

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.

Bon Appetit!

French Specialties

~Cold Appetizers~

Shrimp Cocktail Supreme

***Fresh Oysters on the Half Shell**

***Seafood Carousel for Two**

Shrimp, Crab, Langoustines, Seafood
Salad and Oysters

***Smoked Salmon and Smoked Trout Platter**

Herb Cream Cheese and Dill Lemon Crème Fraiche

~Hot Appetizers~

***Oysters Rockefeller**

Half Dozen

Spinach Artichoke Dip

Served hot with Melted Swiss Cheese
and Toasted Crostini's

Maryland Lump Crab Cakes "Aioli"

Spring Mix Greens

Frog Legs Persillade

with Garlic and Parsley Sauce

Escargot Bourguignonne

Snails in Herb Garlic Butter

Seafood Crêpes Gratinee

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 Gratinee

Two Onions and Three Cheeses

Lobster Bisque

Hennessy Cognac

***Caesar Salad for Two**

Prepared Tableside

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

***French Steak Au Poivre**

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

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. 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.

Buon Appetito!

Italian Specialties

~Cold Appetizers~

Insalata Caprese

Sliced Tomatoes, Fresh Mozzarella,
Basil and Balsamic Glaze

~Salad~

Antipasto Salad

Traditional Italian Salad
Assorted cured Meats, Cheeses,
Vegetables, Olives and More

~Hot Appetizers~

Shrimp Scampi

Garlic Butter Sauce

Corkscrew Calamari Fritti

Served with
Garlic Aioli Sauce

~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

Pollo Marsala

Chicken Scaloppine with
Marsala Wine Sauce

~Veal~

Veal Picatta

Veal Scaloppini Sautéed with Capers and
Lemon Butter Sauce and Linguini

Veal Marsala

Veal Scaloppini Sautéed with Capers and
Marsala Wine Sauce and Linguini

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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
Market Price

Broiled Lobster Tails

Served with Drawn Butter
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
Market Price

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

Quail Combination

One Semi-Boneless Quail Served with
One Six-Ounce Filet Mignon

Chicken Breast

Lemon Pepper and Broiled to Perfection

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

***Chateaubriand for Two Bouquetiere**

Generous Portion of Beef Tenderloin
Surrounded by a Bouquet of Fresh Vegetables
and Béarnaise Sauce

***Journedos 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

Rib Eye Delmonico

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

***Black Angus Filet Mignon**

Broiled to your taste with Béarnaise Sauce

***Steak Diane**

A Classic, Prepared in the Kitchen

***Broiled Lamb Chops**

Served with Classic Mint Jelly and
Rosemary Garlic Au Jus

***Blue Cheese Crusted Flat Iron Steak**

On a Bed of Caramelized Onions,
Cabernet Sauce

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 ~Pasta~ 

Linguini Alle Vongole

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

Penne Rustica

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

Seafood Alfredo

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

Lobster Ravioli

Ravioli stuffed with Lobster
in Crab Sauce

 ~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, Langostinos 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)

 ~Dessert~ 

Mousse Au Chocolate Pyramid

Glace or Sorbet

Crème Brulee

Turtle Cheese Cake

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

Fresh Berries and Cream

Tiramisu Cake with Carmel Sauce

Sugar Free Dessert
Ask your Server

Please a take 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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