


On December 26, 1972, the Peppermill Restaurant and Fireside Lounge made their debut and proudly remain as an iconic reminder of the Vegas Strip the way it used to be.


Founded on hearty dishes and oversized portions, today's menu still reflects the same. In fact, the menu features many original items such as the fresh fruit salad, French toast ambrosia and famous Peppermill burger.

Visit our 24-hour Fireside Lounge and delight in a 64-ounce Scorpion or start your morning off with our award-winning Bloody Mary still made from scratch.

Like the Strip itself, the Peppermill Restaurant and Fireside Lounge have been the backdrop for classic films and TV shows like "Casino," "Showgirls," "The Cotton Club," "The Holly Madison Show," "MTV Spain" and "Giada at Home" and boasts their share of famous visitors – including such timeless stars as Dean Martin and Jerry Lewis, to Guy Fieri, Criss Angel and Floyd Mayweather. In fact, Penn Jillette is such a fan that he had a custom booth, modeled after ours, built and installed in his home – now that's a tribute!

Whether you're here for a great meal or to socialize over cocktails, we think you'll agree, some things are better left unchanged. Here's to the way it used to be!

 @PeppermillVegas

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WINE

HOUSE WINE

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Merlot, Cabernet, Chardonnay, White Zinfandel

GLASS **BOTTLE**
13.00

SPARKLING WINE

KORBEL

SPLIT 13.00

J. ROGÉT - BRUT OR SPUMANTE

12.00 28.00

CAPOSALDO MOSCATO

14.00 38.00

RUFFINO PROSECCO

14.00 38.00

WHITE WINE

KIM CRAWFORD SAUVIGNON BLANC

15.00 48.00

Fresh and zesty with a bouquet of citrus and tropical fruits backed by characteristic herbaceous notes. An exuberant wine brimming with flavors of pineapple and stone fruit.

JOSH CHARDONNAY

14.00 44.00

Aromas of apple, pear, vanilla and butter. Fresh citrus and tropical fruit flavors blend smoothly with the creamy butter, vanilla and toasty flavors.

RUFFINO PINOT GRIGIO

14.00 44.00

The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality. Medium bodied, lively and elegant.

RED WINE

14 HANDS MERLOT

15.00 47.00

Aromas of blackberries, plums and black cherries. Expressive flavors of cherries and berries are joined by subtle nuances of mocha and spice.

JOSH CABERNET SAUVIGNON

15.00 48.00

Ripe black currant, smoke and leather notes on the nose with flavors of dark cherry and ripe plum with a hint of vanilla and cocoa on the palate.

GNARLY HEAD PINOT NOIR

14.00 44.00

Beautifully balanced with bright cherry and raspberry fruit flavors followed by hints of spice on the finish with bright fruit and gentle tannins.

MÉNAGE À TROIS MIDNIGHT

15.00 48.00

A passionate red blend bursting with dusky aromas, deep color and rich, ripe black fruit. Don't be shy, turn out the lights and savor the pleasures of the dark.

DREAMING TREE CRUSH RED BLEND

15.00 48.00

A blend of the North Coast's finest varieties, this wine has caramel and mixed berry characters on the nose, juicy raspberry flavors and approachable tannins.

PENFOLDS KOONUNGA HILLS SHIRAZ

14.00 44.00

Fresh, juicy and bursting with ripe black fruits with hints of raspberry and spice.

BEER

DOMESTIC BOTTLE

Budweiser

Bud Light

Miller Lite

Coors Light

Blue Moon

Michelob Ultra

O'Doul's
Non-Alcoholic

Big Dog's
Las Vegas Craft Lager

IMPORT BOTTLE

Stella Artois

Heineken

Modelo Especial

Modelo Negra

Corona Extra

Dos Equis

Pacífico

CRAFT BEER

Green Flash
West Coast IPA

Ballast Point
Sculpin IPA

Lagunitas IPA

Firestone 805
Blonde Ale

Sierra Nevada
Hazy Little Thing

Bad Beat
Hoppy Times IPA

BREAKFAST

Served 24 hours

TRADITIONAL CLUB BREAKFASTS

Served with hash browns and your choice of toast, English muffin, piping hot blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese. Substitute egg whites for \$2.50.

COUNTRY STYLE HAM AND EGGS*	23.00
16 oz. flame-broiled bone-in ham steak, served with three farm fresh eggs	
TURKEY SAUSAGE AND EGGS*	21.00
Served with hash browns and choice of toast or muffin	
BACON OR SAUSAGE OR CANADIAN BACON AND EGGS*	22.00
Three farm fresh eggs served with your choice of four slices of bacon, three sausage links or three slices of Canadian bacon	
NEW YORK STEAK AND EGGS*	31.00
SOUTHERN FRIED STEAK AND EGGS*	24.50
Our delicious breaded country fried steak covered in country sausage gravy, served with three farm fresh eggs cooked any style	
THREE EGG BREAKFAST*	15.95
POLISH SAUSAGE AND EGGS*	24.50
Savory Polish sausage served with three farm fresh eggs any style	

PANCAKES AND WAFFLES

Served with maple syrup and whipped butter

FRENCH TOAST	18.50
Thick Texas toast dipped in eggs, cinnamon and vanilla, grilled to a golden brown	
FRENCH TOAST COLLAGE*	24.50
Three eggs, two bacon strips, two sausage links and four wedges of French toast	
FRENCH TOAST AMBROSIA	24.50
Warm slices of thick French toast with cinnamon and vanilla, crowned with succulent chunks of seasonal fresh fruit, choice of whipped topping or sour cream, served with blueberry syrup	
FRUIT FANTASIA WAFFLE	24.50
A thick, sweet waffle crowned with succulent chunks of seasonal fresh fruit, choice of whipped topping or sour cream, served with blueberry syrup	
PANCAKES	19.50
Three mammoth buttermilk pancakes with butter and syrup	
Add banana or walnuts.....	3.50
PEPPERMILL PANCAKE COMBO*	24.50
Three eggs, two bacon strips, two sausages and three pancakes	
OLD-FASHIONED BELGIAN WAFFLE	17.00

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PEPPERMILL BREAKFAST FAVORITES

WESTERN FRUIT PLATE	24.00
A delightful array of melons, pineapple, grapes and other seasonal fruits, accompanied by fresh banana-nut bread and Peppermill's creamy marshmallow sauce	
EGGS BENEDICT*	23.00
Three poached eggs and grilled Canadian bacon on toasted English muffin, topped with hollandaise sauce, served with hash browns	
GRANOLA AND YOGURT PARFAIT	17.50
Layers of low fat yogurt, seasonal fruit and granola	
CHORIZO AND EGGS*	22.00
Delicious spicy Mexican sausage scrambled into three farm fresh eggs, served with cheese-covered refried beans and flour tortillas	
BISCUITS AND GRAVY	18.50
Freshly baked biscuits smothered in country sausage gravy	
JOE'S SAN FRANCISCO SPECIAL	22.00
Traditional classic of scrambled eggs with spinach, onions, ground sausage and beef, seasoned and served on crispy hash browns and topped with a golden cheese sauce. Served with your choice of toast or English muffin, blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese	
CORNED BEEF HASH WITH THREE BASTED EGGS*	22.00
Served with your choice of toast or English muffin, blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese	
MUNCH'S BREAKFAST*	22.00
Sautéed peppers, onions, linguica sausage, mushrooms and tomatoes, stirred into our hash browns, topped with three eggs any style and finished with cheddar and jack cheeses, served with toast or muffin	
EXTRAORDINARY OATMEAL	16.50
Ample portion, generously sprinkled with raisins, banana and walnuts, served with milk and brown sugar	
CRAB CAKE BENE*	24.00
Three poached eggs and grilled crab cakes on toasted English muffin, smothered with Old Bay hollandaise sauce	

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PEPPERMILL OMELETS

Huge omelets served with hash browns and your choice of toast, English muffin, piping hot blueberry or lemon-cranberry muffin, or toasted bagel with cream cheese. Substitute egg whites for \$2.50.

GARDEN OMELET	22.00
Loaded with spinach, onions, green peppers and tomatoes - a healthy way to start your day	
MASERATI OMELET	23.00
A superb omelet bursting with ground sausage, jack and cheddar cheeses and mushrooms, smothered in a perfect Italian meat sauce, sprinkled with Parmesan cheese	
FETA CHEESE AND VEGETABLE OMELET	23.00
Filled with fresh spinach, artichokes, tomatoes and provolone cheese, topped with feta cheese and tomatoes	
MARCO POLLO OMELET	23.00
Diced breast of chicken sautéed with spinach, sundried tomatoes, garlic and provolone cheese, topped with sundried tomato hollandaise sauce	
PEPPERMILL OMELET	23.00
Stuffed with turkey breast, jack and cheddar cheeses and topped with sliced tomatoes and hollandaise sauce	
LORRAINE OMELET	23.00
Classic combination of eggs, diced bacon, sautéed green onions and melted Swiss cheese	
DENVER OMELET	23.00
Fluffy omelet filled with ham, onions and bell peppers	
With cheese.....	add 3.00
HAM AND CHEESE OMELET	23.00
TOSTADA OMELET	23.00
Hearty egg omelet with zesty beef, topped with diced tomatoes, jack and cheddar cheeses, shredded lettuce, sour cream and black olives	
MARGHERITA OMELET	23.00
Fluffy omelet filled with minced garlic, basil leaves, roasted red bell peppers and diced tomatoes, topped with whole milk mozzarella	
Each additional item added to any omelet.....	3.00 each

BREAKFAST SIDES

BACON, PORK LINKS, TURKEY SAUSAGE PATTY OR CANADIAN BACON	7.50
THREE EGGS ANY STYLE*	7.50
TOAST OR ENGLISH MUFFIN (2)	6.00
BAGEL WITH CREAM CHEESE AND JAM	6.50
Choice of plain or whole wheat bagel	
BLUEBERRY OR LEMON-CRANBERRY MUFFINS (2)	6.50
POTATOES	7.00
Hash browns, french fries, baked or mashed with gravy	

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APPETIZERS

SHRIMP COCKTAIL	19.95
Jumbo deveined shrimp cooked and served with cocktail sauce	
CHICKEN QUESADILLA	19.50
Lightly grilled flour tortillas filled with chicken, pico de gallo and mixed cheeses, served with sour cream and salsa	
NACHOS NACHOS NACHOS	23.00
Freshly fried corn chips with jalapeño peppers, black olives, onions and tomatoes, topped with a ridiculous amount of jack and cheddar cheeses.	
Served with housemade salsa and bean and cheese dip	
With zesty ground beef on the side*	add 4.00
With chicken*	add 5.00
TOMATO STACK CAPRESE STYLE	18.00
Sliced ripe tomatoes layered with fresh mozzarella, fresh basil, and drizzled with balsamic reduction and extra virgin olive oil	
CHICKEN FINGERS	19.00
Tender and juicy, served with french fries	
PEPPERMILL SAMPLER	25.00
Golden fried shrimp, breaded chicken fingers, mozzarella sticks, bruschetta and breaded onion rings. Bring a friend!	
FLAME BROILED SLIDERS*	21.00
Beef patty, lettuce, tomato and cheese on a brioche bun and served with crispy sweet potato fries	
NASHVILLE HOT SLIDERS	21.00
Breaded spicy chicken seasoned with Nashville hot sauce, bacon, lettuce, tomato and Swiss cheese, topped with blue cheese dressing	
CAULI-FIRE	18.00
Intensely flavored breaded cauliflower served with housemade poblano ranch	
BATTERED AVOCADO	19.50
Ripe avocado slices breaded and fried, served with your choice of chipotle crème or poblano ranch dipping sauce	
CRAB CAKES	23.00
Breaded and flat grilled, served with roasted red pepper cream sauce	
MOZZARELLA STICKS	17.50
Beer-battered mozzarella, fried and served with our house marinara	
BUFFALO WINGS	
Bone-in wings with your choice of hot, mild, teriyaki or BBQ sauce	
10 wings	19.50
16 wings	24.00
20 wings	32.00
SRIRACHA CHICKEN BITES	19.50
Boneless chicken infused with sriracha hot sauce, battered and fried, served with a cilantro ranch dipping sauce	
CALAMARI	19.50
A generous portion of battered calamari fried to perfection and served with a chipotle buttermilk dipping sauce	
PICKLE FRIES	16.95
Dill pickle slivers battered and fried, drizzled with our spicy smoked pepper cream sauce	
FRUIT AND CHEESE PLATTER	19.95

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SOUPS AND SALADS

Our housemade salad dressings include Ranch, Thousand Island, Balsamic Vinaigrette and Blue Cheese. We also offer Honey Mustard, Caesar and low-cal Italian.

HEARTY SOUPS OF THE DAY	11.00
Prepared fresh daily and served steaming hot	
SOUP WITH SALAD AND BREAD	18.95
Our hearty soup of the day served with your choice of a mixed green, spinach or Caesar salad and housemade bread	
MIXED GREENS OR FRESH CAESAR SALAD	12.95
SPINACH SALAD	12.95
Fresh spinach topped with bacon bits and hard-boiled egg, drizzled with a French-style dressing	
BERRY CHICKEN SALAD	22.00
Delicate baby spinach tossed in raspberry walnut vinaigrette dressing with grilled chicken breast, sliced strawberries, blue cheese, sweet red onion and toasted almonds. So refreshing!	
CLASSIC COBB	22.00
Tender turkey, ham, mixed cheeses, crisp bacon, avocado and tomato mounded on a crisp bed of mixed greens	
GOURMET CHICKEN SALAD	22.00
Flavorful strips of broiled chicken breast served atop mixed greens with avocado, cucumber, tomato, hard-boiled egg and fresh fruit	
With large shrimp in place of chicken*	25.00
CHICKEN CAESAR SALAD	23.00
Traditional presentation complemented by flame-broiled chicken breasts, served with choice of garlic or rosemary rustique bread	
With salmon in place of chicken*	26.95
STEAK AND MUSHROOM SALAD*	26.95
Marinated USDA Choice New York steak, mixed greens, red onions, cherry tomatoes, sautéed mushrooms and blue cheese, tossed in a balsamic vinaigrette	
FRESH FRUIT	26.95
Melon, pineapple, banana, orange slices, grapes and seasonal fruits in a fresh pineapple boat, topped with your choice of cottage cheese, ice cream or sherbet. Accompanied by fresh banana-nut bread and creamy marshmallow sauce	
DETOX SALAD	23.00
A perfect blend of baby kale, romaine, iceberg and spinach mixed with diced apples, dried cranberries, toasted almonds, quinoa, avocado and broccoli, tossed in a balsamic vinaigrette	
Add chicken	6.00
Add shrimp*	7.50

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SANDWICHES

All whole sandwiches served with choice of potato salad,
french fries, cottage cheese or fruit cup.
Sweet potato fries or onion rings additional \$3.00.

FOCACCIA CHICKEN SANDWICH	21.00
Herb focaccia stacked high with marinated chicken breast, avocado, prosciutto and provolone cheese, served with balsamic vinaigrette	
PESTO CHICKEN SANDWICH	21.00
Marinated chicken breasts broiled and served on a rosemary pan rustique bread with provolone, lettuce, red onion, tomato and pesto sauce	
BACON, LETTUCE AND TOMATO WITH AVOCADO	19.50
GYRO SANDWICH	21.00
Two gyros filled with spicy beef, lamb, onions, tomatoes, lettuce and feta cheese, topped with freshly made tzatziki sauce	
THE REUBEN	21.00
Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled marble rye	
HOT PASTRAMI DELI-STYLE	21.00
Old-fashioned lean pastrami with mustard-mayo sauce and melted Swiss cheese on grilled marble rye, served with a dill pickle spear	
FRENCH DIP WITH AU JUS	21.00
Thinly sliced roast beef tucked in a grilled French roll	
Add cheese or sautéed mushrooms.....	3.00 each
PHILLY CHEESE STEAK	21.00
Grilled shredded beef with strips of onion, bell peppers, sliced tomato and smothered with provolone on a grilled steak roll	
CONQUEST	22.00
Combination of roast beef, cheddar cheese, tomato, sautéed peppers, onions, mushrooms, Thousand Island dressing and bacon, served on grilled Parmesan sourdough	
CLUBHOUSE	22.00
A triple decker bursting with turkey, bacon, tomato and lettuce	
HALF SANDWICH WITH SOUP OR SALAD	22.00
Your choice of ham, turkey or roast beef with lettuce and tomato, accompanied by mixed greens, spinach salad, Caesar salad or our hearty housemade soup	
TANGY BUFFALO CHICKEN WRAP	22.00
Crispy breaded chicken tossed with fiery hot sauce, lettuce, tomatoes, mixed cheeses, applewood-smoked bacon and Peppermill's own ranch dressing, served in a warm chipotle tortilla	
CAPRESE STYLE CIABATTA	19.95
Toasted ciabatta, fresh basil, mozzarella cheese, tomatoes and pesto sauce, served with fresh fruit ambrosia	
SIN CITY B.L.T.	22.00
Applewood-smoked bacon, lettuce, tomato, mayo and avocado, topped with an over-medium egg, drizzled with our fresh pesto sauce on grilled Texas toast	
CHIPOTLE TURKEY WRAP	19.95
Oven-roasted turkey breast, avocado, bacon, lettuce, tomato and smoked pepper aioli, wrapped in a chipotle tortilla	

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BURGERS

*Burgers are half-pound USDA Choice beef, flame broiled to order, served on wheat or white bun with lettuce, tomato, onion and dill pickle slice. Served with choice of french fries or potato salad. Sweet potato fries or onion rings additional \$3.00.

Add a cup of soup, tossed greens or spinach salad for \$7.00.

HAMBURGER*	19.95
Add cheese or bacon	3.00 each
SWISS AND MUSHROOM BURGER*	22.50
Juicy flame-broiled beef with Swiss cheese and sautéed mushrooms	
PEPPERMILL PASTRAMI BURGER*	22.95
Juicy half-pound burger topped with lean pastrami and Swiss cheese, drizzled with mayo mustard sauce. YUM!	
PEPPERMILL BURGER*	22.00
Our flagship burger features a half-pound all-beef patty broiled to order, served on grilled Parmesan sourdough	
Add your choice of cheese or bacon	3.00 each
CIABATTA PESTO BURGER*	22.95
Flame-broiled burger, mozzarella cheese, fresh basil, red onions, tomato, prosciutto and pesto sauce on a ciabatta bun	
TURKEY BURGER*	22.00
Juicy burger flame broiled and served on a whole wheat bun, topped with Swiss cheese and accompanied by sweet potato fries	
BBQ CHEDDAR BURGER*	22.00
Flame broiled with bacon, BBQ sauce and cheddar cheese, stacked on golden onion ring	
BAJA BURGER*	22.00
Fire-roasted green chiles and habanero pepper jack cheese topped with applewood-smoked bacon on a grilled brioche bun	
PINEAPPLE EXPRESS BURGER*	22.00
Grilled pineapple rings and provolone cheese topped with teriyaki sauce on a grilled Hawaiian-style bun	
PRIMAL BURGER*	22.95
USDA Prime ground chuck patty, double applewood-smoked bacon and smoked Gouda smothered with sautéed mushrooms and red onions, topped with an over-medium egg and finished with our housemade chipotle aioli on an onion kaiser bun	
CALIFORNIA BURGER*	22.95
Half-pound ground chuck patty, habanero jack cheese, applewood-smoked bacon and guacamole atop a giant onion ring on a jalapeño cheddar bun	
THE UN-BURGER	22.95
Housemade all-vegetable patty topped with grilled red onions, mushrooms and avocado, covered in smoked Gouda cheese, all between a toasted brioche bun and drizzled with balsamic reduction	

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STEAKS

USDA Choice flame-broiled steaks, rubbed with cracked pepper seasoning, served with french fries (or baked potato from 11am - 1am), and your choice of soup of the day or crisp green or fresh spinach salad.

PORTERHOUSE STEAK*	43.00
Flame broiled to perfection and served with sautéed mushrooms	
NEW YORK! NEW YORK!*	43.00
12 oz. hand-cut and trimmed, flame broiled to perfection and served with sautéed mushrooms	
NEW YORK STEAK AND SHRIMP SCAMPI*	46.00
Choice New York steak and shrimp scampi served with steamed rice pilaf, scampi sauce and citrus wedge	
SAVORY RIBEYE STEAK*	44.00
16 oz. portion of Ribeye steak, hand-cut and trimmed, broiled to your taste, served with sautéed mushrooms	
NEW YORK STEAK AND FETTUCCINE*	47.00
12 oz. broiled USDA Choice New York steak, with fettuccine sautéed in a buttery Parmesan cream“ sauce and vegetable of the day	

ENTRÉES

Served with your choice of soup, tossed greens, spinach salad or Caesar salad and housemade bread.

SOUTHWESTERN BEEF KABOBS*	37.00
Marinated USDA Choice Filet skewered with peppers, mushrooms, pineapple and onions served over rice pilaf	
CREAMY CHICKEN DIJON	36.00
Grilled chicken breast sautéed with mushrooms and tossed in Dijon mustard sauce served with mashed red potatoes and vegetable of the day	
ICELANDIC FISH AND CHIPS	31.00
Arctic cod filets, battered and deep fried, served with curly fries	
BBQ PORK RIBS	41.00
Slow cooked, then basted and broiled with our hickory smoked BBQ sauce, served with french fries (or baked potato 11am-11pm)	
SHRIMP SCAMPI ACAPULCO	36.00
Delicate savory shrimp sautéed and served in a light buttery garlic sauce with wedge of citrus over rice pilaf	
FILET OF SALMON	36.00
Fresh salmon filet grilled to perfection, topped with pineapple and mango salsa	
SOUTHERN FRIED STEAK	31.00
Delicious USDA Choice steak chopped, deep fried, covered with country sausage gravy and served with mashed red potatoes and vegetable	
FETTUCCINE ALFREDO	29.50
Fettuccine sautéed in butter, cream, Parmesan cheese, fresh parsley and spices	
With chicken	31.50
With sautéed shrimp*	35.50
CHICKEN PARMESAN	34.50
Italian-style boneless breaded chicken breast sautéed and smothered in provolone cheese and marinara sauce, served on a bed of fettuccine tossed with sautéed peppers, onions and mushrooms	
CHICKEN AND RED PEPPER PASTA	34.00
Breaded chicken breast stuffed with fresh herbs and cream cheese accompanied by penne pasta tossed in red pepper cream sauce	
DUROC PORK CHOP	34.00
15 oz. Frenched Duroc pork chop grilled to perfection, served with fresh steamed vegetables and your choice of starch	

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BEVERAGES, FRUITS & CEREALS

100% COLOMBIAN COFFEE, REGULAR OR DECAF	5.50
HOT TEA, REGULAR OR DECAF	5.25
HOT CHOCOLATE WITH WHIPPED CREAM	5.25
MILK, REGULAR OR CHOCOLATE	5.50
MILK SHAKE, 22 OZ.	10.50
LEMONADE	5.50
FRESHLY BREWED ICED TEA	5.50
FRUIT JUICE Small.....6.95 Large	7.95
Freshly squeezed orange, tomato, grapefruit, apple, cranberry, pineapple	
ORANGE JUICE Carafe	18.50
SOFT DRINK	5.25
Pepsi, Diet Pepsi, Dr. Pepper, Mug Root Beer, Sierra Mist, Ginger Ale, Raspberry Tea	
FRESH FRUIT CUP	10.50
Succulent chunks of seasonal fresh fruit	
SMALL OATMEAL	10.50
With raisins, banana and nuts	

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DESSERTS

CHEESECAKE	10.50
CRÈME BRÛLÉE	11.00
MUD PIE	12.00
Creamy, rich Dreyer's coffee ice cream molded into a dark chocolate cookie crunch shell and topped with a sinful layer of fudge, whipped topping and sprinkles	
THE ELEGANT BROWNIE	13.50
Superb chocolate fudge brownie served steaming hot with a mound of creamy French vanilla ice cream, smothered in warm chocolate fudge sauce and layered with whipped topping and sprinkles	
STRAWBERRY SHORTCAKE	12.95
Moist slices of pound cake, a generous helping of strawberries and creamy French vanilla ice cream, all topped with real whipping cream	
CARROT CAKE	10.95
ICE CREAM or SHERBET	8.95
2 scoops	

PEPPERMILL GOURMET SUNDAES

Made with premium ice cream laden with the finest toppings available and covered with a cloud of whipped cream and chopped nuts.

COLOSSAL SUNDAE	13.95
Creamy French vanilla ice cream with your choice of sweet hot fudge, strawberry, marshmallow or chocolate syrup	
BANANA SPLIT	14.95
Simply sensational - two whole bananas, French vanilla, strawberry and chocolate ice cream with strawberry, marshmallow and chocolate toppings, served with whipped topping, nuts and a cherry	

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