

Casino Night

DINNER MENU

APPETIZERS

Prohibition Sliders

Miniature Burgers served on toasted focaccia buns. Topped with fresh crisp lettuce, tomato, and onion. Served with a garlic aioli. 7
Your choice of cheese: American, Pepper Jack, Provolone

Jackpot Chicken Skewers *

Blackened chicken kabob, served with fresh vegetables. Tomatoes, onions, and mushrooms. Honey BBQ dipping sauce. 6

Poker Chips:

Parmesan ranch oven baked zucchini chips. 5

ENTRÉES

Hot entrees served with Caesar side salad and garlic bread. All entrees served with one side choice.

Clam's Casino

Steamed clams topped with bacon and quinoa crumbs. 25

Poker Face *V

Grilled portabella mushroom caesar salad. 15

High Roller *

Baked ham with tangerine marmalade glaze. 20

Blackjack Chicken

Blackened chicken served with sautéed onions and fresh herbs.
17

Slot Salad

Chicken, apple, walnut salad on chopped romaine lettuce 16

THE JOKER'S SPECIALTY *

Braised short rib and pumpkin mascarpone stuffed ravioli served with wilted kale, wild mushroom sugo, roasted butternut squash, toasted hazelnuts and truffle oil drizzle 23

SIDES

All Entrees served with one side choice

Shuffle Gratin

Potato, squash, and goat cheese gratin

Advantage Fries

Super crispy oven-baked asparagus fries

Cage of Tomatoes V

Couscous stuffed tomatoes

Roulette Salad *

Parmesan zucchini and corn salad

DESSERT

Blackout Cake Shots

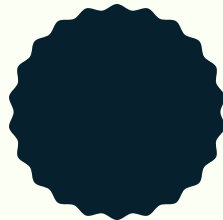
served with vanilla cream and raspberry jam 4

Match Play *

Strawberry cheesecake coated in savory chocolate syrup 6

Our Story

It all began on February 4, 2012 when Laura Smith visited Atlantic City, New Jersey. Smith had shared many cheerful memories at multiple casinos with family and friends during this visit. These nights inspired her goal of bringing this Atlantic City cheer back home with her at this location. Casino Night restaurant opened to the public on March 16, 2014.



* Gluten-Free
V- Vegetarian