

## Opening Wagers

### Lobster & Bacon Potato Skins ..... \$13

Three large crispy potato skins stuffed with lobster meat, chopped bacon & white sauce, topped with Parmesan cheese & green onions. With our famous jackpot sauce.

### Deconstructed Bruschetta ..... \$11

Sliced plum tomatoes and fresh mozzarella, Eden Farms basil pesto, balsamic reduction & grilled crostinis.

### Boxcars ..... \$13

2 Filet Mignon medallion “sliders”, with grilled onions, shredded lettuce & Cajun mayonnaise with Onion Petals.

### BBQ Chicken Nachos ..... \$13

Jackpot Shrimp ..... single \$11 • double \$18  
Dusted in Cajun spiced flour, fried & tossed in our chili garlic cream sauce.

### Zucchini Carpaccio ..... \$10

Thinly sliced zucchini layered with olive oil, fresh herbs, leeks and lemon sauce with local Capriole Farms goat cheese spread & grilled crostinis.

## The Lettuce & Soups

### Wedge ..... \$4

Chilled iceberg wedge with tomatoes, eggs & red onions.

### Tomato & Mozzarella Napoleon ..... \$8

Layers of fresh mozzarella & beefsteak tomatoes with Eden Farms basil pesto & balsamic reduction.

### Hail Caesar ..... \$4

Romaine lettuce tossed with freshly grated Parmesan cheese, garlic croutons & our Caesar dressing.

### French Onion Soup ..... \$5

### Cold Cucumber Soup with Spun Carrots ..... \$5

## The Payoffs | Steaks

### 7 come 11 Filet ..... \$24/\$32

This choice grade center cut filet is our leanest selection offered to you in two custom cut sizes.

### Bone In Rib Eye ..... \$31

(Hal’s New favorite) The center cut of the prime rib, offered in a generous one pound cut.

### The Vegas Strip ..... \$29

Center cut of the strip loin is a thick hand cut 13 ounces.

### Wagyu Top Sirloin ..... \$35

9 ounces of superbly marbled American style Kobe beef.

## Beef & Lamb

### Blackjack Burger ..... \$14

(Hal’s 2nd favorite) Black Angus burger topped with rib roast, Applewood smoked bacon, sautéed mushrooms, Cheddar-Jack cheese & caramelized onions, served on a fresh baked bun with “Made From Scratch French Fries”.

### Double Lamb T-Bones ..... \$33

Two 5 ounce lamb loin chops served with rosemary & corn-tomato relish with your choice of side.

### Flat Iron Steak ..... \$18

Local Fischer Farms “natural” beef grilled, sliced & with chimichurri sauce and Homestyle mashed potatoes.

## Chicken

### Chicken Pizzaiola ..... \$18

Succulent double chicken breasts sautéed with red onions, mushrooms and peppers in our marinara sauce, Parmesan cheese and a pinch of oregano.

### Chicken Sinatra ..... \$18

Juicy double chicken breasts with garlic, artichoke hearts, capers, feta, tomatoes & shallots in a white wine sauce.

## Pork & Seafood

### Grilled Ahi Tuna Steak ..... \$24

Ahi Tuna grilled to order with Wakame seaweed salad and wasabi-ginger Aioli. Choice of side. Chef Keith suggests ordering rare to medium-rare.

### Prosciutto Wrapped Salmon ..... \$21

Pan seared and served with house pickled cucumbers and onions. Finished with our aged Balsamic reduction and chive oil. Choice of side.

### BBQ Pork Spareribs ..... \$19

Half rack of local Fischer Farms “natural” spareribs. Braised in local Sun King beer, with our spicy Coleslaw, “scratch made fries” & our house made BBQ sauce.

## Pasta

### Queen of Hearts Pasta ..... \$13

Sautéed mushrooms, spinach, shallots, garlic and tomatoes in a Cardinal sauce. Tossed with penne pasta.

### Penne ala Vodka ..... \$14

Penne pasta and spicy vodka sauce with bacon, tomatoes and a dash of cream.

This is just a sample of our extensive menu.