

# *The Gourmet Room*

Featuring three gourmet menus under one roof

*FRENCH* ❧ ❧ *ITALIAN* ❧ ❧ *STEAKHOUSE*

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

**The Gourmet Room Hours:**

Sunday - Thursday 5:00 PM - 9:00 PM Friday & Saturday 5:00 PM - 10:00 PM

**Reservations Recommended:**

Please call for reservations (after 4:00 PM) Nevada: 702-298-2535 - Ext: 5739

Arizona: 928-763-7070 - Ext: 5739

## *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!*



*The  
Gourmet  
Room*

**Shrimp Mania from 4:00 PM – 8:00 PM (Nevada Time)  
Every Friday night at the Gourmet Room**

***Your Choice of one Entrée and Your Choice of one Shrimp Selection  
\$29.99 + tax***

***All Entrees Include Your Choice of Soup du Jour or House Salad, Potato of the day  
and Seasonal Vegetable of the Day***

**One Choice of Entrée**

***Beef Kebab***  
*Bearnaise Sauce*  
***Marinated Pork Tenderloin***  
***Crab Stuffed Trout***  
*With a Creamy Lemon Caper Sauce*  
***Black Pepper Bacon Wrapped Scallops***  
***Steak Diane***  
*Prepared in the Kitchen*  
***Flat Iron Steak***  
*Black Peppercorn Sauce*  
***Chicken Cordon Bleu***  
***Fish of the Day***  
*Ask you waiter*

***And***

**One Choice of Shrimp**

***Coconut Shrimp***  
*Curry Sauce*  
***Shrimp Scampi***  
***Crab Stuffed Jumbo Prawn***  
***Pepper Bacon Wrapped Shrimp***  
***Blackened Shrimp with Pepper Coulis***

***Or Your Choice of one of these Entrees  
\$29.99 + tax***

***All Entrees Include Your Choice of Soup du Jour or House Salad, Potato of the day  
and Seasonal Vegetable of the Day***

***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 Sun-dried Tomatoes in a creamy Wine Cheese Sauce***  
***Shrimp and Scallops Alfredo Over Penne Pasta***



***No Substitutions of any Kind***  
***Reservations are Suggested, There will be a \$7.50 charge for split dinners***  
***Not available with any other promotions, Excludes Holidays and Special Events, Management Reserves all Rights***

### 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*  
*Chesses 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 Gratinée – 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 Gratinée – 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, Capers 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' Orange 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***

