

Full Menu Also Available Reservations Highly Recommended

# SUNDAY, MAY 11th

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## Served 4pm until Sold Out

**Choice of** House salad or Soup du jour

## Entrée Creamy Tuscan Chicken\*

8oz. bone-in chicken served with a creamy tuscan sauce accompanied by grilled asparagus and roasted fingerling potatoes

#### **Chef's Choice of Dessert**



#### CALL FOR RESERVATIONS 702-346-4600

Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# SUNDAY, MAY 11th

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# Served 12pm until Sold Out

**Choice of** House salad or Soup du jour

## Entrée Chicken Florentine\*

6oz. pan seared chicken breast topped with creamy florentine sauce accompanied by roasted garlic fingerling potatoes and lemon pepper asparagus

### **Chef's Choice of Dessert**



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# SUNDAY CHAMPAGNE BRUNCH

# SUNDAY, MAY 11th

Served 9am until 1pm Featuring Carved Ham, Prime Rib, Crab Legs and Shrimp\*

> Plus various Cuisines and Desserts







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