The Gourmet Room
Featuring three gourmet menus under one roof

**FRENCH  ITALIAN  STEAKHOUSE**

*Enjoy breathtaking sunset views in an elegant, comfortable atmosphere.*

<table>
<thead>
<tr>
<th>The Gourmet Room Hours:</th>
<th>Reservations Recommended:</th>
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<tr>
<td>Sunday - Thursday 5:00 PM - 9:00 PM</td>
<td>Please call for reservations (after 4:00 PM)</td>
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<tr>
<td>Friday &amp; Saturday 5:00 PM - 10:00 PM</td>
<td>Nevada: 702-298-2535 - Ext: 5739</td>
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<td>Arizona: 928-763-7070 - Ext: 5739</td>
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The Gourmet Lounge
Enjoy an appetizer during Happy Hour

5:00 PM – 7:00 PM*

**Domestic Beers  Call Drinks  Call Martinis**

*Not valid on Holidays & Special Events. Management reserves all rights.*

Welcome to Don Laughlin’s Riverside Resort
The Gourmet Room

We like to take you back to when gracious dining was a way of life. Sit back, relax and let Chef Richard Ross and his trained staff of professionals serve you expertly prepared French, Italian & Steakhouse Cuisine while looking over the beautiful Colorado River. Bon Appetit!
*GET CRACKIN’ EVERY FRIDAY IN THE GOURMET ROOM From 5:00 PM - 9:00 PM
CRAB FEST in the Gourmet Room
Featuring over *9 different entrees served with ½ lb of Crab Legs, Plus Vegetable and Potato Du Jour. Served with your choice of Soup or Salad. $27.99 per person

**Entrée Choices:**
- Beef Kebab - with Béarnaise Sauce
- Smoked Lamb Chop - with Rosemary Garlic au Jus
- Crab Stuffed Trout - with a Creamy Lemon Caper Sauce
- Black Pepper Bacon Wrapped Scallops - with Sundried Tomato Pesto
- Steak Diane - Prepared in the Kitchen
- Flat Iron Steak - Black Peppercorn Sauce
- Beef Short Ribs - Hunter Sauce
- Marinated Chicken Breast
- Fish of the Day - Please Ask your Waiter

**Shrimp Choices:**
- Shrimp Kebab - Garlic Butter Sauce
- Coconut Shrimp - Curry Sauce
- Shrimp Scampi
- Crab Stuffed Jumbo Prawn

OR Your Choice of one of these Entrees - All Entrees Include Your Choice of: Soup Du Jour or House Salad, Potato of the Day and Seasonal Vegetables. $24.99 + tax
- Crab Stuffed Jumbo Prawns & Shrimp Scampi
- Shrimp & Seafood Fra Diavolo over Linguini - an Italian Classic
- Shrimp & Langoustine's Rustica over Penne Pasta - with Prosciutto and Sundried Tomatoes in a Creamy Wine Cheese Sauce
- Blackened Shrimp with Roasted Red Pepper Coulis - with a Creamy Lemon Caper Sauce

**French Specialties**

**Cold Appetizers**
- Shrimp Cocktail Supreme
- Smoked Norwegian Salmon & Salmon Terrine Served with Remoulade
- Fresh Oysters on the Half Shell – Choice of Half Dozen
- One Dozen Cheese Platter Chef's Selection of Domestic and Imported Cheses
- Seafood Platter Shrimp, Crab, Langoustines and Oysters

**Hot Appetizers**
- Baked Brie Orange Marmalade, Toasted Almond in Puff Pastry
- Baby Portobello Florentine – Baked with Spinach, Artichokes and Goat Cheese
- Oysters Rockefeller – Half Dozen
- Maryland Lump Crab Cakes “Aioli” Spring Mix Greens
- Greens Legs Persillade with Garlic and Parsley Sauce
- Escargot Bourguignon Snails in Herb Garlic Butter Half Dozen or One Dozen
- Seafood Crepes Gratinlinee – Scallops, Shrimp, Lump Crab in Creamy Lobster Sauce
Soups and Salads
Fresh Spinach Salad for Two – Prepared Tableside with Bacon Dressing
House Salad – Try our Signature Sherry Vinaigrette
Soup du Jour Ask your Server for Today’s Selection
French Onion Soup Gratiniée – Two Onions and Three Cheeses Lobster Bisque – Hennessy Cognac
Caesar Salad for Two Prepared Tableside

The Gourmet Room Classics
All Entrees include your choice of Soup of the day or House Salad, Potato of the Day and Seasonal Vegetable
Les Coquilles Saint Jacques Scallops, Shrimp and Lobster in a Light Newburg Sauce
Chicken Cordon Brie – Chicken Breast Stuffed with Ham and Brie Cheese Lightly Breaded with Boursin Sauce
Veal Medallions Oscar - Sautéed with Sherry Wine, Crab and Asparagus and Béarnaise Sauce
La Petite Bouillabaisse Mediterranean Seafood and Shellfish Stew in Tomato Saffron Broth
Beef Tenderloin Wellington for Two (Please allow 24 hours) – Fillet with Duxelle and Pate du Foie Gras, Wrapped in Puff Pastry
Seafood Paella for Two (Please allow 24 hours) This Most Famous Spanish Creation

Seafood
All Entrees include your choice of Soup of the day or House Salad, Potato of the Day and Seasonal Vegetable
Broiled Surf & Turf Filet Mignon and Lobster
Today’s Selection of Fish – Ask your Server for preparation and price.
Broiled Lobster Tails Served in Drawn Butter
Whole Imported Dover Sole – Sauté Meunière, Served with a Creamy Lemon, Caper and Mushroom Sauce
Orange Roughy “Nantua” Sautéed with Two Grilled Shrimp in Lobster Sauce
Golden King Crab Legs – Served with Drawn Butter - Half Pound or One Pound Fresh
Filet of Salmon – Broiled or Poached, with Creamy Dill or Ponzu Sauce

Poultry
Semi Boneless Roast Duck – Served a l’ Orangé or Chambord
Quail Combination – One Semi-Boneless Quail with One Six-Ounce Filet
Mignon Trio of Quail – Served with Wild Rice and Balsamic Reduction Sauce
Roasted Chicken Breast - Marinated and Broiled to Perfection
The Gourmet Room Steak House Specialties
All Entrees include your choice of Soup of the day or House Salad, Potato of the Day and Seasonal Vegetable

Generous Portion of Beef Tenderloin Surrounded by a Bouquet of Fresh Vegetables and Béarnaise Sauce
Roasted Rack of Lamb Provencal for Two with Dijon Herb Crust, Rosemary Garlic Au Jus
Tournedos Rossini - Two Medallions of Filet Topped with Pate de Foie Gras and Béarnaise Sauce
Black Angus New York Sirloin Steak Broiled to Your Taste with Béarnaise Sauce or Roquefort Butter
One Pound Rib Eye Delmonico – Made Famous at Delmonico’s Restaurant in New York City
Broiled Lamb Chops - Served with Classic Mint Jelly and Rosemary Garlic Au Jus
Black Angus Filet Mignon Broiled to Your Taste with Béarnaise Sauce
Prime T – Bone Steak – Full Flavored Classic Cut of Beef with Béarnaise or Roquefort Butter
Steak Diane - A Classic, Prepared in the Kitchen
Roasted Elk Chop Poivrade – Sautéed Mixed Mushroom
French Steak Au Poivre -
Black Angus New York Steak Sautéed in your Choice of Fresh Black or Green Peppercorn, Cabernet Sauce
Blue Cheese Crusted Flat Iron Steak – On a Bed of Caramelized Onions, Cabernet Sauce

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