

STARTERS

Fried Brussels Sprouts

Agave, champagne vinegar, Meyers lemon juice Half - 9 / Full - 14

Potato Croquettes

Pecorino cheese, spanish chorizo, cured egg yolk, romesco, roasted garlic aioli, chives 16

French Onion Baked Brie

Puff pastry wrapped brie cheese, French onion soup reduction, warm sourdough bread 21

Crab Cakes

Avocado chimichurri and lemon aioli 26

Cocktail Prawns (GF)

Served with house made cocktail sauce 24

Scallops

Day boat scallops, ginger glazed with seasoned soba noodles 26

SOUP AND SALAD

Cream of Mushroom (GF)

Marsala wine, wild mushrooms, crème fraiche, fresh chives 11

Caesar Salad

Hearts of romaine, pecorino cheese, croutons, anchovies, house caesar dressing Half - 9 / Full - 18

House Salad (V)

Baby greens, tomatoes, cucumbers, carrots, red onions, croutons, house vinaigrette 12

Wedge Salad (GF)

Iceberg lettuce, applewood bacon, egg, red onion, tomatoes, Point Reyes blue cheese dressing Half - 9 / Full - 18

Golden Beet Salad (GF, V)

Roasted golden beets, feta cheese, micro greens, toasted pistachios, cranberries, golden balsamic vinaigrette 18

CHEF’S ENTREES

Roasted Beef Wellington (Ask your server for availability)

Served medium-rare beef with honey roasted vegetables, garlic whipped potatoes, cranberry demi 85

Maple Chipotle Pork Chop (GF)

Maple chipotle glaze, heirloom baby carrots, garlic whipped potatoes 42

Atlantic Salmon

Caramelized honey miso glaze, black garlic broccolini, cilantro lime quinoa 38

Roast Duck

Duck breast, orange miso glaze, heirloom baby carrots, cilantro lime quinoa 38

Chicken Piccata (GF)

Airline chicken breast, mushroom, lemon caper sauce, garlic whipped potatoes, heirloom baby carrots 38

Bavette Dinner

Marinated tender sirloin steak, garlic whipped potatoes, poblano sauce, seasonal vegetables 45

*V - Vegetarian *GF - Gluten Free

*For parties of 8 or more an automatic tip of 20% will be added onto your bill.

*A 7.25% tax will be applied to all purchases. Sales tax not applicable to Gaming Comp tenders *We make every effort to keep our pricing consistent with daily market fluctuations.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.



STEAK HOUSE

We proudly use only Certified Angus on all our beef options

Half Lamb Rack 58

Dijon, horseradish, herb panko crust

Lobster (GF) *Market Price*

Basted with white wine

Porterhouse (GF) 75

Prime grade 22 oz. porterhouse steak, topped with bone marrow butter

New York Steak (GF) 14 oz. 60

Rosemary and garlic

The following are broiled to perfection in an 1800 degree custom steakhouse broiler:

Filet (GF) 5 oz. 35 | 10 oz. 65

Bone-In Ribeye (GF) 17 oz. 72

SAUCES

Demi-Glace (GF) · Chimichurri (GF, V) · Bourbon Cracked Peppercorn Cream (GF) · Red Wine Cranberry Demi-Glace (GF) · Poblano Sauce (GF)

SIDES 10

Roasted Mushrooms (GF) · Garlic Whipped Potatoes (GF, V) · Mac & Cheese (V) · Rosemary Fries (V)

Potato Croquettes · Cilantro Lime Quinoa (GF, V) · Crispy Tabasco Onions (V)

VEGETABLES 9

Seasonal Vegetable (GF, V) · Fried Brussel Sprouts (V) · Black Garlic Broccolini (V) · Heirloom Baby Carrots (V)

PASTA

Scampi & Linguini 32

Jumbo prawns, garlic white wine butter sauce, parsley

Crab Carbonara 40

Sweet crab, pancetta, scallions, pecorino cheese, linguini

Champignon 40

Tender cuts of beef, cremini mushrooms, onion, pecorino cheese in a rich herb cream sauce with linguini, topped with crispy onions

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DESSERTS

Baklava Cheesecake 14

Phyllo crust, pistachios, honey cheesecake,
honey gelato, honeycomb

Chocolate Mousse 14

Chocolate mousse, white chocolate mousse,
chantilly cream, pecan crumble,
brownie bites, butterscotch sauce

Crème Brûlée (GF) 12

Vanilla bean custard with caramelized
sugar and seasonal fruit

**GF - Gluten Free*

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KIDS MENU

Toasted Ravioli 15

Cheese ravioli toasted in a herbed bread crumb crust. Served with a side of alfredo sauce and romesco sauce.



Chicken Tenders 15



Kids Alfredo 14



Butter Pasta 12



Kids Burger 17



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