce and Sour Cream, Served over Fettuccini

Tuesday

NEW

Cobb Sandwich 6.95

Bacon, Ham, Turkey, Cheddar Cheese, Bleu Cheese Crumbles, Tomatoes, Avacado and Iceberg Lettuce on Grilled Sourdough Bread, Served with Fries

Wednesday

NEW

Personal Pizza and Wings 6.95

Topped with Pepperoni, Mozzarella Cheese and The Chef's Special Sauce, Accompanied by Four Chicken Wings Served Hot or Mild with Your Choice of Dipping Sauce

Thursday

Prime Rib Sandwich 6.95

Broiled over an Open Flame, Served on a French Roll with Mayonaise, Lettuce, Tomato, Onion, Avocado and Horseradish Dressing, Served with French Fries

Friday

NEW

Chicken Enchiladas 6.95

Freshly Cooked Pulled Chicken and Pork Chorizo, Rolled in Corn Tortillas, Topped with Red Sauce and Cotija Cheese, Served with Mexican Rice and Refried Beans

Saturday

Salisbury Steak 6.95

Lean Ground Beef, Topped with Grilled Onions, Served with Mashed Potatoes and Gravy

Sunday

Pilgrim's Delight 8.50

Fresh Roasted Turkey, Mashed Potatoes, Giblet Gravy, Candied Yams, Green Beans and Cranberry Sauce

Use Your Player's Club Card to Receive a \$1.00 Discount,
Served From 10:00 A.M. till 5:00 P.M.
No Substitutions Please, Split Plate Charge \$2.00

Sides

Side Orders

French Fries, Baked Potato, Mashed Potato or Breakfast Potato Bacon or Patty Sausage Sliced Tomatoes, Cottage Cheese, Potato Salad or Cole Slaw

\$2.95

Bone in Ham, Italian Sausage, Burger Patty, Fruit Cup

\$3.95

Chicken Breast

\$4.25

Sour Cream, Fresh Salsa, Jalapenos

\$1.25

One Egg

\$1.95

Toast

\$2.25

Beverages

Beverages

Coke

Diet Coke

Mr. Pibb

Sprite

Decaf and Regular Coffee

Sweetened and Unsweetened Tea,

Citrus, Raspberry and Diet Green Tea

Assorted Juices

\$2.00

A Complete Selection of Beer, Wine and Mixed Drinks are Available, Your Server will be Happy to Assist You

Appetizers

Appetizers and Salads Served 24/7

Lobster Quesadilla 8.95

Tender Medallions of Lobster, Sautéed with Tomatoes, Onions, Jalapeños, Cilantro, Nopales and Monterey, Pepper Jack and Queso Fresco Cheeses, Grilled in a Homemade Cactus Tortilla, Accompanied by Salsa Fresca, Sour Cream and Guacamole

Petite Filet Medallions 6.95

Two Petite Filet Medallions, Sautéed in Brandy with Fresh Mushrooms and Cracked Black Pepper, Finished with Brown Sauce

Two Way Wings 6.95

Traditional Spicy Wings, with Celery Sticks and Bleu Cheese Dressing, Along with Oriental Style Wings, Served with Fried Jalapeños and Oriental Sauce for Dipping

Baby Taco Salad 6.25

Two, Petite, Corn Tortilla Bowls, Filled with Refried Beans, Spicy Beef, Shredded Cheese, Sour Cream, Guacamole and Fresh Salsa

The Sampler 13.95

A Sampling of the above listed Appetizers with the Appropriate Sauces, a Meal in Itself.

Shrimp Cocktail Supreme 9.95

Six, Chilled, Extra Large Shrimp on a Bed of Crisp Lettuce, Accompanied by Spicy Cocktail Sauce, Garnished with Tortilla Strips, Served with a Lemon Wedge and Saltine Crackers

Soup Du Jour

Today's Homemade Soup 2.95 / 3.25

Selections

Served by the Cup or Bowl, Your Server has all of the Details

Salads

Café 54 Salad 4.95 / 6.95

Mixed Greens, Carrots, Onions, Cucumbers, Tomatoes, Jack and Cheddar Cheese, Croutons and Choice of Dressing, Add Bay Shrimp or Tuna Salad for an Additional Charge of Two Dollars

Traditional Cobb Salad 5.95 / 8.95

Mixed Greens, Topped with Bacon Bits, Tomatoes, Avocado, Ham, Turkey, Bleu Cheese Crumbles, Shredded Cheddar, Hard Boiled Egg and Choice of Dressing, Chopped and Tossed upon Request, Small Plate Available

Chicken Caesar 5.95 / 8.95

Romaine Lettuce, Tomatoes, Croutons, Fresh Cooked Chicken Breast, Tossed in Traditional Caesar Dressing, Dusted with Parmesan, Garnished with Tortilla Strips, Small Plate Available

Millionaire Salad 9.95 / 12.95

Lobster and Shrimp, Sautéed in Olive Oil with Shallots, Asparagus, Tomatoes and Red Onions, Served over Mixed Greens, Tossed in Avocado Dressing, Small Plate Available

NEW Bleu Cheese Steak Salad 7.95 / 10.95

Choice New York Steak, Broiled over an Open Flame, Sliced into Medallions, Served over Crisp Romaine with Bacon Bits, Tomatoes, Red Onions and Bleu Cheese Crumbles, Drizzled with our Bleu Cheese Vinaigrette Dressing, Small Plate Available

NEW Baja Salad 6.95 / 9.95

Fresh Shrimp, Sautéed in Butter with Salt, Fresh Garlic, Black Pepper, Roasted Corn, Tomatoes, Onions, Poblano Chile and Lime Juice, Served over Shaved Iceberg and Tossed in a Tangy Cilantro Dressing, Small Plate Available

Lunch

Served 24/7

	Cheese Steak Sandwich	7.25	Burger Deluxe	7.50/8.50
	Thin Slices of Grilled New York Steak with Bell Peppers, Onions and Mushrooms, Topped with Spicy Cheese Sauce, Piled High on an Italian Roll, Served with French Fries		One Half Pound of Lean Ground Beef on a Fresh Baked Bun, Pick Two Toppings; Cheddar, American, Provolone, Mozzarella or Swiss Cheese, Mushrooms, Bacon, Grilled Onions, or Avocado Served with Your Choice of Potato Salad, Cole Slaw or French Fries (Additional Toppings 1.25) We will make it with a Boneless, Skinless Chicken Breast for an Additional Charge of \$1.00	
NEW	Pasta and Pizetta	8.95	Triple Decker Club	7.95
	Fettuccini Noodles Sautéed in Olive Oil, Pepper Flakes and Garlic, Tossed in a Tangy Tomato Cream Sauce, Accompanied by Pizza Bread, Topped with Italian Sausage, Fresh Basil, Spinach, Tomatoes, Mushrooms, Mozzarella and Parmesan, Rolled and Baked to a Crunchy Finish		Bacon, Turkey, Ham, Lettuce, Tomato, and Avocado Served on Your Choice of Bread Accompanied by Potato Salad, Cole Slaw or French Fries	
	Mile High Meat Loaf	7.25	T-Bone Steak	11.25
	Traditional Meat Loaf, "Just Like Mom Made" Served with Chipotle Mashed Potatoes and Crisp Vegetables		Choice 10 Ounce T-Bone Steak, Broiled to Your Specifications, Topped with Bell Peppers, Onions and Mushrooms, Served with Steamed Broccoli and Mashed Potatoes	
	Spaghetti and Meat Sauce	6.25	Chicken Pot Pie	6.25
	Spaghetti Noodles Cooked al dente, Topped with the Chef's Special Meat Sauce and Parmesan Cheese. Served with Warm Garlic Bread		Fresh Cooked Chicken, Carrots, Celery, Onions, Cream and Chicken Broth Topped with a Flakey Puffed Pastry Cooked to a Golden Brown	
	Baby Back Ribs	8.25	NEW Chicken Al Fresco	6.95
	Half a Rack of Baby Back Ribs, Basted with our Smoked, Coca Cola, Cinnamon, BBQ Sauce, Served with Baked Beans, Cole Slaw and Grilled Corn on the Cob		Broiled, Boneless, Skinless, Breast Topped with Bacon, Onion, Avocado, Tomato and Provolone Cheese on Grilled Sourdough, with French Fries	
	French Dip	7.25	Fish & Chips	6.95
	Thin Lean Slices of Prime Rib, Topped with Swiss Cheese, Served on A French Roll, Au Jus for Dipping, Accompanied by French Fries		Battered Atlantic Cod, Deep Fried Golden Brown, Served with Garlic Fries, Cole Slaw and Tartar Sauce	
NEW	Grilled Tuna Rounds	6.25	The Sandwich Board	6.95
	Fresh Tuna Salad Served on Grilled Whole Grain Rounds with Swiss Cheese, Beefsteak Tomatoes, Onions and Avocado, Served with Apple Slaw Salad		Grilled or Served Cold, Pick One Meat and One Cheese; Turkey, Ham, Roast Beef or Pastrami, American, Cheddar, Provolone, Pepper Jack or Swiss Cheese, Served on White, Wheat, Sourdough, Rye, Hoagie or Kaiser Roll, Your Choice of Potato Salad, Cole Slaw or French Fries, We will Throw in a Pickle Wedge (Additional Meat or Cheese 1.25 Each)	
	Chicken in the Basket	7.95		
	Honey Stung Chicken, Deep Fried Golden Brown, Served with French Fries and Cole Slaw			

Dinner

Served from 4:00 P.M. to Midnight

Surf and Turf 21.95 / 33.95

One or Two Broiled Five Ounce Lobster Tails, Combined with Eight Ounces of Choice Filet Mignon, Cooked over an Open Flame to Your Specifications, Served with Baked Potato, Grilled Asparagus, Lobster Butter, Lemon Crown and Hollandaise Sauce

NEW Chicken Stroganoff 10.95

Diced Chicken Breast, Sautéed with Spices, Brown Sauce and Cream, Served on a Bed of Fettuccini and Topped with a Dollop of Sour Cream, Accompanied by Grilled Asparagus

NEW Orange Roughy with Dill 14.95
Sauce

Mild White Fish, Sautéed in Butter, White Wine, Lime Juice, Salt, Black Pepper, Fresh Dill and Cream, Served over Spinach, Accompanied by Pasta Alfredo and Grilled Asparagus

Choice Prime Rib of 13.95 / 18.95

Beef

Slow Roasted and Carved to Order with Burgundy Au Jus and Creamed Horseradish, Accompanied by a Baked Potato with all the Trimmings and Grilled Asparagus, King or Queen Cut

NEW Tomatillo Chicken 10.95

Boneless Skinless Breast, Sautéed in Butter, Cilantro and Onions, Finished in a Tomatillo and Cheese Sauce, Served with Fat Corn Tortillas Stuffed with Chorizo and Cheese

NEW Teriyaki Salmon 14.95

Fresh Fillet, Sautéed in Sesame Seed Oil, Soy Sauce, Fresh Grated Ginger, Scallions and Brown Sugar, Garnished with Mandarin Orange Sections, Served over Soba Noodles, Accompanied by Fresh Vegetables

Bone in Rib Eye Steak 15.95

Twelve Ounces, Frenched, Bone in, Broiled over an Open Flame, Topped with Herb Cheese Butter and Accompanied by Steamed Broccoli and Baked Potato

Chef Jaime's New York 16.95

One Full Pound of Choice New York Steak, Seasoned with Black Cracked Pepper and Kosher Salt, Broiled over an Open Flame, Topped with the Chef's Smoky Steak Sauce and Onion Rings, Served with Baked Potato and Grilled Asparagus

Veal Liver and Onions 9.95

Flash Fried on the Griddle and Smothered in Grilled Onions, Served with Mashed Potatoes and Gravy with Steamed Broccoli

NEW Clams and Mussels with Pasta 10.95
Alfredo

Fresh Clams and New Zealand Mussels, Sautéed in Butter, White Wine, Fresh Garlic, Onions and Canadian Bacon, Finished with Alfredo Sauce and Served over Fettuccini, Garnished with Grilled Asparagus

NEW Ginger Shrimp 13.95

Jumbo Shrimp, Sautéed in Olive Oil with Salt, Black Pepper, Fresh Ginger, Dijon Mustard and Honey, Served with Rice and Grilled Asparagus