

DINNER MENU

SUN - WED: 3PM - 10PM

THU - SAT: 3PM - 11PM

OUR HOUSE MADE BALLOON BREAD

available add ons include:

BUTTER + HONEY

ROMESCO + HAZELNUTS

BURRATA + BASIL + OLIVE OIL + SEA SALT

STARTERS

SHRIMP COCKTAIL

horseradish cocktail sauce, lemon

HUMMUS

balloon bread, roasted garlic, lemon, olive oil, za'atar

CRAB CAKE

snow crab, red pepper remoulade, edamame salad, bacon

MEATBALLS AND BURRATA*

house made pork and beef meatballs, burrata, basil

CHICKEN WINGS

sriracha honey sauce

SHARABLE STARTERS

BAKED SPINACH DIP

artichoke hearts, creamy cheeses, roasted garlic, tortilla chips

CHARCUTERIE

selections of meats, cheeses, dried fruit, candied pecans, assorted breads

CEVICHE*

shrimp, snapper, mango, onions, tomatoes, cilantro, lime, jalapeños

SWEET & STICKY KOREAN RIBS

crispy st. louis ribs, korean bbq sauce, kimchee cucumbers

CRISPY CALAMARI

calabrian pepper aioli, carrots, daikon

CRISPY BROCCOLINI

orange-balsamic glaze

SOUP & SALADS

FRENCH ONION SOUP

caramelized onion, gruyere

CAESAR*

romaine hearts, parmesan, focaccia croutons, white anchovies

HEARTS OF PALM SALAD

avocado, heirloom tomatoes, baby arugula, prickly pear vinaigrette

CHOPPED SALAD

bacon, tomatoes, avocado, gorgonzola, white french dressing

BABY GEM SALAD

red onion, cherry tomatoes, toasted pine nuts, radish, crumbled goat cheese, garlic vinaigrette

ENTRÉES

CHICKEN PARMESAN

fresh mozzarella, arugula, heirloom tomatoes

BRAISED SHORT RIB*

red wine reduction, mashed potatoes, broccolini

ALEXXA'S BURGER*

american wagyu beef, havarti, bacon jam, garlic aioli, arugula

GRILLED FLAT IRON 8OZ*

truffled mashed potatoes wilted pea tendrils, cherry wine reduction

SEARED HALIBUT*

parmesan orzo, asparagus, compressed tomato caper relish

RIB EYE STEAK*

16 oz boneless, clarified butter, sea salt

PAN SEARED SALMON*

black lentils, crisp kale, mango-avocado chutney, popcorn shoots

SURF & TURF*

9oz filet mignon, chicken fried lobster, potatoes, lemon butter caper sauce

DRY AGED NEW YORK STEAK*

14 oz, housemade steak sauce

SIDES

FRENCH FRIES

GRILLED ASPARAGUS

TRUFFLE FRIES

SAUTEED BROCCOLINI

SAUTEED WILD MUSHROOMS

MASHED POTATOES

PARMESAN ORZO

PASTA & GRITS

PAPPARDELLE POMODORO

fresh basil, slivered garlic, tomatoes, olive oil - add chicken or shrimp for an additional fee

LINGUINE & SHRIMP

roasted tomatoes, spinach, calabrian chili, lemon butter sauce

SHRIMP & GRITS

cajun seasoned black tiger shrimp, white stone milled grits, bacon, white cheddar, chives

RIGATONI ALLA VODKA

sweet italian sausage, rosemary, sundried tomato, basil, parmesan

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Concession fee of 4.85% added to all checks.

CAESARS REWARDS®

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