



Village Pub

FIRST BITES

STUFFED POTATO SKINS 8.99

Loaded with melted cheddar cheese, thick cut smoked bacon and topped off with fresh chives served with homemade ranch and sour cream

SOUP DU JOUR CUP 3.99 | BOWL 4.99

LOADED QUESADILLA 8.99

Grilled flour tortilla filled with spicy poblano peppers and melted Jack cheese drizzled with a tangy cilantro crema served with homemade charred salsa, sour cream and guacamole

Load it even more with **Grilled Chicken 12.99**

JUMBO ONION RINGS 5.99

Beer battered flash fried and served with a side of homemade ranch dressing

CHICKEN WINGS 11.99

1 pound of our famous buffalo wings tossed with your choice of hot, medium, mild, teriyaki or BBQ sauce served with a side of fresh celery and homemade ranch dressing

PARMESAN GARLIC

SKINNY FRIES 6.99

Crispy golden skinny fries tossed in seasoning, garlic, and parmesan cheese with a side of homemade ranch

CHICKEN FINGERS 11.99

Five lightly breaded chicken tenders with your choice of hot, medium, mild, teriyaki or BBQ sauce served with a side of fresh celery and homemade ranch dressing

FRENCH ONION SOUP 5.99

Made fresh daily. Carmalized onions in beef broth with homemade croutons and melted Swiss cheese

BUFFALO CAULIFLOWER 8.99

Lightly breaded and flash fried served with celery sticks and homemade ranch or our homemade bleu cheese dressing

GREENS

All salads are served with your choice of homemade Ranch, Bleu Cheese, Thousand Island, Caesar or Italian dressing. Red wine vinegar and Olive oil available as well

CHEF SALAD 11.99

Fresh greens topped with ham, turkey, American & Swiss cheese, tomatoes, red onions, and hard-boiled eggs with your choice of dressing served with garlic bread

COBB SALAD 11.99

Fresh greens, diced chicken breast, crispy bacon, avocado, tomatoes, hard-boiled egg and Bleu cheese crumbles served with garlic bread and your choice of dressing

TACO SALAD 9.99

Homemade crispy tortilla shell loaded with refried beans, seasoned ground beef, lettuce, tomatoes, and cheddar cheese served with sour cream and homemade charred salsa **With Grilled Chicken 10.99**

CAESAR SALAD 10.99

Crisp Romaine lettuce tossed with homemade Caesar dressing, topped with red onions, black olives, avocado, tomatoes, Parmesan cheese and croutons served with garlic bread

With Grilled Chicken/Fingers 13.99

With Grilled Shrimp 14.99

With 8oz. NY Steak* 16.99

With Salmon 16.99

HOUSE SALAD 4.49

Fresh greens topped with croutons and tomatoes served with your choice of homemade dressing

APPLE PECAN SALAD 9.99

Fresh spring mix tossed in citrus vinaigrette with dried cranberries, candied pecans, bleu cheese crumbles and sliced apples served with garlic bread

With Grilled Chicken 13.99

With Salmon 16.99

SOUP & SALAD 7.99

Can't decide between soup or salad? Have them both! Our fresh house salad with your choice of dressing accompanied with a bowl of our soup of the day, served with garlic bread

BURGERS

A half-pound of ground Angus beef cooked to your temperature and served on a Brioche bun with your choice of seasoned steak fries, skinny fries, homemade coleslaw, sweet potato tots, or homemade potato salad. Substitute fries for side salad, sautéed vegetables, garlic green beans 0.99

Make any burger a double by adding a second patty for just 4.00 more | Upgrade to Parmesan garlic skinny fries 1.50

THE CLASSIC* 10.99

Crisp lettuce, sliced tomato and red onion on a toasted Brioche bun and a pickle spear on the side

THE SMOKEHOUSE* 12.99

Cheddar cheese, crispy bacon, onion rings, lettuce and tomato smothered in barbecue sauce and served with a pickle spear on the side

ANGUS BEEF SLIDERS* 10.99

Three Angus Beef patties topped with caramelized onions and a pickle spear on brioche buns served with seasoned steak fries

SANDWICHES

All Sandwiches are served with your choice of seasoned steak fries, skinny fries, homemade coleslaw, sweet potato tots, or homemade potato salad. Substitute fries for side salad, sautéed vegetables or garlic green beans 0.99

Bread choices: White, Wheat, Sourdough, Rye, French Roll or Brioche Bun

Upgrade to Parmesan garlic skinny fries 1.50

STEAK SANDWICH* 12.99

An eight-ounce New York steak cooked to order and topped with beer-battered onion rings on a grilled French Roll served with lettuce, tomato, red onion and a pickle spear

GRILLED CHICKEN SANDWICH 11.49

Grilled chicken breast, lettuce, tomato, cheddar cheese and mayonnaise on a toasted Brioche bun served with a pickle spear

CALIFORNIA CHICKEN PANINI 11.99

Grilled chicken breast, Monterey Jack cheese, avocado, tomato and basil pesto mayo on a toasted French roll and a pickle spear

BUFFALO WRAP 11.49

Crispy chicken strips tossed in hot sauce with lettuce, cheddar and Monterey Jack cheese and homemade ranch dressing wrapped in a warm flour tortilla served with a pickle spear

BLT 8.99

Loaded with crispy smoked bacon, lettuce, sliced tomato and mayonnaise on your choice of toasted bread served with a pickle spear

FRENCH DIP 10.99

Sliced lean roast beef piled high on a toasted French roll with au jus and a pickle spear. **Add grilled onions, green peppers and Mozzarella cheese 11.99**

CLUB HOUSE SANDWICH 11.99

A triple-decker sandwich piled high with roasted turkey, ham, crispy smoked bacon, lettuce, tomato and mayo on your choice of toasted bread and a pickle spear

TUNA SANDWICH 10.49

Albacore tuna mixed with our own secret ingredients on your choice of toasted bread and a pickle spear **Make it a Tuna Melt 11.49**

NY STYLE REUBEN 11.99

Sliced corned beef, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread, served with a pickle spear

BUILD YOUR OWN BURGER*

Start with the Classic half-pound Angus burger on Brioche bun, then add your favorites:

CHEESE (0.99/Slice)

American, Cheddar
Swiss, Mozzarella, Jack or Bleu Cheese

MEAT (1.99 each)

Crispy Bacon
Sliced Ham

EXTRAS (1.25 each)

Sautéed Mushrooms, Grilled Jalapeños,
Caramelized Onions, Sautéed Bell Peppers or
Poblano Peppers

MORE EXTRAS (2.50 each)

Sliced Avocado, Guacamole

*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

HOUSE SPECIALTIES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

STEAK AND FRIED SHRIMP* 15.99

An eight-ounce New York steak and five breaded shrimp accompanied by seasoned steak fries, homemade cocktail sauce and fresh lemon wedges

CHICKEN FRIED STEAK 13.49

Traditional style pork cutlet, hand breaded and flash fried to a golden brown smothered with homemade country sausage gravy, garlic mashed potatoes and choice of garlic green beans or sautéed vegetables

CHICKEN FRIED CHICKEN 13.49

Just like our chicken fried steak but it's chicken! With homemade chicken gravy, garlic mashed potatoes and choice of garlic green beans or sautéed vegetables

FRIED SHRIMP DINNER 13.99

Ten lightly breaded shrimp flash fried to a golden brown served with steak fries, homemade coleslaw, lemon wedge and cocktail sauce

WILD ALASKAN SOCKEYE SALMON 15.99

A salmon filet, plain or blackened with your choice of teriyaki, lemon garlic or BBQ sauce, served with homemade tarter sauce, rice pilaf and choice of garlic green beans or sautéed vegetables

GRILLED PORTOBELLO MUSHROOMS WITH GRILLED CHICKEN 12.49

An eight-ounce grilled chicken breast served with sliced Portobello mushrooms accompanied with sautéed spinach and rice pilaf

VILLAGE PUB CHICKEN 12.49

Lightly dusted in seasoned flour and sautéed with our Village Pub seasonings, accompanied with choice of garlic green beans or sautéed vegetables and choice of potato.

VILLAGE PUB COD 13.49

Icelandic Cod lightly dusted in seasoned flour and sautéed with our Village Pub seasonings, accompanied with choice of garlic green beans or sautéed vegetables and choice of potato.

SIGNATURE ITEMS

TOP SIRLOIN STEAK SPECIAL* 14.99

A ten-ounce, aged, center cut top sirloin steak cooked to perfection, accompanied with our garlic green beans or sautéed vegetables and your choice of roasted garlic mashed potatoes, rice pilaf, seasoned steak fries or a baked potato (available after 4pm) served with your choice of house salad or a cup of the soup of the day
\$2 TO GO CHARGE FOR THIS ITEM

BARBECUE RIBS

Half Rack 16.99 | Full Rack 20.99

Our family recipe and preparation set the standard for what BBQ should be. We cook our BBQ low and slow producing the most succulent meat that falls off the bone served with homemade potato salad, coleslaw, and garlic bread. Want seasoned steak fries? Substitute fries for both the potato salad and coleslaw
\$2 TO GO CHARGE FOR THIS ITEM

FISH & CHIPS 11.99

Simply the best for nearly 50 years! Icelandic Cod dipped in our famous batter made from our award-winning Ellis Island Beer served with seasoned steak fries, homemade tartar sauce and lemon wedges

POT PIE 10.99

Baked fresh to order! All-white meat chicken and fresh vegetables cooked in a rich creamy gravy, topped with a flaky pastry crust that is cooked to a golden brown

24 HOUR SPECIAL

STEAK AND EGGS* 8.99

An eight-ounce New York steak grilled over the open flame, served with two eggs any style, house made potatoes and your choice of toast

\$2 TO GO CHARGE FOR THIS ITEM

ITALIAN FAVORITES

Served with a cup of our soup of the day or a house salad or substitute a Caesar salad for \$1.99

CHICKEN PARMESAN 13.99

Eight-ounce chicken breast hand coated in our Italian seasoned bread crumbs topped with our homemade marinara and melted Italian cheese blend, served with a side of linguine tossed with marinara sauce and served with garlic bread

BAKED PENNE PASTA 11.99

Penne pasta tossed in our homemade sundried tomato cream sauce, smothered with Italian cheese blend, and baked to a golden brown and served with garlic bread

With grilled chicken 15.99 | Sautéed shrimp 16.99

SHRIMP SCAMPI 16.99

Shrimp sautéed with garlic, butter, tomatoes, capers, white wine and fresh Italian herbs served over linguini pasta accompanied with garlic bread

DESSERT

ROOT BEER FLOAT 4.99

Our Ellis Island Handcrafted Root Beer, served with a scoop of French Vanilla ice cream

THAT REALLY BIG ICE CREAM CHOCOLATE BROWNIE THING 5.99

A warm brownie topped with French Vanilla ice cream, chocolate syrup, caramel and whipped cream

KANDI'S WARM APPLE COBBLER 5.99

Homemade warm apple cobbler baked fresh every day, served with a scoop of French Vanilla Ice Cream

SIDES

SEASONED STEAK FRIES 3.49

ROASTED GARLIC MASHED POTATOES 3.49

WITH GRAVY ADD .99

SWEET POTATO TOTS 3.49

HOMEMADE COLESLAW 3.49

HOMEMADE POTATO SALAD 3.49

SAUTEED VEGETABLES 3.49

GARLIC GREEN BEANS 3.49

GARLIC BREAD 2.99

ONION RINGS 5.99

BAKED POTATO 3.49

RICE PILAF 3.49

DRINKS

FRESHLY BREWED COFFEE 2.50

Free Refills

HOT OR ICED TEA 2.50

Free Refills

ELLIS ISLAND ROOT BEER 3.50

Handcrafted in Las Vegas at our Ellis Island Brewery

SOFT DRINKS 3.00

Free Refills: Coke, Diet Coke, Dr. Pepper, Sprite, Pink Lemonade or Raspberry Iced Tea

SPECIALTY JUICES 3.00

Orange, Tomato, Grapefruit, Cranberry or Pineapple

MILK 3.00

BOTTLED WATER 2.50

PERRIER 3.00

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