

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	
CAVEMAN SKILLET*	18
House-smoked brisket, two scrambled eggs, caramelized onions, cheddar, tomato, home fries	
CHICKEN & WAFFLE	18
Golden fried chicken, malted vanilla waffle, maple syrup, whipped butter	
BELGIAN BLUEBERRY WAFFLE	14
Fresh blueberries, lemon zest, blueberry compote, candied lemon, whipped cream	
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	
BERRY BERRY SALAD	15
Mixed greens, strawberry, blueberry, candied pecans, feta, strawberry vinaigrette	
ITALIAN CHOPPED SALAD	16
Romaine lettuce, salami, garbanzos, tomato, egg, provolone, parmesan, pepperoncini, Italian dressing	

Shareables

HUMMUS PLATE	13
Roasted tomato hummus, homemade focaccia, vegetables	
BACON MAC N CHEESE	12
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	13
Golden dill pickle chips, chipotle ranch	
CAULIFLOWER WINGS	14
Fresh cauliflower, light batter, ranch, or tossed Buffalo style	
PORK BELLY BITES	15
Slow-roasted pork belly, flash-fried and tossed in sweet chili, chipotle aioli	

Flatbreads

SPICY PEPPERONI FLATBREAD	16
Quattro formaggio, artisan pepperoni, house marinara, spicy honey	
WHITE FLATBREAD	16
Mozzarella, parmesan, asiago white sauce, basil oil, garlic	
HOUSE-SMOKED WINGS	16
Our famous house-smoked wings; flash-fried, ranch and sweet chili dipping sauces	
Wing sauce options: Lemon pepper, BBQ, Cajun	
*Upgrade to Dirty Wings tossed in Buffalo sauce, topped with crumbled blue cheese and celery - 2	
ALL-IN NACHOS	30
Choice of chicken tinga, pulled pork, or house smoked brisket, black beans, shredded and melted cheddar, caramelized onion, pico de gallo, guacamole, and crema	

Burgers, Tacos, and Sandwiches

*Sub Impossible patty on any sandwich - 2

MEATBALL GRINDER	16	CHRIS P CHICKEN SANDWICH	17
All-beef meatballs, provolone, mozzarella, house marinara		Korean-style fried chicken, spicy gochujang, Asian slaw	
ITALIAN SAUSAGE & PEPPERS	15	PORK BELLY BANH MI	18
Artisan calabrese sausage, giardiniera, sauteed onion and bell peppers		Crispy pork belly, pickled carrot, daikon, cilantro, mayo	
THE DRIVE-IN BURGER	15	• CAJUN CHICKEN SANDWICH	18
1/4 lb. burger, American cheese, lettuce, onion tomato, pickle, brioche bun		Blackened chicken breast, thick-cut bacon, provolone, lettuce, tomato, chipotle aioli	
STREET TACOS	15	• THE FRONT YARD BURGER*	20
Three tacos with slaw, pico de gallo, chipotle aioli and your choice of: grilled shrimp, smoked pork, smoked brisket, chicken tinga		1/2 lb. burger, thick cut bacon, provolone, caramelized onion, lettuce, tomato, chipotle aioli	
FRONT YARD SMOKED SANDWICH	17		
Brisket or house-smoked pulled pork, coleslaw, bbq sauce, and pickled onions			

Sides - 7

Colossal onion rings	House salad
Truffle-parm fries	Zucchini fries
Daily vegetables	

• Grilled Sausage Board

Calabrese Italian, andouille, kielbasa and accompaniments

FOR 218 | FOR 436

• Charcuterie Board

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

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Entrees

PESTO GNOCCHI	20
Gnocchi, pesto cream, baby peas, mushroom, asparagus	
TONY'S RIGATONI	18
Baked rigatoni, marinara, mozzarella, parmesan, garlic focaccia	
Add Ons: Steak 10 Shrimp 8 Grilled chicken 5 Italian sausage 6	
PAN-ROASTED SALMON*	26
Sweet chili glaze, with sauted asparagus, artichoke, broccoli, fire-roasted tomato	
STEAK FRITES*	41
14 oz. NY Strip, compound butter, truffle fries	

Dessert

CINNAMON CHURROS	10	BREAD PUDDING	10
Served with chocolate and caramel sauces		Served with salted caramel ice cream and Taffer's brown butter bourbon glaze	
CHOCOLATE CHIP COOKIE SKILLET	10		
Served with vanilla 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-082025