



Village Pub & Cafe

AT ELLIS ISLAND CASINO & BREWERY

FIRST BITES

LOADED FRIES 5.99

Made with cheddar cheese, bacon, green onions and sour cream

FRENCH ONION SOUP 4.99

JUMBO ONION RINGS 5.99

QUESADILLA 6.99

With Chicken 10.99

With Steak 11.99

With Shrimp 12.99

FRIED PICKLES 4.99

CALAMARI 7.99

Lightly breaded and flash fried to golden brown, served with our homemade marinara

SOUP DU JOUR CUP 2.99 | BOWL 3.99

VEGAS SHRIMP COCKTAIL 4.99

Fresh shrimp, homemade cocktail sauce, diced celery, lemon wedges and crackers

CHICKEN FINGERS 8.99

CHICKEN WINGS 8.99

Served hot, medium, mild, plain, barbecue or Thai ginger style.

ISLAND SAMPLER PLATTER 13.99

Chicken wings, chicken fingers, loaded fries and onion rings with homemade ranch dressing

GREENS

All salads are served with your choice of homemade Ranch, Bleu Cheese, Thousand Island, Caesar or Italian dressing.

EI CAESAR SALAD 7.99

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

APPLE PECAN SALAD 8.99

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

CHEF SALAD 8.99

Mixed greens topped with ham, turkey, American & Swiss cheese, tomatoes, onions and hard-boiled eggs

GRILLED CHICKEN SALAD 8.99

Mixed greens topped with grilled chicken, tomatoes, onions and hard-boiled eggs

Add Chicken 4.00 | Chicken Fingers 4.00 | NY Steak* 5.00 | Shrimp 6.00 | Salmon 8.00

BURGERS

Our burgers are ground fresh Angus beef, served with your choice of a ciabatta, brioche or pretzel bun and homemade coleslaw or steak fries

PUT AN EGG ON IT: Add a fried egg to any burger for 1.99* | **DOUBLE THE FUN:** Ask your server about doubling any burger.

HANGOVER BURGER* 10.99

A half pound burger, served with bacon, cheddar cheese, a fried pickle and a fried egg, topped off with Bloody Mary mayo on a brioche bun

FRISCO BURGER* 8.99

Seasoned with Italian herbs and spices, served on grilled sourdough bread, topped with Thousand Island dressing, caramelized onions, bacon and your choice of cheese

PATTY MELT* 8.99

Our famous 1/2 pound burger, topped with grilled onions and Swiss cheese, served on Rye bread

50/50 BURGER* 9.99

50% ground Angus and 50% ground bacon combined to make the best burger you have ever tasted! Topped with your choice of cheese and two strips of bacon

SANDWICHES

Served with your choice of steak fries or homemade coleslaw
Enjoy any of our delicious sandwiches as a wrap

CHICKEN CAESAR WRAP 7.99

Grilled chicken, romaine lettuce, tomato with Caesar dressing, wrapped in a flour tortilla

PHILLY CHEESE 8.99

Served with your choice of seasoned chicken or beef and grilled peppers and onions, topped with melted cheese

KICKED UP GRILLED CHEESE 7.99

Garlic buttered Texas toast with four different cheeses and served with sun-dried tomato dipping sauce

CHICKEN FRIED CHICKEN SANDWICH 8.99

We made a sandwich out of our famous Chicken Fried Chicken! Served with chopped pickles, coleslaw and chipotle mayo

BLT 7.99

A traditional favorite with four slices of crispy bacon, lettuce and tomatoes on white, wheat, rye or sourdough toast

BUFFALO CHICKEN WRAP 8.99

Crispy chicken tossed in hot sauce with lettuce, tomato, cheddar cheese and ranch dressing, all wrapped up in a hot flour tortilla

CLUB HOUSE 8.99

Triple decker piled high with turkey, ham, crispy bacon, lettuce and tomato on white, wheat, rye or sourdough toast

NY STYLE REUBEN 9.99

Sliced corned beef, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread, served with steak fries

PRIME RIB FRENCH DIP 8.99

Shaved prime rib dipped in hot au jus, piled high on a toasted roll

BUILD YOUR OWN BURGER

ANGUS BEEF*

7.99

Half-pound ground Angus

ADD CHEESE

1.25

American, Cheddar, Swiss, Mozzarella, Bleu Cheese or Monterey Jack

ADD MEAT

1.50

Crispy Bacon or Smoked Ham

ADD EXTRAS

1.25

Caramelized Onions, Sautéed Mushrooms, Sliced Jalapeños, Onion Rings or Sautéed Bell Peppers

ADD AVOCADO OR FRESH GUACAMOLE

2.00

*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.

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HOUSE SPECIALTIES

Unless otherwise noted, entrées are served with your choice of a baked potato, mashed potatoes, steak fries or rice pilaf and soup du jour or house salad.

KING CUT PRIME RIB* 16.99

Slow-roasted prime rib, served with au jus and garlic green beans. Limited availability.

Ask your server about a Double Cut.

CHICKEN FRIED STEAK 9.99

A fresh pork cutlet seasoned, battered and fried to perfection, topped with our homemade white gravy, served with our famous garlic green beans

HALF CHICKEN 9.99

Seasoned half chicken served with your choice of Teriyaki, BBQ or Lemon Garlic sauce

WILD ALASKAN SALMON 14.99

Served plain, blackened or with your choice of BBQ, Lemon Garlic or Teriyaki sauce.

Wild-caught salmon has more Omega-3 and protein than farm raised and has no color additives, hormones or antibiotics

GRILLED CHICKEN BREAST 9.99

Chicken breast filet broiled to perfection, served with our famous garlic green beans

CHICKEN FRIED CHICKEN 9.99

Seasoned, battered chicken breast filet fried to perfection, topped with our homemade white gravy and served with our famous garlic green beans

NY STEAK & FRIED SHRIMP* 13.99

Perfectly broiled New York steak and five large breaded shrimp, served with our homemade cocktail sauce and lemon wedges

GRILLED CHICKEN WITH PORTOBELLO MUSHROOMS 11.99

Chicken breast cutlets, sautéed with Portobello mushrooms, sun-dried tomatoes, bleu cheese crumbles and fresh spinach, served over rice or with your choice of potato

SIGNATURE ITEM

FISH & CHIPS

Simply the best for over 40 years in Las Vegas! Icelandic cod dipped in our famous beer batter with steak fries, tartar sauce, malt vinegar and lemon wedges 9.99

SOUTHERN FRIED CHICKEN

Four pieces of breaded chicken, fried to a crispy golden brown.
Served with steak fries 9.99

ITALIAN FAVORITES

Served with garlic bread and your choice of soup du jour or house salad

CHICKEN PARMESAN 11.99

Chicken breast hand coated with our seasoned bread crumbs and sautéed until golden brown, then topped off with marinara and Quattro Formaggi cheese and served with a side of linguine with marinara sauce

FETTUCCHINI ALFREDO 8.99

Buttery Fettuccini noodles tossed in our homemade creamy Alfredo sauce, topped with Parmesan cheese

With Chicken Breast 12.99

With Shrimp 14.99

SHRIMP SCAMPI 12.99

Fresh shrimp sautéed with butter, white wine, lemon and our special blend of Italian herbs, served with your choice of rice pilaf or linguine

PASTA MARINARA 8.99

Traditional, Calabrese-style, slow-cooked marinara tossed with linguine

Add meatballs 12.99

DESSERT

VANILLA ICE CREAM 1.99

Two scoops of French vanilla ice cream

ROOT BEER FLOAT 3.99

Our handcrafted Root Beer served with a scoop of vanilla ice cream

HOMEMADE CHEESECAKE 4.99

Made here in our kitchen daily
Add strawberry sauce 0.99 | Add blueberry sauce 1.49

THAT-REALLY-BIG ICE-CREAM CHOCOLATE BROWNIE-THING 4.99

A warm brownie with vanilla ice cream, fudge, caramel, topped with whipped cream

BREAKFAST

SERVED ALL DAY!

All breakfast items are served with house made potatoes and choice of toast

TOP SIRLOIN AND EGGS* 11.99

10 oz. top sirloin steak broiled to your liking, served with two eggs any style

HAM AND EGGS* 7.99

Grilled ham steak served with two eggs any style

BACON AND EGGS* 7.99

Crispy bacon strips served with two eggs any style

SIDES

BAKED POTATO 2.99

GARLIC BREAD 2.99

MASHED POTATOES 1.99

SLICED TOMATOES 2.99

HOMEMADE COLESLAW 1.99

GARLIC GREEN BEANS 2.99

RICE PILAF 1.99

STEAK FRIES 2.99

DINNER SALAD 2.99

CAESAR SALAD 4.99

STEAMED BROCCOLI 3.99

VEGETABLE MEDLEY 2.99

DRINKS

SOFT DRINKS 2.25

ICED/HOT TEA 2.25

COFFEE 2.25

BOTTLE OF WATER 0.75

JUICE 3.50

Tomato, Orange, Cranberry, Grapefruit, Pineapple

MILK 3.00

PERRIER 3.49

HOT CHOCOLATE 2.50

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