

Sid's

LUNCH & DINNER

SHAREABLES

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| CRAB & AVOCADO | 22 |
| Green apple, Fresno chilies, green goddess dressing, papadum crackers | |
| SOUTHWEST CHICKEN QUESADILLA | 17 |
| Ancho chili chicken tinga, cheddar & Monterey Jack, fire roasted corn, black beans, pico de gallo, sour cream, chipotle aioli | |
| BUFFALO CHICKEN WINGS | 16 |
| Carrots, celery, Buffalo sauce, ranch | |
| SHORT RIB TOTCHOS | 16 |
| Tater tots, smoked Gouda, pickled jalapeños, pico de gallo, short rib gravy, green onion | |
| ROASTED RED PEPPER HUMMUS | 14 |
| Kalamata olives, feta, cucumber, spiced crispy garbanzos, dill, grilled pita bread | |
| VEGETABLE TEMPURA | 14 |
| Sweet peppers, zucchini, fall squashes, cauliflower, lemon, Cajun garlic aioli | |

- BURGERS & SANDWICHES -

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| <i>Includes fries</i> <i>Substitute: side salad or fresh fruit cup 4</i> | |
| PRIME RIB FRENCH DIP | 21 |
| Caramelized onions, Swiss, French roll, creamy horseradish, au jus | |
| SID'S BURGER* | 21 |
| 8oz. Angus burger, sliced red onion, Roma tomato, green leaf lettuce, white cheddar, fry sauce, artisan brioche bun | |
| MUSHROOM MAC & CHEESEBURGER* | 21 |
| 8oz. Angus burger, portabella mushroom, roasted jalapeño mac & cheese, arugula, tomato, spicy mustard aioli, onion ring, artisan brioche bun | |
| SLOW-ROASTED TURKEY CLUB | 18 |
| Roma tomato, green leaf lettuce, smoked bacon, basil pesto aioli | |
| NASHVILLE SPICY HOT CHICKEN | 18 |
| Crispy marinated chicken thigh, dill pickle, coleslaw Nashville aioli, artisan brioche bun | |
| MEDITERRANEAN SALMON BURGER | 18 |
| Cucumber, tzatziki sauce, Roma tomato, shaved fennel, arugula | |

SOUPS & SALADS

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| FORAGED VEGETABLE STEAK SALAD | 23 |
| Marinated hanger steak, watercress, lola rossa, avocado, mandarin oranges, cucumbers, radishes, heirloom carrots, hearts of palm, cherry tomatoes, pumpkins seeds, sherry Dijon vinaigrette | |
| BUFFALO CHICKEN WEDGE | 17 |
| Baby iceberg lettuce, bacon, cherry tomato, radish, creamy blue cheese dressing, chive, chicken tenders | |
| CAESAR | 15 |
| Romaine lettuce, lolla rossa greens, parmesan, focaccia croutons, Caesar dressing Add: chicken 7 salmon* 9 shrimp 8 | |
| MATZO BALL SOUP | 9 |
| Siegel family recipe | |
| CHICKEN NOODLE | 8 |
| Roasted chicken broth, vegetables, pulled chicken | |
| SOUP OF THE DAY | 8 |

SPECIALTIES

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| 12oz NEW YORK STRIP STEAK* | 37 |
| potatoes bravas, Fresno chilies, chimichurri, parmesan | |
| 12oz. PRIME RIB* | 34 |
| Loaded or salt baked potato, creamy horseradish, au jus, glazed seasonal vegetables | |
| SEARED SALMON* | 28 |
| Broccolini, pancetta, cannellini bean ragú, shaved fennel, melted tomatoes | |
| HOMESTYLE FRIED CHICKEN & WAFFLES | 29 |
| Cornbread jalapeño waffle, roasted butternut squash, smoked bacon, poblano peppers, warm maple butter | |
| BROCCOLI BOLOGNESE “V” | 21 |
| Cavatelli pasta, garlic, chilies, lemon herb breadcrumbs, extra virgin olive oil Add: chicken 7 salmon* 9 shrimp 8 | |

THREE COURSE CHEF'S SELECTIONS

\$42 PER PERSON

CHOICE OF SOUP OR
HOUSE SALAD

CHOICE OF ENTRÉE*
Sadelle's Homestyle Fried Chicken,
Seared Salmon, 12oz Prime Rib

NY STYLE CHEESECAKE
Berries, Chantilly cream

ALL DAY BREAKFAST

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|---|----|
| SID'S BREAKFAST* | 21 |
| Three eggs any style, tater tot hash brown, toast, choice of bacon, chicken apple sausage, pork sausage, or ham steak | |
| THREE BUTTERMILK PANCAKES | 15 |
| Maple syrup, whipped butter Add blueberries or chocolate chips: 4 Add: Pure Vermont maple syrup: 5 | |

SIDEKICKS

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| POTATOES BRAVAS | 8 |
| Chimichurri, parmesan, spicy aioli, Fresno chilies, scallions | |
| CHARRED BROCCOLI | 8 |
| Parmesan, lemon herb butter, sweetie drop peppers, garlic | |
| LOADED BAKED POTATO | 7 |
| Smoked bacon, cheddar, sour cream, chive | |
| GLAZED SEASONAL VEGETABLES | 7 |
| YUKON GOLD MASHED POTATOES | 6 |
| FRENCH FRIES | 6 |
| ONION RINGS | 5 |
| CARAMELIZED ONIONS & MUSHROOMS | 5 |
| ROASTED JALAPEÑOS | 5 |

“V” - Vegan

18% Gratuity included for parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, dairy, soy, peanuts, tree nuts, sesame, seafood, and shellfish.

BEVERAGES

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| BOTTOMLESS FRESHLY BREWED COFFEE | 6 |
| Regular or decaffeinated | |
| LAVAZZA ESPRESSO | <div><div>single</div><div>double</div><div>4</div><div>6</div></div> |
| MILK | 6 |
| Whole, 2%, skim, oat, almond | |
| HOT CHOCOLATE | 6 |
| Whipped cream | |
| CHILLED JUICE | 8 |
| Orange, apple, cranberry, grapefruit, pineapple, tomato | |

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| BOTTLED WATER | 7 |
| S. Pellegrino sparkling, Fiji | |
| SOFT DRINKS | 6 |
| Pepsi, Diet Pepsi, Starry, Orange Crush, ginger ale, root beer, pink lemonade | |
| ICED TEA | 6 |
| HOT-TEA FORTÉ™ | 6 |
| English Breakfast, Earl Grey, Chamomile Citron, Bombay Chai | |

FRESH JUICES & SMOOTHIES

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| JUICES | 9 |
| Green Goddess Kale, spinach, green apple, celery, pineapple, parsley | |
| Velveteen Rabbit Carrot, orange, lemon | |
| SMOOTHIES | 9 |
| The King PB&J, vanilla yogurt, almond milk, bacon crumble, Nutter Butter wafer | |
| Triple Berry Blast Fresh berries, banana, vanilla yogurt, honey, almond milk | |

SPECIALTY COCKTAILS

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| ALL YOU CAN DRINK MIMOSAS | 20 |
| Choice of orange, pineapple, cranberry | |
| SINGLE MIMOSA | 10 |
| BLT | 15 |
| Bacon, lettuce, house-made bloody Mary mix | |

BEERS

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| IMPORT | 9 |
| Corona, Modelo, Heineken | |
| CRAFT | 9 |
| Firestone 805, Lagunitas IPA | |
| DOMESTIC | 8 |
| Stellá Artois, Blue Moon, Bud Light, Michelob Ultra, Coors Light | |

WINES

| | glass | bottle |
|------------------|-------|--------|
| MERLOT | 8 | 40 |
| Rodney Strong | | |
| CHARDONNAY | 9 | 45 |
| Ferrari-Corano | | |
| CABERNET | 10 | 50 |
| Justin | | |
| PINOT GRIGIO | 12 | 60 |
| Jermann | | |
| ROSE | 14 | 70 |
| Frescobaldi Alie | | |

Must be 21 years of age or older to order alcoholic beverages. Please be prepared to show ID to server.

No one loved Las Vegas more than Sid Siegel. Over a span of 30 years, he traveled across the country more than 500 times from his home in Florida to visit this desert playground of amazing restaurants, fabulous hotels and world-class casinos and entertainment. But this was not a one-sided relationship, for as much as Sid loved Vegas, Vegas loved Sid in return. Sid was an ambassador of goodwill who knew every stick man, pit boss or casino president by name, and he took genuine interest in their lives. “Mr. S”, as the casino workers called him, became a beloved member of the Vegas culture. The Casino workers treated him with the greatest respect normally reserved for the highest of high rollers, even though he started out as a small-time player. As Sid would say, “I started coming out here when I couldn’t afford to lose. I used to sign \$200 and \$300 markers. But, I got to be a big shot and now I’ve got big credit at these places.”

While Sid loved Vegas, the true love of his life was his wife, Sadelle, who he met on a blind date in 1928. After getting married in 1930, they moved to Miami in 1945 and opened a small grocery store on South Beach. Over the years they took more than 150 cruises from Miami to Nassau on the Bahama Star cruise ship, a record that still stands to this day. In honor of their travel, the Bahama Star named Sid an honorary Captain and Sadelle an honorary first mate. While the pair traveled all over the world to places like Hong Kong, Germany and Australia, no place on earth compared to their fabulous home away from home – Las Vegas.

While the Siegel’s loved to live like high rollers, they loved a good bargain even more. When they visited Vegas, every morning they would walk a mile to Mr. Sy’s Casino to make their free three-minute



phone call to their children in Florida. They also loved the junkets – an old school casino marketing program that filled planes with gamblers from all over the country. About twice a month, Sid and Sadelle would hop on a junketeers plane and head straight to Vegas. Once they landed, Sid would go right to his favorite game – the craps tables. Sid’s passion was craps and he would proudly say, “Craps is my hobby. Some people play tennis. Other people play golf. Me, I like to shoot craps”.

Sid was recognized and respected by almost everyone in Vegas. He was known for his kind heart, sense of humor and most of all, for his love for gaming. Sid and Sadelle were so adored in Las Vegas that on their 50th wedding anniversary, Bill Briare, the mayor of Las Vegas at the time, gave them the key to the city and the Las Vegas Sun printed a full-page photo of them in the newspaper’s December 31, 1980 edition that was signed by all of the legendary casino owners in Las Vegas.

No one knew Las Vegas better than Sid did. He was a true Vegas connoisseur who knew everything about this great city. Sid loved the casinos and the hotels but most of all, he loved the dining. He was known for his exacting standards, especially when it came to soup. You better bring it out hot, or it would go right back to the kitchen. Who better to model quality and service after than a man that knew everything about the standards of dining in Las Vegas? At Sid’s Café, you’ll experience an unprecedented menu, a luxurious yet comfortable seating environment and, just like “Mr. S”, you will be treated like a high roller. In honor of Sid comes a beautiful restaurant for friends to gather, casino players to dine and memories to be made. Relax and stay a while. Welcome to Sid’s.