

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 Torren McClure and his trained staff of professionals serve you expertly prepared, **French, Italian and Steakhouse Cuisine** while overlooking the beautiful Colorado River.

French Specialties

Cold Appetizers

Shrimp Cocktail Supreme

***Fresh Oysters on the Half Shell**

***Seafood Tower**

Shrimp, Crab, Langoustines and Oysters

***Smoked Salmon & Smoked Trout Platter**

Herb Cream Cheese and Dill Lemon Crème Fraiche

Hot Appetizers

***Oysters Rockefeller**

Half Dozen

Baked Brie

*Berry marmalade in a
Brick Pastry*

Frog Legs Persillade

with Garlic and Parsley Sauce

Escargot Bourguignonne

*Snails in Herb Garlic Butter
Half Dozen One Dozen*

Spinach Artichoke Dip

*Served hot with melted Swiss Cheese
and Toasted Crostinis*

Seafood Crepes Gratinee

*Scallops, Shrimp, Crab in
Creamy Lobster Sauce*

Maryland Lump Crab Cakes "Aioli" *Spring Mix Greens* **\$20.95**

Soups and Salads

Fresh Spinach Salad for Two

Prepared Tableside with Bacon Dressing

House Salad

Try our Signature Sherry Vinaigrette

***Caesar Salad for Two**

Prepared Tableside

French Onion Soup Gratinee

Two Onions and Three Cheeses

Lobster Bisque

Hennessy Cognac

Soup du Jour

Ask your Server for Today's Selection

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*

French Steak Au Poivre

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



**Beef Tenderloin
Wellington for Two**

**Please allow 48 hours.
Filet with Duxelle and
Pate do Foie Gras,
Wrapped in Puff Pastry*

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*

*Automatic Gratuity of 18% will be added to Parties of 8 or Larger. Please, No Substitutions.
There will be a \$10.00 Plate Charge for Split Dinners. Sorry, No To-Go Orders.*

To our valuable guests, we are cooking with fresh food, made to order, and for this reason, time will be the most important ingredient.

Italian Specialties

Cold Appetizers

Insalata Caprese
*Sliced Tomatoes, Fresh Mozzarella,
Burrata, Basil and Balsamic Glaze*

***Carpaccio de Filetto**
Filet Mignon Carpaccio
*Raw Filet Mignon, Truffle Oil,
Parmesan Shavings and Capers*

Meat and Cheese Platter
*Chef's Selection of Domestic and
Imported Meat and Cheeses*

Hot Appetizers

Shrimp Scampi
Garlic Butter Sauce

Italian Stuffed Mushroom
*Mushroom Stuffed with Italian Sausage on
a bed of Marinara topped with Cheese*



Entrées

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

Vegetarian

Eggplant Parmesan
*Thin Slices of Eggplant lightly Breaded, Pan Fried with
Provolone and Marinara Sauce and Linguini*

Pasta Primavera
*Fresh Seasonal Vegetables in a Marinara Sauce
or light Alfredo Sauce over Penne Pasta*

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*

Pollo Marsala
*Chicken Scaloppini Sautéed with
Mushroom Marsala Wine Sauce
and Linguini*

Pork

Maiale Osso Buco
*Braised Pork Shank in a
Classic Osso Buco Style on
a bed of Gnocchi Pasta*



Veal

Veal Picatta
*Veal Scaloppini Sautéed with
Capers and Lemon Butter Sauce
and Linguini*

Veal Marsala
*Veal Scaloppine Sauteed with
Mushroom Marsala Wine Sauce
and Linguini*

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Pasta & Seafood

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

Chicken Truffle Pasta

*Grilled Chicken sauteed Mushrooms in a Truffle Cream
Sauce served on a bed of Angel Hair Pasta*

Penne Rustica

*Chicken, Italian Sausage, Spinach and Sun Dried
Tomatoes in a Creamy Wine Cheese Sauce*

Linguini Alle Vongole

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

Lobster Ravioli

*Ravioli stuffed with Lobster
in Crab Nantua Sauce*

Seafood Alfredo

*Shrimp, Scallops, Crab, Langoustines
in Creamy Alfredo Sauce over Penne Pasta*

Scampi Classico

*Shrimp Sautéed in a Garlic, Herb Lemon Butter
Sauce served over Angel Hair Pasta*

Seafood Fra Diavolo

*Shrimp, Scallops, Mussels, Clams, Langostinos with
Crushed Red Pepper and Garlic finished with
Marinara Sauce over Linguini Pasta (Spicy)*

Scampi Fra Diavolo

*Shrimp Sautéed with Crushed Red Peppers
and Garlic finished with Marinara Sauce
over Linguini Pasta (Spicy)*

Dessert

Crème Brulee

Turtle Cheese Cake

**Chocolate Molten Lava Cake
with Vanilla Ice Cream**

Fresh Berries and Cream

**Tiramisu Cake
with Caramel Sauce**

Sugar Free Dessert
Ask Your Server

Please take a glance at our new Wine List,
which includes some great American Wines as well
as a selection of Wines from around the world.
Ask your Server for any suggestions.

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

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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 or Crab
Market Price

Today's Selection of Fish
*Ask your Server for
Preparation and price*

Golden King Crab Legs
Served with Drawn Butter
Half Pound / One pound
Market Price

Broiled Lobster Tails
Served with Drawn Butter
Market Price

Orange Roughy
*Sautéed with Two Grilled Shrimp
in Lobster Sauce*

Fresh Filet of Salmon
*Broiled or Poached, with
Creamy Dill Sauce or Ponzu Sauce*

Poultry

Semi Boneless Roast Duck
Served A L' Orange or Chambord

Chicken Breast
*Broiled to Perfection Served with
Garlic Herb or Sundried Tomato
Lemon Cream Sauce*

Quail Combination
*One Semi-Boneless Quail Served with
One Petite Filet Mignon*

The Steak House Specialties

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

***Roasted Rack of Lamb Provencal for Two**
*with Dijon Herb Crust, Rosemary Garlic Au Jus
surrounded by a Bouquet of Fresh Vegetables*

Rib Eye Delmonico
*Made Famous at Delmonico's Restaurant in
New York City, Marinated in their Original Recipe*

***Steak Diane**
A Classic, Prepared in the Kitchen

***Blue Cheese Crusted Flat Iron Steak**
*On a Bed of Caramelized Onions,
Cabernet Sauce*

***Chateaubriand for Two Bouquetiere**
*Generous Portion of Beef Tenderloin
Surrounded by a Bouquet of Fresh Vegetable
and Béarnaise 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 Maître d' Butter and
Béarnaise Sauce*

***Broiled Lamb Chops**
*Served with Classic Mint Jelly and
Rosemary Garlic Au Jus*

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