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!
**WINE**

**HOUSE WINE**

Merlot, Cabernet, Chardonnay, White Zinfandel

**SPARKLING WINE**

KORBEL

J. ROGÉT - BRUT OR SPUMANTE

CAPOSALDO MOSCATO

RUFINO PROSECCO

**WHITE WINE**

KIM CRAWFORD SAUVIGNON BLANC

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

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

RUFINO PINOT GRIGIO

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

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

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

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

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

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

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

**IMPORT BOTTLE**

Stella Artois

Heineken

Modelo Especial

Modelo Negra

Corona Extra

Dos Equis

Pacifico

**CRAFT BEER**

Green Flash

West Coast IPA

Ballast Point

Sculpin IPA

Lagunitas IPA

Firestone 805

Blonde Ale

Sierra Nevada

Hazy Little Thing
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.

### Breakfast

**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.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country Style Ham and Eggs*</td>
<td>24.50</td>
</tr>
<tr>
<td>16 oz. flame-broiled bone-in ham steak, served with three farm fresh eggs</td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage and Eggs*</td>
<td>23.00</td>
</tr>
<tr>
<td>Three farm fresh eggs any style</td>
<td></td>
</tr>
<tr>
<td>Bacon or Sausage or Canadian Bacon and Eggs*</td>
<td>23.00</td>
</tr>
<tr>
<td>Three farm fresh eggs served with your choice of four slices of bacon, three sausage links or three slices of Canadian bacon</td>
<td></td>
</tr>
<tr>
<td>New York Steak and Eggs*</td>
<td>32.00</td>
</tr>
<tr>
<td>16 oz. wet-aged porterhouse served with your choice of three eggs any style</td>
<td></td>
</tr>
<tr>
<td>Three Egg Breakfast*</td>
<td>16.95</td>
</tr>
<tr>
<td>Polish Sausage and Eggs*</td>
<td>24.50</td>
</tr>
<tr>
<td>Savory Polish sausage served with three farm fresh eggs any style</td>
<td></td>
</tr>
<tr>
<td>Porterhouse Steak and Eggs*</td>
<td>39.00</td>
</tr>
<tr>
<td>16 oz. wet-aged porterhouse served with your choice of three eggs any style</td>
<td></td>
</tr>
</tbody>
</table>

**Pancakes and Waffles**

Served with maple syrup and whipped butter

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Toast</td>
<td>19.50</td>
</tr>
<tr>
<td>Thick Texas toast dipped in eggs, cinnamon and vanilla, grilled to a golden brown</td>
<td></td>
</tr>
<tr>
<td>French Toast Collage*</td>
<td>25.50</td>
</tr>
<tr>
<td>Three eggs, two bacon strips, two sausage links and four wedges of French toast</td>
<td></td>
</tr>
<tr>
<td>French Toast Ambrosia</td>
<td>25.50</td>
</tr>
<tr>
<td>Warm slices of thick French toast with cinnamon and vanilla, crowned with succulent chunks of seasonal fresh fruit and whipped topping, served with blueberry syrup</td>
<td></td>
</tr>
<tr>
<td>Fruit Fantasia Waffle</td>
<td>25.50</td>
</tr>
<tr>
<td>A thick, sweet waffle crowned with succulent chunks of seasonal fresh fruit and whipped topping, served with blueberry syrup</td>
<td></td>
</tr>
<tr>
<td>Pancakes</td>
<td>19.50</td>
</tr>
<tr>
<td>Three mammoth buttermilk pancakes with butter and syrup</td>
<td></td>
</tr>
<tr>
<td>Add banana or walnuts</td>
<td>3.50</td>
</tr>
<tr>
<td>Peppermint Pancake Combo*</td>
<td>25.50</td>
</tr>
<tr>
<td>Three eggs, two bacon strips, two sausages and three pancakes</td>
<td></td>
</tr>
<tr>
<td>Old-Fashioned Belgian Waffle</td>
<td>17.50</td>
</tr>
</tbody>
</table>

---

*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.*
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 .............................................................. 25.00
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 sausage scrambled into three farm fresh eggs, served with cheese-covered refried beans and your choice of corn or flour tortillas

BISCUITS AND GRAY .............................................................. 18.50
Freshly baked biscuits smothered in country sausage gravy

JOE’S SAN FRANCISCO SPECIAL ................................................ 24.00
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

BISTRO STYLE CORNED BEEF HASH AND EGGS* ....................... 24.00
Corned beef brisket, seasoned breakfast potatoes, red and green bell peppers, white and red onions all generously coated with our rich bacon jam. Topped with three basted eggs

MUNCH’S BREAKFAST* .......................................................... 24.00
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 ..................................................... 18.50
Steel cut oats, black chia seeds, vanilla and cinnamon, topped with fresh strawberries, blueberries, bananas and toasted almonds. A perfect way to start your fun-filled day in Vegas! (served 7am-2pm)

SMALL OATMEAL ....................................................................... 10.50

CRAB CAKE BENE* ................................................................. 25.00
Three poached eggs and grilled crab cakes on toasted English muffin, smothered with Old Bay hollandaise sauce

BEEF BULGOGI LOCO MOCO* ................................................... 24.00
Sticky rice layered with lightly marinated strips of ribeye steak, topped with fresh demi-glace, sesame seeds, tomatoes and green onions. Your choice of three eggs any style. The perfect execution of Korean and Hawaiian flavors

*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 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
Add cheese .................................... 3.00

MASERATI OMELET ......................... 24.00
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 ......................... 24.00
Filled with fresh spinach, artichokes, tomatoes and provolone cheese, topped with feta cheese and tomatoes

MARCO POLLO OMELET ...................... 24.00
Diced breast of chicken sautéed with spinach, sundried tomatoes, garlic and provolone cheese, topped with sundried tomato hollandaise sauce

PEPPERMILL OMELET .................... 24.00
Stuffed with turkey breast, jack and cheddar cheeses and topped with sliced tomatoes and hollandaise sauce

LORRAINE OMELET ....................... 24.00
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
Add cheese .................................... 3.00

HAM AND CHEESE OMELET .............. 23.00

TOSTADA OMELET ......................... 24.00
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 .............. 7.95

THREE EGGS ANY STYLE* .................. 7.95

TOAST OR ENGLISH MUFFIN (2) ............... 6.50

BAGEL WITH CREAM CHEESE AND JAM ........... 6.95
Choice of plain or everything bagel

BLUEBERRY OR LEMON-CRANBERRY MUFFINS (2) ............. 7.95

POTATOES ........................................... 7.00
Hash browns, french fries, baked or mashed potatoes with country gravy

*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.
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.

APPETIZERS

SHRIMP COCKTAIL.................................................................19.95
Jumbo deveined shrimp cooked and served with cocktail sauce

CHICKEN QUESADILLA....................................................19.95
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...............................19.95
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................................................26.00
Golden fried tempura shrimp, breaded chicken fingers, mozzarella sticks, bruschetta and breaded onion rings. Bring a friend!

FLAME BROILED SLIDERS*.............................................21.00
Certified Angus Beef® patty, bacon jam, cheddar cheese, lettuce and tomato on a brioche bun

NASHVILLE HOT SLIDERS.............................................22.00
Breaded spicy chicken seasoned with Nashville hot sauce, bacon, lettuce, tomato and Swiss cheese, topped with blue cheese dressing

COCONUT SHRIMP..............................................................21.00
Extra large shrimp dredged in fresh coconut and panko, served with our housemade gochujang sweet chili sauce

CRAB BOMBS.................................................................22.00
Crab, mozzarella, fresh ginger, garlic and wasabi paste rolled in tempura and fried for the perfect crunch! Served with our housemade secret sauce

CRAB CAKES.................................................................24.00
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

CALAMARI.................................................................19.95
A generous portion of battered calamari fried to perfection and served with a chipotle buttermilk dipping sauce

PICKLE FRIES.................................................................17.95
Dill pickle slivers battered and fried, drizzled with our spicy smoked pepper cream sauce

FRUIT AND CHEESE PLATTER........................................19.95

*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.
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.

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 .......................................................... $23.00
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 ........................................................................ $23.00
Tender turkey, ham, mixed cheeses, crisp bacon, avocado and tomato mounded on a crisp bed of mixed greens

GOURMET CHICKEN SALAD ...................................................... $23.00
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* ......................................... $26.00

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* ................................................ $27.95

STEAK AND MUSHROOM SALAD* ............................................... $27.95
Marinated USDA Choice New York steak, mixed greens, red onions, cherry tomatoes, sautéed mushrooms and blue cheese, tossed in a balsamic vinaigrette

FRESH FRUIT ............................................................................. $28.00
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 ......................................................................... $24.00
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

*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.
**SANDWICHES**

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

<table>
<thead>
<tr>
<th>Sandwich Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FOCACIA CHICKEN SANDWICH</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Herb focaccia stacked high with marinated chicken breast, avocado, bacon jam and provolone cheese, served with balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>PESTO CHICKEN SANDWICH</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Marinated chicken breasts broiled and served on a rosemary pan rustique bread with provolone, lettuce, red onion, tomato and pesto sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BACON, LETTUCE AND TOMATO WITH AVOCADO</strong></td>
<td>20.50</td>
</tr>
<tr>
<td><strong>GYRO SANDWICH</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Two gyros filled with spicy beef, lamb, onions, tomatoes, lettuce and feta cheese, topped with freshly made tzatziki sauce</td>
<td></td>
</tr>
<tr>
<td><strong>THE REUBEN</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled marble rye</td>
<td></td>
</tr>
<tr>
<td><strong>HOT PASTRAMI DELI-STYLE</strong></td>
<td>22.50</td>
</tr>
<tr>
<td>Old-fashioned lean pastrami with mustard-mayo sauce and melted Swiss cheese on grilled marble rye, served with a dill pickle spear</td>
<td></td>
</tr>
<tr>
<td><strong>FRENCH DIP WITH AU JUS</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Thinly sliced roast beef tucked in a grilled French roll</td>
<td></td>
</tr>
<tr>
<td>Add cheese or sauté mushrooms</td>
<td>3.00 each</td>
</tr>
<tr>
<td><strong>PHILLY CHEESE STEAK</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Grilled shredded beef with strips of onion, bell peppers, sliced tomato and smothered with provolone on a grilled steak roll</td>
<td></td>
</tr>
<tr>
<td><strong>CONQUEST</strong></td>
<td>23.00</td>
</tr>
<tr>
<td>Combination of roast beef, cheddar cheese, tomato, sautéed peppers, onions, mushrooms, Thousand Island dressing and bacon, served on grilled Parmesan sourdough</td>
<td></td>
</tr>
<tr>
<td><strong>CLUBHOUSE</strong></td>
<td>23.00</td>
</tr>
<tr>
<td>A triple decker bursting with turkey, bacon, tomato and lettuce</td>
<td></td>
</tr>
<tr>
<td><strong>HALF SANDWICH WITH SOUP OR SALAD</strong></td>
<td>23.00</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>TANGY BUFFALO CHICKEN WRAP</strong></td>
<td>23.00</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td><strong>CAPRESE STYLE CIABATTA</strong></td>
<td>21.00</td>
</tr>
<tr>
<td>Toasted ciabatta, fresh basil, mozzarella cheese, tomatoes and pesto sauce, served with fresh fruit ambrosia</td>
<td></td>
</tr>
<tr>
<td><strong>SIN CITY B.L.T.</strong></td>
<td>23.00</td>
</tr>
<tr>
<td>Applewood-smoked bacon, lettuce, tomato, mayo and avocado, topped with an over-medium egg, drizzled with our fresh pesto sauce on grilled Texas toast</td>
<td></td>
</tr>
<tr>
<td><strong>CHIPOTLE TURKEY WRAP</strong></td>
<td>22.00</td>
</tr>
<tr>
<td>Oven-roasted turkey breast, avocado, bacon, lettuce, tomato and smoked pepper aioli, wrapped in a chipotle tortilla</td>
<td></td>
</tr>
</tbody>
</table>

*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.*
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.

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. Curly fries or onion rings additional $3.00.

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

CHEESEBURGER* .............................................................. 21.95
Flame-broiled ground chuck and cheddar cheese

SWISS AND MUSHROOM BURGER* ........................................ 23.00
Juicy flame-broiled beef with Swiss cheese and sautéed mushrooms

PEPPERMILL PASTRAMI BURGER* ........................................ 23.00
Juicy half-pound burger topped with lean pastrami and Swiss cheese, drizzled with mayo mustard sauce. YUM!

PEPPERMILL BURGER* .......................................................... 22.50
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* .................................................. 23.50
Flame-broiled burger, mozzarella cheese, fresh basil, red onions, tomato, bacon jam and pesto sauce on a ciabatta bun

TURKEY BURGER* ............................................................ 23.00
Juicy burger flame broiled and served on a whole wheat bun, topped with Swiss cheese

BBQ CHEDDAR BURGER* .................................................... 23.00
Flame broiled with bacon, BBQ sauce and cheddar cheese, stacked on golden onion ring

PINEAPPLE EXPRESS BURGER* ............................................ 23.00
Grilled pineapple rings and provolone cheese topped with teriyaki sauce on a grilled Hawaiian-style bun

PRIMAL BURGER* ............................................................. 23.95
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* ...................................................... 23.95
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

*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.
**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, fresh spinach salad or Caesar salad.

<table>
<thead>
<tr>
<th>STEAK NAME</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORTERHOUSE STEAK*</td>
<td>44.00</td>
</tr>
<tr>
<td>NEW YORK! NEW YORK*</td>
<td>44.00</td>
</tr>
<tr>
<td>NEW YORK STEAK AND SHRIMP SCAMPI*</td>
<td>47.00</td>
</tr>
<tr>
<td>SAVORY RIBEYE STEAK*</td>
<td>46.00</td>
</tr>
<tr>
<td>NEW YORK STEAK AND FETTUCCINE*</td>
<td>48.00</td>
</tr>
</tbody>
</table>

*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.

**ENTRÉES**

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

<table>
<thead>
<tr>
<th>ENTRÉE NAME</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUTHWESTERN BEEF KABOBS*</td>
<td>38.00</td>
</tr>
<tr>
<td>CAJUN CHICKEN PASTA</td>
<td>37.00</td>
</tr>
<tr>
<td>PESTO GNOCCHI</td>
<td>34.00</td>
</tr>
<tr>
<td>KUROBUTA PORK CHOP</td>
<td>36.00</td>
</tr>
<tr>
<td>ICELANDIC FISH AND CHIPS</td>
<td>31.00</td>
</tr>
<tr>
<td>BBQ PORK RIBS</td>
<td>41.00</td>
</tr>
<tr>
<td>SHRIMP SCAMPI ACAPULCO</td>
<td>36.00</td>
</tr>
<tr>
<td>FILET OF SALMON</td>
<td>37.00</td>
</tr>
<tr>
<td>SOUTHERN FRIED STEAK</td>
<td>31.00</td>
</tr>
<tr>
<td>FETTUCCINE ALFREDO</td>
<td>29.50</td>
</tr>
<tr>
<td>CHICKEN PARMESAN</td>
<td>35.00</td>
</tr>
<tr>
<td>CHICKEN AND RED PEPPER PASTA</td>
<td>35.00</td>
</tr>
</tbody>
</table>

*Additional charge applies for shrimp and chicken.
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.

**BEVERAGES & FRUITS**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100% COLOMBIAN COFFEE, REGULAR OR DECAF</td>
<td>$5.95</td>
</tr>
<tr>
<td>HOT TEA, REGULAR OR DECAF</td>
<td>$5.25</td>
</tr>
<tr>
<td>HOT CHOCOLATE WITH WHIPPED CREAM</td>
<td>$5.25</td>
</tr>
<tr>
<td>MILK, REGULAR OR CHOCOLATE</td>
<td>$5.50</td>
</tr>
<tr>
<td>MILK SHAKE, 22 OZ</td>
<td>$10.50</td>
</tr>
<tr>
<td>LEMONADE</td>
<td>$5.50</td>
</tr>
<tr>
<td>FRESHLY BREWED ICED TEA</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>FRUIT JUICE</strong></td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>$6.95</td>
</tr>
<tr>
<td>Large</td>
<td>$7.95</td>
</tr>
<tr>
<td>Freshly squeezed orange, tomato, grapefruit, apple, cranberry, pineapple</td>
<td></td>
</tr>
<tr>
<td>ORANGE JUICE</td>
<td></td>
</tr>
<tr>
<td>Carafe</td>
<td>$18.50</td>
</tr>
<tr>
<td>FRESH FRUIT CUP</td>
<td></td>
</tr>
<tr>
<td>Succulent chunks of seasonal fresh fruit</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

*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.*
DESSERTS

CHEESECAKE ......................................................... 11.50
CRÈME BRÛLÉE ............................................. 12.00
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 ......................................................... 11.50

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

*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.