

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

FOR 218 | FOR 436

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-121825

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

Miller Lite - 6	Modelo - 7
Coors Light - 6	Modelo Negra - 7
Coors Banquet - 6	Pacifico - 7
Michelob Ultra - 7	Angry Orchard Hard Cider - 7
Corona - 7	196 Peach Vodka Seltzer - 7
Corona Premier - 7	Lucky One Lemonade - 7
Corona N/A - 6	High Noon Vodka Iced Tea - 7
Guinness - 8	White Claw Black Cherry - 7

Fall Cocktails - 12

ST. GEORGE SPRITZ

Silver Reef Rosé, Strawberry, Basil, Soda

THE CHRONIC BLOOM

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

LEMON SPICE

Ghost Hill 'Meyer Lemon' Vodka, Lemon, Spiced Apple Syrup, Soda

COCOA CANYON

El Cristiano Reposado Tequila, Mr. Black Coffee Liqueur, Whistle Pig Maple Syrup, Angostura Cocoa Bitters

AUTUMN JACKPOT

Elijah Craig 'Small Batch' Bourbon, Apple Cider, Lemon, Spiced Apple Syrup

MAPLE OLD FASHIONED

WhistlePig 'PiggyBack' 6yr Rye, Whistle Pig Maple Syrup, Angostura Bitters

Specialty Cocktails - 14

OAXACA OLD FASHIONED

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

DESERT HEAT MARGARITA

Fletcha Azul 'Reposado Tequila, Serrano Chili, Lime, Orange, Agave

LEMON BERRY LOVE

Deep Eddy Lemonade Vodka, Strawberry Puree, Fresh Strawberry

KENTUCKY MULE

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

MORGAN'S PASSION

Código 'Blanco' Tequila, Passionfruit, Jalapeño, Orange, Lime, Soda, Tajin Rim

THE HEADBANGER

Dirty Monkey Banana Peanut Butter Whiskey, 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

The Botanist Gin, Gambino Prosecco, Lemon

APEROL SPRITZ

Aperol, Gambino Prosecco, Soda

CARL'S RUM PUNCH

Mount Gay Rum, Cointreau, Pineapple, Cranberry

BOURBON RICKEY

Bulleit Bourbon, fresh lime, house syrup, 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
Chandon, Brut, California	10	40

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, Fresh Orange, Big Straw

MEGA MARY

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

MEGA RITA

Lunazul 'Blanco' Tequila, Cointreau, Lime, Sweet & Sour

MEGA SANGRIA

Pinot Grigio, Mango, Peach, Lychee, 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, Soda - 8

Spiced Pear

Seedlip 'Spice 94' NA, Monin Pear, Monin Organic Honey, Fresh Lemon Juice, 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

San Pellegrino - 9

Acqua Panna - 9

San Pellegrino Blood Orange - 5

Red Bull - 5

Red Bull 'Sugar Free' - 5

Red Bull 'Red' Watermelon - 5