



# BREAKFAST

(Served 7am-2pm)

<b>JACKPOT BREAKFAST</b> Two eggs, two bacon or sausage, hash browns and toast	<b>\$11</b>
<b>FULL HOUSE BREAKFAST</b> Three eggs, pancakes or french toast, hash browns, bacon or sausage	<b>\$16</b>
<b>OMELET</b> 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	<b>\$16</b>
<b>STEAK AND EGGS</b> 8oz NY strip, two eggs, hash browns and toast	<b>\$21</b>

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

**SPECIAL** **\$9**

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

## SIDES

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

## MORNING BEVERAGES

<b>BLOODY MARY</b> Vodka, Spicy Bloody Mary Mix, Bacon, Celery	<b>\$8</b>	<b>COFFEE</b> Regular or Decaf	<b>\$5</b>
<b>MIMOSA</b> Champagne, Fresh Orange Juice	<b>\$7</b>	<b>HOT TEA</b> Black, Green or Herbal	<b>\$5</b>
<b>IRISH COFFEE</b> Coffee, Jameson Irish Whiskey, Whipped Cream	<b>\$7</b>	<b>SPECIALTY COFFEES</b> Café Mocha, Mochaccino, Latte, Cappuccino	<b>\$6</b>
<b>FRESH ORANGE JUICE</b>	<b>\$6</b>	<b>MILK</b> 2% or Almond Milk	<b>\$5</b>
<b>FRUIT JUICE</b> Cranberry, Apple, Passion Fruit, Guava	<b>\$5</b>	<b>SODA, ICED TEA, LEMONADE</b>	<b>\$5</b>

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

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

## SALADS

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

*Side/Reg*

<b>MIXED GREEN SALAD</b> Mixed greens, tomatoes, cucumber, red onion, cheese and croutons	<b>\$6/\$10</b>
<b>CLASSIC CAESAR SALAD</b> Crisp romaine tossed with Caesar dressing and fresh grated parmesan topped with croutons	<b>\$7/\$11</b>
<b>SPINACH &amp; STRAWBERRY SALAD</b> Spinach, strawberries, candied pecans, feta cheese, balsamic vinaigrette	<b>\$15</b>

## HANDHELD

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

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

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