



BREAKFAST

(Served 7am-12pm)

- JACKPOT BREAKFAST** **\$11**
Two eggs, two bacon or sausage, hash browns and toast
- FULL HOUSE BREAKFAST** **\$16**
Three eggs, pancakes or french toast, hash browns, bacon or sausage
- OMELET** **\$16**
Three eggs, hash browns, toast, choice of three fillings
Choice of three ingredients (Additional Ingredients \$1)
Bacon | Sausage | Tomatoes | Peppers | Cheddar Cheese | Onion | Black Olives | Spinach
- STEAK AND EGGS** **\$21**
8oz NY strip, two eggs, hash browns and toast

- STEAK HUEVOS RANCHEROS** **\$9**
Skirt Steak, corn tortilla, black beans, pico de gallo, two eggs, cotija cheese

SPECIAL

- BREAKFAST BURRITO** **\$16**
Eggs, cheddar cheese, bacon or sausage, hash browns
- BREAKFAST CROISSANT** **\$16**
Ham, gruyere cheese, scrambled eggs, butter croissant
- PANCAKES** **Half Stack \$7 | Full Stack \$13**
Add blueberry or chocolate (Add \$2)
- CHICKEN FRIED STEAK** **\$16**
Country gravy, two eggs and hash browns

SIDES

Bacon \$5 | Sausage \$5 | Smashed Avocado \$4 | Egg \$3 | Cheese \$2 | Biscuit & Gravy \$5

MORNING BEVERAGES

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| <ul style="list-style-type: none"> BLOODY MARY \$8
Vodka, Spicy Bloody Mary Mix, Bacon, Celery MIMOSA \$7
Champagne, Fresh Orange Juice IRISH COFFEE \$7
Coffee, Jameson Irish Whiskey, Whipped Cream FRESH ORANGE JUICE \$6 FRUIT JUICE \$5
Cranberry, Apple, Passion Fruit, Guava | <ul style="list-style-type: none"> COFFEE \$5
Regular or Decaf HOT TEA \$5
Black, Green or Herbal SPECIALTY COFFEES \$6
Café Mocha, Mochaccino, Latte, Cappuccino MILK \$5
2% or Almond Milk SODA, ICED TEA, LEMONADE \$5 |
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TO-GO MENU FEE OF \$2 WILL APPLY.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH, REDUCES THE RISK OF FOODBORNE ILLNESS. AN INDIVIDUAL WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE ARE RAW OR UNCOOKED.

LUNCH

(Served 11am-10pm)

APPETIZERS

BUFFALO CAULIFLOWER Served with ranch dip	\$12
SHRIMP COCKTAIL Jumbo shrimp with lemon and cocktail sauce	\$12
TATER SKINS Bacon, cheddar and green onion	\$13
QUESADILLA Cheddar & Jack cheese, sour cream, avocado, salsa (Add Chicken \$6 Steak \$8 Shrimp \$7)	\$10
NACHOS Tortilla chips, cheese sauce, pickled jalapeno, sour cream, avocado, tomatoes Add Chicken \$6 Steak \$8 CHILI \$2	\$14
WAGYU BEEF SLIDERS Two sliders with caramelized onion bacon jam, pepperjack cheese	\$16
CRISPY CHICKEN WINGS (6pcs) Plain, BBQ, buffalo, sweet chile, or teriyaki	\$14
CHICKEN STRIPS (3pcs) Served with BBQ, ranch or honey mustard Tossed in buffalo sauce, teriyaki, or BBQ sauce (Add \$1)	\$15
CHILI CON CARNE Green onion, cheddar cheese	\$7
CHICKEN NOODLE SOUP	\$7
CLAM CHOWDER (Friday)	\$7

SALADS

Add Chicken: \$6 | Steak \$8 | Salmon \$11 | Shrimp \$7

MIXED GREEN SALAD Mixed greens, tomatoes, cucumber, red onion, cheese and croutons	\$10
CLASSIC CAESAR SALAD Crisp romaine tossed with Caesar dressing and fresh grated parmesan topped with croutons	\$11
SPINACH & STRAWBERRY SALAD Spinach, strawberries, candied pecans, feta cheese, balsamic vinaigrette	\$15

HANDHELD

Add Cheese: \$1.50 | Fried Egg \$2 | Carmelized Onion \$2 | Bacon \$2 | Jalapeños \$1

CLUB SANDWICH Ham, turkey, bacon, Swiss, lettuce, tomato, mayo	\$16
ITALIAN SUB Ham, salami, pepperoni, provolone cheese, lettuce, tomato, onion, red wine vinaigrette	\$16
CHICKEN WRAP (Grilled or Fried) lettuce, tomato, onion, cheddar cheese, chipotle ranch	\$15
PHILLY CHEESESTEAK Shaved steak, green peppers, onions, mushrooms, cheese sauce on a sub roll	\$15
CITY CAFÉ BURGER Cheddar, lettuce, tomato, onion on a brioche bun	\$15
SILVER SEVENS SMOKEHOUSE BURGER Two patties, bacon, smoked gouda cheese, chipotle BBQ sauce, fried onions on brioche bun	\$21
IMPOSSIBLE BURGER Plant-based burger, lettuce, tomato, onion on a brioche bun	\$18
PRIME RIB DIP Shaved prime rib, Swiss cheese, au-jus	\$18
BLT Bacon, lettuce, tomato, Texas toast	\$13

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