

THE FRONT YARD *at Ellis Island*

Breakfast

*Served all day

• **THE MCELLIS*** **14**
Classic breakfast sandwich with thick cut bacon or sausage, two eggs any style, American cheese, English muffin with home fries

• **DOUBLE DOWN*** **15**
Thick-cut bacon or maple sausage links, two eggs any style, home fries
*Sub Millionaire Bacon - \$5

CHICKEN & WAFFLE **18**
Golden fried chicken, malted vanilla waffle, maple syrup, whipped butter

AVOCADO TOAST **18**
Thick cut 9-grain artisan bread, avocado spread, queso fresco, cherry tomato, balsamic glaze
Add egg - \$2

STEAK AND EGGS* **20**
8 oz. NY steak, two eggs any style with home fries

Salads

Add Salmon* 12 | Steak* 10 | Shrimp 8 | Chicken 5

CAESAR SALAD **13**
Chopped romaine, Parmigiano-Reggiano, house-made croutons, Caesar dressing

CAPRESE SALAD **14**
Heirloom tomato, fresh mozzarella, basil, extra virgin olive oil, balsamic

BERRY BERRY SALAD **15**
Mixed greens, strawberry, blueberry, candied pecan, feta, strawberry vinaigrette

ITALIAN CHOPPED SALAD **16**
Romaine lettuce, salami, garbanzos, tomato, egg, provolone, parmesan, pepperoncini, Italian dressing

Shareables

HUMMUS PLATE **12**
Roasted tomato hummus, homemade focaccia, vegetables

BACON MAC N CHEESE **13**
Bacon, corkscrew pasta, house-made beer cheddar cheese

ELOTE DIP **14**
Charred sweet corn, chipotle mayo, pico de gallo, cilantro, queso fresco, jalapeno

FRIED PICKLES **14**
Golden pickle chips, chipotle aioli

ZUCCHINI FRIES **14**
Fresh zucchini, light panko parmesan breading, served with ranch, marinara, or chipotle aioli

PORK BELLY BITES **15**
Slow-roasted pork belly, flash fried and tossed in sweet chili, chipotle aioli

HOUSE-SMOKED WINGS **16**
Our famous house-smoked wings; flash fried, ranch and sweet chili dipping sauces

***Upgrade to Dirty Wings** tossed in Buffalo sauce, topped with crumbled blue cheese and celery - \$2

ALL-IN NACHOS **30**
Black bean, caramelized onion, pico de gallo, crema, melted cheddar cheese, jalapeno, and your choice of: Chicken tinga, smoked pork, smoked brisket

Burgers and Sandwiches

Sub Impossible patty on any sandwich \$2

THE DRIVE-IN BURGER **15**
1/4 lb. burger, American cheese, iceberg lettuce, onion tomato, pickle, brioche bun

STREET TACOS **15**
Three tacos with slaw, pico de gallo, chipotle aioli and your choice of: grilled shrimp, smoked pork, smoked brisket, chicken tinga

FRONT YARD SMOKED SANDWICH **17**
House-smoked brisket or smoked pork shoulder, coleslaw, bbq sauce, and pickled onion

• **CAJUN CHICKEN SANDWICH** **18**
Blackened chicken breast, thick-cut bacon, provolone, lettuce, tomato, chipotle aioli

• **THE FRONT YARD BURGER*** **20**
1/2 lb. burger, thick cut bacon, provolone, caramelized onion, lettuce, tomato, chipotle aioli

BUFFALO CHICKEN SANDWICH **18**
Hand-breaded fried chicken, provolone, lettuce, tomato, chipotle aioli, brioche bun

Sides - \$7

Colossal onion rings
Truffle-parm fries
Garlic fries
Grilled onions

Mixed vegetables
House salad
Broccoli di Cicco
Zucchini fries

*Charcuterie Board

Artisan house-cured meat, cheese, house-made focaccia and accompaniments

FOR 2 **16** | **FOR 4** **32**

Entrees

SPICY PEPPERONI FLATBREAD **15**
Rich marinara, fresh basil, fresh mozzarella, spicy pepperoni

TONY'S RIGATONI **16**
Baked rigatoni, marinara, mozzarella, parmesan, garlic focaccia
Add steak 10 | Add shrimp 8 | Add grilled chicken 5

PAN-ROASTED SALMON* **26**
Sweet chili glaze, with sauted asparagus, artichoke, broccoli, fire-roasted tomato

STEAK FRITES* **39**
14 oz. NY Strip or 10 oz. American Wagyu sirloin, parmesan truffle fries

Dessert

CINNAMON CHURROS **10**
Served with chocolate and caramel sauces

CHOCOLATE CHIP COOKIE SKILLET **10**
Served with Vanilla ice cream

BREAD PUDDING **10**
Served with salted caramel ice cream

• **OUR THICK-CUT BACON AND CURED MEATS ARE PRODUCED BY FERMENTATO, LAS VEGAS' ONLY USDA-APPROVED CURING AND SMOKING FACILITY**

*Rare Meat Advisory: Thoroughly cooking foods of animal origin reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. FYMM-070225

Beer, Cocktails, & Wine

ALL DRAFT BEERS BREWED BY SILVER REEF BREWING CO., AN ELLIS FAMILY PROPERTY

Beer - \$6.50

SILVER REEF BREWING CO. BY ELLIS ISLAND

AGUA DEL DIABLO MEXICAN LAGER

Sweet, flaked corn and smooth malt flavors with just a hint of hop bitterness - ABV 4.3%

HEFEWEIZEN

Crisp and refreshing light with a banana and clove-like flavor and finish - ABV 5%

FRESH & JUICY IPA

Notes of tropical and ripe fruit characters shine through this easy-drinking IPA - ABV 5%

LITTLE FOOT AMBER ALE

Aroma and flavor of toasted caramel malts balanced with the signature of premium hops - ABV 5.5%

**Ask your server about our seasonal drafts*

PLANET UTAH DOUBLE IPA

Extra bold, extra bitterness - ABV 8%

COLD HEARTED WOMEN LOVE IPA

Cold single hop IPA, light body, crisp and clean finish - ABV 5%

BLACK HILL SCHWARZBIER

Dark and opaque, a roasted malt flavor and smooth, dry finish - ABV 5%

MAS FUEGO RAUCHBIER

Lager with BBQ smoke aroma - ABV 5%

KOVAL PILSNER

Bohemian style pilsner brewed with noble saaz and kazbek hops - ABV 5%

GUAVALU WEISS

A tart and refreshing wheat ale with guava purée - ABV 5%

Silver Reef Flight (Select any 4 drafts) - \$9

Bottles and Cans

Bud Light - \$6

Budweiser - \$6

Budweiser Zero - \$5

Michelob Ultra - \$6

Corona - \$7

Estrella Jalisco - \$7

Modelo 'Especial' - \$7

Bud Light Seltzer - \$7

Angry Orchard - \$6

196 Peach Vodka Seltzer - \$7

Summer Cocktails - \$12

ST. GEORGE SPRITZ

Silver Reef Rosé, Strawberry, Basil, Club Soda

THE CHRONIC BLOOM

Still G.I.N., Crème de Violette, Gambino Prosecco, Lemon Juice

CARL'S RUM PUNCH

Mount Gay Rum, Cointreau, Pineapple, Cranberry

BOURBON RICKEY

Bulleit Bourbon, Fresh Lime Juice, Simple Syrup, Club Soda

Specialty Cocktails - \$14

COCKTAILS ON TAP

Ask your server about today's cocktail

OAXACA OLD FASHIONED

Don Julio 'Reposado' Tequila, Del Maguey 'Vida' Mezcal, Angostura Bitters, Simple Syrup

DESERT HEAT MARGARITA

Patrón 'Reposado' Tequila, Serrano Chili, Lime, Orange, Agave

LEMON BERRY LOVE

Deep Eddy Lemonade Vodka, Strawberry Puree, Fresh Strawberry

KENTUCKY MULE

Wild Turkey '101' Bourbon, Gosling's Ginger Beer, Lime, Candied Ginger

MORGAN'S PASSION

Casamigos 'Silver' Tequila, Passionfruit, Jalapeño, Orange, Lime, Club Soda, Tajin Rim

THE HEADBANGER

Howler Head 'Banana' Bourbon, Pineapple, Cherry, Lime Juice

RUBY PALOMA

Dolce Vida Grapefruit Tequila, Campo Bravo Tequila, Triple Sec, Lime, Agave

ADMIRAL ELLIS

Captain Morgan Rum, Ellis Island's Famous Root Beer

FRENCH 75

Bombay Sapphire Gin, Gambino Prosecco, Lemon Juice

APEROL SPRITZ

Aperol, Gambino Prosecco, Club Soda

***Make any specialty cocktail Non-alcoholic - \$7**

Wine

BUBBLES

	Glass	Bottle
Gambino, Extra Dry, Prosecco, Veneto	9	36
Mumm Napa, 'Brut Prestige', Napa	14	56

WHITES/ROSÉ

	Glass	Bottle
Gambino 'Il Masso', Pinot Grigio, Friuli	10	36
Rodney Strong, Sauvignon Blanc, Sonoma	11	40
Cline, Chardonnay, Sonoma	11	40
Cambria, Chardonnay, Santa Maria	15	52
Silver Reef, Rosé, St. George	8	28

REDS

	Glass	Bottle
Cambria, Pinot Noir, Santa Maria	15	52
Silver Reef, Red Blend, St. George	10	36
Zuccardi 'Q', Malbec, Mendoza	11	40
Simi, Cabernet Sauvignon, California	12	44
Cline, Cabernet Sauvignon, Alexander Valley	16	56

50oz Mega Cocktails - \$30

MEGA MOSA

Gambino Prosecco, Orange Juice, Big Straws

MEGA MARY

Silver Reef Vodka (triple shot), Fresh Bloody Mary Blend, Skewer of Snacks

MEGA RITA

Tequila, Orange Liqueur, Lime, Sweet & Sour

MEGA SANGRIA

Pinot Grigio, Mango, Peach, Lychee, Club Soda

Mocktails & Non-Alcoholic Drinks

Ellis Island Root Beer - \$5

Ellis Island Root Beer Float - \$7

Mint Berry Smash

Strawberry, Blueberry, Fresh Mint, Fresh Lime Juice, Club Soda - \$8

Spiced Pear

Seedlip 'Spice 94' NA, Monin Pear, Monin Organic Honey, Fresh Lemon Juice, Gosling's Ginger Beer - \$8

Bloody NO-ary

Seedlip 'Spice 94' NA, Fresh Lime Juice, Fresh Bloody Mary Blend - \$8

Handcrafted Lemonade

Blackberry | Peach | Strawberry | Watermelon | Lavender - \$7

Topo Chico - \$6

Acqua Panna - \$9

San Pellegrino - \$9