

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.

So, sit back, relax, and let Chef Richard Ross and his trained staff of professionals serve you expertly prepared, French, Italian and Steakhouse Cuisine while overlooking the beautiful Colorado River.



French Specialties



Bon Appetit!

~Cold Appetizers~

***Seafood Carousel for Two**

Shrimp, Crab, Langoustines, Seafood
Salad and Oysters

Shrimp Cocktail Supreme

***Fresh Oysters on the Half Shell**



~Hot Appetizers~



Maryland Lump Crab Cakes "Aioli"

Spring Mix Greens

Escargot Bourguignonne

Snails in Herb Garlic Butter

Half Dozen ~ One Dozen

Oysters Rockefeller

* Half Dozen

Frog Legs Persillade

with Garlic and Parsley Sauce

Seafood Crêpes Gratinee

Scallops, Shrimp, Lump Crab in
Creamy Lobster Sauce



~Soups and Salads~



Lobster Bisque

Hennessy Cognac

French Onion Soup Gratinee

Two Onions and Three Cheeses

House Salad

Try our Signature
Sherry Vinaigrette

Soup du Jour

Ask your Server for
Today's Selection

***Caesar Salad for One**

Prepared in the Kitchen

The Gourmet Room Classics

*All Entrées 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



~Seafood~



*All Entrées include your choice of Soup of the Day or House Salad,
Potato of the Day and Seasonal Vegetables*

***Broiled Surf and Turf**

Filet Mignon and Lobster
Market Price

Today's Selection of Fish

Ask your Server for
preparation and price

Orange Roughy "Nantua"

Sautéed with Two Grilled Shrimp
in Lobster Sauce

Golden King Crab Legs

Served with Drawn Butter
Half Pound ~ One Pound ~

Broiled Lobster Tails

Served with Drawn Butter
Market Price

Fresh Filet of Salmon

Broiled or Poached, with Creamy Dill
Sauce or Ponzu Sauce



~Poultry~



Semi Boneless Roast Duck

Served Al'Orange or Chambord

Chicken Breast

Lemon Pepper and Broiled to Perfection

Automatic Gratuity of 18% will be added to Parties of 8 or Larger. Please, No Substitutions.
There will be a \$7.50 Plate Charge for Split Dinners.

The Steak House Specialties

All Entrées include your choice of Soup of the Day or House Salad,
Potato of the Day and Seasonal Vegetables

***Journedos Rossini**

Two Medallions of Filet Topped with
Pate de Foie Gras and Béarnaise Sauce

***Steak Diane**

A Classic, Prepared in the Kitchen

***French Steak Au Poivre**

Black Angus New York Steak Sautéed in Your
Choice of Fresh Black or Green Peppercorn,
Cabernet Sauce

***Black Angus New York Sirloin Steak**

Broiled to Your Taste with Béarnaise Sauce
or Roquefort Butter

***Black Angus Filet Mignon**

Broiled to Your Taste with Béarnaise Sauce

***One Pound Rib Eye Delmonico**

Made Famous at Delmonico's Restaurant
In New York City, Marinated in thier
Original Recipe

***Broiled Lamb Chops**

Served with Classic Mint Jelly and
Rosemary Garlic Au Jus

Italian Specialties

~Cold Appetizers~

Insalata Caprese

Sliced Tomatoes, Fresh Mozzarella,
Basil and Balsamic Glaze

Bruschetta Garlic Crostini

Tomatoes, Basil, Garlic,
Shallots, Olive Oil and
Balsamic Glaze on Garlic Toast

Shrimp Scampi

Garlic Butter Sauce

~Salad~

~Hot Appetizers~

~Entrees~

All Entrées include your choice of Soup of the Day or House Salad and Seasonal Vegetables

~Vegetarian~

Eggplant Parmesan

Thin Slices of Eggplant Breaded, Pan Fried
and Baked with Mozzarella and Marinara
Sauce and Linguini

~Chicken~

Pollo Piccata

Chicken Scaloppine, Sautéed with Capers
and Lemon Butter Sauce and Linguini

Pollo Parmesano

Baked Parmesan Breaded Chicken Breast
Smothered with Marinara Sauce and
Melted Italian Cheese

~Veal~

Scaloppine Di Vitello Al Piccata or Marsala

Veal Scaloppine Sautéed with Capers and
Lemon Butter Sauce or
Marsala Wine Sauce and Linguini

Pollo Marsala

Chicken Scaloppine with
Marsala Wine Sauce

~Pasta~

Linguini Alle Vongole

Clams, Garlic, Olive Oil and White Wine Sauce
or Tomato Sauce

Seafood Alfredo

Shrimp, Scallops, Crab, Langoustines
in Creamy Alfredo Sauce Over Penne Pasta

~Seafood~

Pesce del Giorno

Ask your Server for Fish of the Day

Scampi Classico

Shrimp Sautéed in a Garlic, Herb Lemon Butter
Sauce served Over Linguini Pasta

Seafood Fra Diavolo

Shrimp, Scallops, Mussels, Clams, Langostnos with
Crushed Red Pepper and Garlic Finished with
Marinara Sauce over Linguine Pasta (Spicy)

Scampi Fra Diavolo

Shrimp Sautéed with Crushed Red Peppers
and Garlic Finished with Marinara Sauce
Over Linguini Pasta (Spicy)

* - "Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions."