

BREAKFAST SPECIALTIES

We proudly prepare only Pechanga Premium Angus Beef, produced exclusively for Pechanga Resort & Casino.
Egg Beaters available

CORNED BEEF HASH

Homemade Corned Beef, Two Eggs, Hash Browns, Toast 14.

JACKPOT

Prime Rib Hash, Peppers, Onions, Country Gravy, Topped with Two Eggs, Toast 16.

OSCAR OMELET

Lump Crab Meat, Tomatoes, Peppers, Asparagus, Pechanga Potatoes, Toast 18.

HUEVOS RANCHEROS

Crispy Flour Tortillas, Cheddar & Monterey Jack Cheese, Ranchero Sauce, Two Eggs,
Refried Beans, Spanish Rice
Sour Cream, Guacamole & Salsa Served on the side 14.

CLASSIC BENEDICT

Grilled Canadian Bacon, Poached Eggs, Hollandaise, English Muffin, Pechanga Potatoes, Seasonal Fruit 14.

CRAB CAKE BENEDICT

Handmade Lump Crab Cakes, Poached Eggs, Hollandaise, English Muffin, Pechanga Potatoes, Seasonal Fruit 18.

BURRITO

Applewood Smoked Bacon, Pechanga Potatoes, Scrambled Eggs, Cheddar & Monterey Jack Cheese
Sour Cream, Guacamole & Salsa Served on the side 12.

BRUNCH

Smoked Salmon, Bagel & Cream Cheese, Strawberries & Cream, Mumm's Sparkling Split, Orange Juice 20.

BELGIAN WAFFLE

Sticky Pecans or Seasonal Berries, Whipped Cream, Maple Syrup, Butter 10.

TRADITIONAL

NEW YORK STEAK & EGGS

Grilled 8 oz Cut, Two Eggs, Pechanga Potatoes, Toast 13.

CREATE AN OMELET

Ham, Bacon, Sausage, Asparagus, Avocado, Mushrooms, Peppers, Onions, Salsa, Spinach
Cheddar, Monterey Jack or Swiss: Any Three 14. Additional Item 1.50
Served with Pechanga Potatoes & Toast

AMERICAN

Pechanga Premium Beef Sausage, Bacon, Ham, or Pork Sausage, Two Eggs, Pechanga Potatoes, Toast
Orange or Grapefruit Juice, Coffee or Tea 14.

CHICKEN FRIED STEAK

Two Eggs, Pechanga Potatoes, Country Gravy, Toast 14.

BISCUITS & COUNTRY GRAVY

Applewood Smoked Bacon, Ham, or Sausage, Two Eggs 12.

Dial Ext 2307

A 20% gratuity and applicable sales tax will be applied and a \$2.00 delivery charge per order.

B R E A K F A S T **ALTERNATIVES**

Egg beaters available

HEART SMART

Scrambled Egg Whites or Egg Beaters, Grilled Asparagus, Grilled Tomatoes, Cottage Cheese 12.

FIT & TRIM

Seasonal Berries, Cottage Cheese, Low Fat Yogurt 12.

LOX & BAGEL

Smoked Salmon, Onions, Tomatoes, Capers, Bagel, Cream Cheese 14.

ON THE GO

IRISH STYLE OATMEAL

Brown Sugar, Milk, Golden Raisins 6.
Bananas, Blueberries, or Strawberries 7.

CONTINENTAL

Choice of three Pastries: Croissant, Cinnamon Roll, Fruit Danish, Cheese Danish, Apple Bran, Banana Nut or Blueberry Muffin; Orange or Grapefruit Juice; Coffee or Tea 12.

CEREAL & MILK

Corn Flakes, Frosted Flakes, Raisin Bran, Rice Krispies, Smart Start, Special K, Frosted Mini Wheats 5.
Bananas, Blueberries, or Strawberries 6.

GRANOLA

Seasonal Berries, Low Fat Yogurt 7.

PASTRIES

Choice of three: Croissant, Cinnamon Roll, Fruit Danish, Cheese Danish, Apple Bran, Banana Nut or Blueberry Muffin 9.

FROM THE GRIDDLE

PANCAKES

Buttermilk Pancakes, Maple Syrup, Butter 10.

BLUEBERRY PANCAKES

Blueberries, Sour Cream, Maple Syrup, Butter 12.

STUFFED FRENCH TOAST

Homemade Hawaiian Bread, Stuffed with Custard, Spiral Cut, Seasonal Berries, Powdered Sugar, Maple Syrup, Butter 14.

FRENCH TOAST

Texas Toast, Powdered Sugar, Maple Syrup, Butter 10.

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B R E A K F A S T

S I M P L E A D D I T I O N S

Pechanga Premium Beef Sausage, Chicken Apple Sausage, Pork Sausage,
Applewood Smoked Bacon or Ham Steak 3.50

Bagel and Cream Cheese 4.

Sourdough, Rye, Wheat or White Toast, English Muffin; Fruit Preserves & Butter 4.

Orange or Grapefruit Juice 4.

Apple, Cranberry, Pineapple, V-8 or Tomato Juice 3.

Coffee: Small Pot 4.50 Large Pot 8.

Pot of Harney & Sons Tea: Caribe, Chamomile, Earl Grey, English Breakfast, Hot Cinnamon Spice,
Japanese Sencha, Paris, Pomegranate Oolong 4.

Hot Cocoa with Whipped Cream: Small Pot 4.50 Large Pot 8.

Whole, Low Fat or Nonfat Milk 3.

Rock Star or Red Bull 4.50

Mimosa, Bloody Mary or Screwdriver 4.50

Voss Bottled Water: Small 4. Large 7.

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ALL DAY

STARTERS

SHRIMP COCKTAIL

Jumbo Gulf Shrimp, Cocktail Sauce, Lemon 15.

PACIFIC CRAB CAKES

Handmade Lump Crab Cakes, Roasted Pepper Aioli 16.

POTATO SKINS

Smoked Bacon, Cheddar Cheese, Sour Cream, Ranch Dressing 10.

QUESADILLA

Cheddar & Monterey Jack Cheese, Sour Cream, Guacamole, Salsa 10.
Grilled Chicken 12. Beef 14. Shrimp 16.

BUFFALO WINGS

Celery & Carrot Sticks, Ranch or Blue Cheese Dressing 12.

CHICKEN STRIPS

Ranch Dressing or BBQ Sauce 12.

NACHOS

Cheddar & Monterey Jack Cheese, Olives, Onions, Tomatoes, Jalapeños, Tortilla Chips, Refried Beans,
Pico de Gallo, Guacamole, Sour Cream 12.
Grilled Chicken 14. Carne Asada 16.

PECHANGA SOUTHWEST EMPENADAS

Deep-Fried Chicken, Black Bean & Rice Empenadas, Sour Cream, Guacamole, Salsa 12.

SLIDER CHEESEBURGERS

3 Mini Cheeseburgers, Celery & Carrot Sticks, Ranch Dressing 12.

HOMEMADE SOUPS

CHICKEN NOODLE

Served with Crackers' 6.

CHILI CON CARNE

Served with Cheese, Onions, Crackers 6.

FRENCH ONION

Melted Swiss & Parmesan Cheese 8.

SOUP OF THE DAY

Ask your Order Taker for Details 6.

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ALL DAY

PIZZAS

MARGHARITA

Tomatoes, Basil, Roasted Garlic, Mozzarella 13.

BBQ CHICKEN

BBQ Sauce, Red Onions, Tomatoes, Mozzarella 14.

NEAPOLITAN

Pepperoni, Sausage, Mushrooms, Olives, Onions, Peppers, Tomatoes, Any Three 15.

HAWAIIAN

Canadian Bacon, Pineapple, Mozzarella 14.

Additional Topping 1.50

SALADS

CAESAR

Chopped Romaine, Parmesan, Toasted Croutons, House Made Caesar Dressing 11.

Grilled Chicken 13. Beef 14. Shrimp 16.

CHEF

Roast Beef, Ham, Turkey, Cheddar Cheese, Mixed Greens, Dressing of Choice 15.

COBB

Grilled Chicken, Diced Egg, Tomatoes, Bacon, Avocado, Romaine, Blue Cheese Dressing 15.

MIXED GREENS

Cucumbers, Tomatoes, Carrots, Croutons, Dressing of Choice 11.

SHRIMP LOUIE

Gulf Prawns, Iceberg, Beets, Asparagus, Egg, Cucumber, Louie Dressing 16.

PECHANGA SALAD

Romaine, Black Olives, Asparagus, Cherry Tomatoes, Cucumber, Beets, Egg, Avocado, Feta Cheese
Oregano Vinaigrette 15.

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Italian, Ranch, 1000 Island,

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SANDWICHES

We proudly prepare only Pechanga Premium Angus Beef, produced exclusively for Pechanga Resort & Casino.

CLASSIC CLUB

Roast Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise 12.

GRILLED BURGER

Half Pound Beef Patty, Cheddar, Monterey Jack or Swiss, Lettuce, Tomato, Onion, Pickle 12.
Bacon or Avocado Add 1.50 Each

CHICKEN CLUB

Grilled Chicken Breast, Applewood Smoked Bacon, Swiss Cheese, Avocado, Lettuce, Tomato, Onion, Kaiser Roll 12.

NEW YORK STEAK

Grilled 8oz Cut, Sautéed Onions, Mushrooms, Tomatoes, French Roll 14.

FRENCH DIP

Slow Roasted Top Sirloin, Thinly Shaved, Swiss Cheese, Creamy Horseradish, Au Jus, French Roll 14.

DELI

Choice of Roasted Turkey, Roast Beef, Ham or Tuna Salad; Swiss Cheese, Lettuce, Tomato, Onion 12.

VEGGIE WRAP

Cucumbers, Tomatoes, Onions, Bell Peppers, Sprouts, Lettuce, Cheddar, Jack or Swiss, Oregano Vinaigrette 11.

GARDEN BURGER

Vegetarian Patty, Sprouts, Lettuce, Tomato, Onion, Whole Wheat Bun 10.

REUBEN

Homemade Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread 14.

PATTY MELT

Half Pound Beef Patty, Caramelized Onions, Cheddar Cheese, Rye Bread 12.

BBQ PORK

Slow Braised BBQ Pulled Pork, BBQ Sauce, Lettuce, Tomato, Onion, Kaiser Roll 14.

PRIME RIB

Herb Roasted, 10oz., Creamed Horseradish, Au Jus, Sourdough 15.

Accompaniments: French Fries, Fruit or Coleslaw

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ALL DAY

MAINS

We proudly prepare only Pechanga Premium Angus Beef, produced exclusively for Pechanga Resort & Casino.
All items served with Haricot Verts, Baby Carrots, and choice of Rice, Mashed Potatoes, French Fries or Baked Potato
(Baked Potatoes available after 5PM)

NEW YORK STEAK

Grilled 8oz New York 18.

RIB EYE

Grilled 10oz Rib Eye 22.

FILET MIGNON

Grilled 8oz Filet 25.

PRIME RIB

Herb Roasted, Creamed Horseradish, Au Jus
8oz. 17. 10oz. 21. 12oz. 25.

HERB MARINATED CHICKEN

Herb Marinated, Butterflied Breast 14.

FRIED HALF CHICKEN

Classic Fried Chicken 14.

PRAWNS

Grilled Jumbo Shrimp 22.

SALMON

Grilled Salmon Filet 22.

SWORDFISH

8oz. Grilled Swordfish Steak, Mango Butter Sauce 22.

LOBSTER TAIL

Australian Lobster, Baked or Broiled, Drawn Butter 40.

FILET & LOBSTER

Grilled 8oz Beef Tenderloin & Broiled 8oz Australian Tail 75.

SHRIMP & CHIPS

Battered & Deep Fried Jumbo Shrimp, Cocktail Sauce, Lemon Wedges 18.

FISH & CHIPS

Battered & Deep Fried Cod, Tarter Sauce, Lemon Wedges 16.

FISH TACOS

Battered & Deep Fried Cod, Shredded Cabbage, Pico de Gallo, Salsa, Corn Tortillas, Spanish Rice, Black Beans 16.

SIDES

Brandied Mushrooms, Seasonal Vegetables, Baked Potato, Mashed Potatoes, French Fries or Onion Rings 4.

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ALL DAY

PASTA

SHRIMP SCAMPI

Pan Seared Shrimp, Lemon Garlic Aioli, Fettuccine Noodles 24.

FETTUCCINE ALFREDO

Fettuccine Noodles, Alfredo Sauce 14. Grilled Chicken 16. Prawns 22.

SPAGHETTI

Marinara Sauce 12. Meatballs 15.

ALL DAY

INDULGE

Sugar Free Confections upon Request

7.00

BLACK-OUT FUDGE CAKE

Chocolate Cake, Chocolate Fudge, Milk Chocolate Mousse, Chocolate Ganache, Chocolate Shavings

CRÈME BRULEE

Vanilla Bean Custard, Caramelized Sugar Crust

APPLE CRISP

Cinnamon Spiced Apples, Caramel Sauce

CARROT CAKE

Served with Old-Fashioned Cream Cheese Frosting

NEW YORK CHEESECAKE

Traditional Smooth Creamy Filling on a Graham Cracker Crust

BANANA SPLIT

Three Scoops of Ice Cream, Chocolate Sauce, Whipped Cream, Cherries

BREAD PUDDING

Homemade Bread Pudding with Vanilla Sauce

MOLTEN BROWNIE

Served Hot with Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

PIE À LA MODE

Chef Daily Selection

SORBET OF THE DAY

Variety of Flavors

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BLAZING NOODLES

Experience Pechanga's Fine Asian Cuisine

11 AM to 11 PM
FRIDAY & SATURDAY TIL 1 AM

APPETIZERS

SHRIMP TEMPURA

Shrimp Fried with a Crunchy Batter & Tangy Dipping Sauce 13.

DYNAMITE WINGS

Crispy Wings Sautéed with Hot & Tangy Sauce 10.

CHICKEN EGG ROLLS

Mixed Fresh Vegetables, Ground Chicken Wrapped & Deep-Fried 6.

SALADS

HOUSE SALAD

* Mixed Greens, Shrimp, Chicken, Hard-Cooked Egg, Cucumber, Tomato & Onion with Yum Yai Dressing 12.

SHRIMP SALAD

Mixed Greens, Deep-Fried Shrimp, Carrots, Onions, Chili Paste Dressing 14.

SOUPS

HOT & SOUR SOUP

A House Favorite, Traditional Chinese Style 5.

EGG DROP SOUP

A House Favorite, Traditional Chinese Style 4.

HOUSE NOODLE SOUP

Shrimp, Squid, Fish Ball, Fish Cake, Bean Sprouts & Fried Won Ton Skins 12.

GENERAL'S NOODLE SOUP

Egg Noodles, Shrimp, BBQ Pork, Roasted Duck, Ground Chicken & Bean Sprouts 13.

BEEF NOODLE SOUP

Egg Noodles, Sliced Beef, Thai Meatballs, Bean Sprouts, Green Onions & Cilantro 13.

DUCK NOODLE SOUP

Egg Noodles, Roast Bone in Duck, Bean Sprouts with Green Onions & Cilantro 13.

WON TON SOUP

Shrimp & Chicken Won Tons with BBQ Pork & Vegetables in a Light Broth 6.

Mild* Medium** Hot*** Hotter**** Absolutely the Hottest*****

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BLAZING NOODLES

SEAFOOD

SALMON TERIYAKI

Fragrant Teriyaki Sauce Served with Steamed Vegetables 17.

SPICY SEAFOOD

*** Wok Fried Shrimp, Calamari, Scallops, Flat Fish & Green Mussels with a Spicy Red Chili Sauce 19.

THREE FLAVORED FISH

*Deep Fried Whole Fish Topped with a Spicy Sweet & Sour Sauce 19.

WOK FRIED RICE AND NOODLES

FRIED RICE

Chicken, Beef or Pork, Wok Fried with Egg & Onions 12.

PAD THAI

*Stir Fried Rice Noodles with Shrimp, Chicken, Tofu, Bean Sprouts, Green Onions & Egg with Crushed Peanuts 12.

CHOW MEIN

Vegetable 12.

With Beef, Chicken or Pork 13. With Shrimp 14.

VEGETABLE STIR FRY

Chinese Vegetables, Cabbage, Carrots, Celery, Broccoli, Red Bell Peppers & Bean Sprouts 11.

ENTRÉES

KUNG PAO CHICKEN

**Wok Fried Chicken, Onions, Bell Peppers, Celery & Peanuts served with a Spicy Szechwan Sauce 13.

ORANGE CHICKEN

Served in a Traditional Style Orange Sauce 13.

SPICY BASIL CHICKEN

***Wok-Fried Chicken, Onions, Jalapeños, Thai Basil & Bell Peppers with a Chili Garlic Sauce 13.

HONEY DUCK

Roasted Half Duck & Vegetables with a Honey Sauce 15.

BO LUC LAC

Wok-Fried Marinated Beef Cube Steak with Onions on a Bed of Lettuce 15.

YELLOW CURRY CHICKEN

*Prepared with Yellow Curry Paste, Potatoes, Carrots, Onions & Coconut Milk 13.

Mild* Medium** Hot*** Hotter**** Absolutely the Hottest*****

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W I N E S

CHAMPAGNES

- BIN 575 Moët et Chandon Brut "White Star", Epernay 70.
BIN 585 Dom Perignon Brut, Epernay 200.

SPARKLING

- BIN 536 Mumm Cuvee Brut Prestige, Napa 37. Split 9.
BIN 539 Wilson Creek Almond, Temecula 32.

WHITE VARIETALS

- BIN 916 Zenato Pinot Grigio, Veneto Italy 27.
BIN 781 Rutherford Ranch Sauvignon Blanc, Napa 28.
BIN 704 Frogs Leap Sauvignon Blanc, Napa 33.
BIN 802 Rancho Sisquoc Riesling, Santa Maria Valley 30.

CHARDONNAY

- BIN 618 Hess Collection "Su'skol Vineyards", Napa 40.
BIN 601 Robert Mondavi, Napa 38.
BIN 625 ZD, Napa 45.
BIN 632 Cakebread Cellars, Napa 78. Half bottle 45.

ROSE/BLUSH

- BIN 940 Beringer Winery White Zinfandel, California 18.
BIN 662 Keyways "First Crush", Temecula 20.

RED VARIETALS

- BIN 300 Saintsbury "Garnet" Pinot Noir, Carneros 35.
BIN 255 David Bruce Pinot Noir, Sonoma Coast 55.
BIN 220 Clos du Bois Merlot, Alexander Valley 35.
BIN 208 Silverado Merlot, Napa 50.
BIN 240 Seghesio Zinfandel, Sonoma 30.
BIN 321 Jekel Syrah, Central Coast 30.

CABERNET SAUVIGNON

- BIN 98 St. Francis, Sonoma 36.
BIN 87 St. Supery, Napa 50. Half bottle 32.
BIN 190 William Hill, Napa 40.
BIN 109 Chateau Montelena, Napa 70.

BY THE GLASS

- Zenato Pinot Grigio, Veneto Italy 10.
Hess Collection "Su'skol Vineyards" Chardonnay, Napa 11.
Saintsbury "Garnet" Pinot Noir, Carneros 14.
Clos du Bois Merlot, Alexander Valley 11.
St. Francis Cabernet Sauvignon, Napa Valley 11.
Dial Ext 2307

A 20% Gratuity and Applicable Sales Tax will be added to all orders with a 2.00 Delivery Charge Per Order

DRINKING DISTILLED SPIRITS, BEERS, COOLERS, WINES & ALCOHOLIC BEVERAGES MAY INCREASE THE RISK OF CANCER AND MAY CAUSE BIRTH DEFECTS

W I N E S

P O R T

Warres 20yr Tawny 105.
Dows "Quinta do Bomfim" 1996 110.
Cockburn's "Special Reserve" 40.

P L U M W I N E

BY THE GLASS

Takara Plum Wine, Japan 5.
Fuki Plum Wine, Japan 6.

S A K E

750ML. BOTTLES

Mizunoshirabe 36.
Yatsushika Tokubetsu Junmai 43.
Hitori Musume Nigori Junmai "Unfiltered" 45.

INDIVIDUAL BOTTLES

Sho-Chiku Bai Sake, Japan 4.
Gekkeikan Sake, Japan 4.
Napasaki, California 6.

B E E R S

P R E M I U M / I M P O R T E D B E E R

5.50

Asahi, Sapporo, Tsingtao, Singha, Amstel Light, Guinness, Heineken, Corona, Sierra Nevada, Samuel Adams Light

6 PACK 30. 12 PACK 60.

D O M E S T I C B E E R

4.50

Budweiser, Bud Light, Coors Light, Miller Light

6 PACK 24. 12 PACK 48.

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