

# *Tavern at The Falls*



*10201 Sun City Boulevard  
Las Vegas NV  
(702) 254-1581*

# BREAKFAST

Breakfast Served Until 1 pm

## \*THE EAGLE / \$14.95

Two Eggs Any Style, Two Strips Applewood Smoke Bacon, One Sausage Patty, Hash Browns or Tater Tots, Toast

## \*PAR 3 OMELET / \$14.95

3 Eggs, 3 Items with Hash Browns or Tater Tots and Toast Items: Applewood Smoked Bacon, Sausage, Ham, Olives, Tomatoes, Mushrooms, Bell Pepper, Cheese

+ Additional Items \$.50 each

## BACK 9 BREAKFAST BURRITO / \$13.95

Two Scrambled Eggs, Ham Cheese, Onions & Peppers Wrapped in a Warm Tortilla. Served with Salsa

+ Served Until 3:30 pm

## FRENCH TOAST / \$12.95

Texas Toast Dipped in Vanilla & Cinnamon Batter Grilled & Served with Maple Syrup

## WARM OATMEAL / \$10.95

Served with Milk, Brown Sugar and Raisins

## BUTTERMILK PANCAKES / \$11.95

Three Fluffy Buttermilk Pancakes Served with Maple Syrup

+ Add Blueberries M \$2.00 / NM \$3.00

## \*THE BIRDIE / \$14.95

Two Eggs Any Style, Two Buttermilk Pancakes & Choice of Two Strips Applewood Smoked Bacon or One Sausage Patty

## \*STEAK & EGGS / \$17.95

Juicy Grilled Sirloin, Two Eggs Any Style, Hash Browns or Tater Tots and Toast

## HAM & EGGS / \$16.95

Two Eggs Any Style, Hash Browns and Choice of Toast

## \*ON THE TURN SUNRISE SANDWICH / \$12.95

Egg & Cheese with Choice of Honey Ham, Applewood Smoked Bacon or Sausage Served on English Muffin with Tots

## SHORT STACK / \$10.95

Two Fluffy Buttermilk Pancakes Served with Maple Syrup

+ Add Blueberries M \$2.00 / NM \$3.00

## SIDES

CORNED BEEF HASH / \$9.00

APPLEWOOD SMOKED BACON / \$6.00

SAUSAGE PATTY / \$6.00

CROISSANT / PASTRIES / \$6.95

BAGEL / \$6.00

SIDE OF TOAST, HASH BROWNS OR TATER TOTS / \$4.00

EGG WHITES / \$4.00

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## APPETIZERS & SMALL PLATES

Served All Day

### **BUTTERMILK CHICKEN STRIPS / \$15.95**

Juicy Premium Chicken Tenders Cooked to Golden Crispiness. Served with Veggie Sticks, French Fries & Ranch Dressing

### **CHICKEN WINGS / \$15.95**

Beer Poached Bone-in Chicken Wings (16oz) Served with Mild, Hot, BBQ or Teriyaki Sauce & French Fries

### **SUN CITY CHILI NACHOS / \$15.95**

Warm Tortilla Chips loaded with Chili, Olives, Onions, Avocado, Shredded Cheese, Jalapenos & Pico de Gallo. Served with Salsa & Sour Cream

### **QUESADILLA / \$14.95**

Giant Flour Tortilla Filled with Your Choice of Grilled Diced Chicken Breast or Tender Juicy Pork Carnitas & Loaded with Caramelized Onions, Peppers & Cheddar/Jack Cheese. Served with Salsa, Sour Cream & Guacamole

\*Veggies / Cheese Only M \$6.95 NM \$9.95

### **FISH & CHIPS / \$15.95**

Three Pieces Beer Battered Cod. Served with French Fries, House Made Coleslaw & Tartar Sauce

### **\*FAIRWAY SLIDERS / \$15.95**

Three Juicy Ground Beef Patties on Mini Buns with Grilled Onions, Pickles & French Fries

## **Darrell's Sun City Chili Homemade Beef & Bean Chili Topped with Cheddar Cheese & Diced Red Onion**

**CUP / \$7.95**

**BOWL / \$11.95**

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## DELI SANDWICHES

# LUNCH

Served with Choice of Chips, French Fries, Tater Tots, House Made Coleslaw or Potato Salad & Served with Lettuce, Tomato, Onion & Pickle Spear

### TAVERN CLUBHOUSE / \$15.95

Oven Roasted Turkey, Honey Ham & Applewood Smoked Bacon, Cheese Lettuce, Tomato & Mayonnaise Grilled & Served on Choice of Bread

### DELI SANDWICH / \$14.95

Choice of Honey Smoked Ham, Oven Roasted Turkey, Lean Roast Beef with Cheese, Lettuce & Tomato on Choice of Bread

### DELI WRAP / \$14.95

Choice of Oven Roasted Turkey, Honey Ham, Lean Roast Beef or Crispy Chicken with Lettuce, Tomato & Ranch Dressing in a Spinach Tortilla

### BLT / \$13.95

Crispy Applewood Smoked Bacon, Crisp Lettuce & Tomato with Mayonnaise on Choice of Bread

### HIGHLAND HALF / \$13.95

Choice of Half Deli Sandwich or BLT and Cup of Soup or Petite Tossed Salad

## HOT SANDWICHES

Served with Choice of Chips, French Fries, Tater Tots, House Made Coleslaw or Potato Salad

Substitute Onion Rings \$1.00 extra

### PULLED PORK SANDWICH / \$15.95

Slow Braised Pork in Tangy BBQ Sauce Topped with House Made Coleslaw on a Toasted Bun

### PEPPER JACK CHICKEN CLUB / \$15.95

Juicy Grilled Chicken Breast with Honey Dijon, Pepper Jack Cheese, Applewood Smoked Bacon, Avocado and Honey Dijon on a Toasted Bun

### FRENCH DIP / \$15.95

Thinly Sliced Prime Rib Covered in Provolone Cheese & Dipped in Au Jus on a Toasted Garlic Roll

### REUBEN SANDWICH / \$15.95

Hot Lean Corned Beef with 1000 Island Dressing, Sauerkraut Melted Swiss Cheese on Grilled Marble Rye Bread

### HOT DOG PLATE / \$10.95

Juicy Grilled All Beef 1/4 lb Hot Dog  
+ Add Chili, Cheese & Onion \$1.00 +

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# GRILLED HALF POUND BURGERS

## LUNCH & DINNER

Choice of Kettle Chips, French Fries, Tater Tots, Sweet Potato Fries or Potato Salad  
Onion Rings \$1.50 Extra

### \*HAWAIIAN BURGER / \$16.95

Teriyaki Sauce, Grilled Onion & Pineapple Mayo

### \*SOUTHERN NEVADA BURGER / \$16.95

Bacon Ranch Dressing, Cheddar Cheese, Tangy BBQ Sauce & Beer Battered Onion Rings

### \*DRIVE IN CHEESEBURGER / \$15.95

Choose From American, Swiss, Cheddar, Pepper Jack, Bleu or Feta Cheese  
+ Onion Rings \$1.00 Extra

### VEGETARIAN BURGER / \$16.95

Veggie Burger Topped with Avocado, Grilled Onions, Sautéed Mushrooms & Cheddar Cheese

### \*JALAPENO JACK BURGER / \$16.95

Fresh Grilled Jalapenos, 1000 Island Dressing, Pepper Jack Cheese & Sliced Avocado

### \*CHOPHOUSE BURGER / \$16.95

Grilled Burger Basted in Steak Sauce, Topped with Bleu Cheese Crumbles & Grilled Mushrooms & Bleu Cheese Dressing

### \*PATTY MELT / \$15.95

Half Pound Angus Beef Patty on Grilled Marble Rye with Swiss Cheese & Sautéed Onions

### TUNA MELT / \$15.95

Solid White Albacore Tuna on Grilled Marble Rye with Swiss Cheese & Tomato

## SALADS

### LUNCH & DINNER

Dressing Selections: Raspberry Vinaigrette, Ranch, 1000 Island, Fat-free Italian, Balsamic Vinaigrette or Bleu Cheese

### \*TAVERN CHOPPED STEAK SALAD / \$19.95

Grilled Sirloin, Avocado, Applewood Smoked Bacon, Tomato, Onion, Hard Boiled Egg, Bleu Cheese Crumbles over Romaine Lettuce Tossed in Choice of Dressing

### \*HARVEST GRILLED CHICKEN SALAD / \$16.95

Grilled Chicken Breast, Mixed Greens, Granny Smith Apples, Dried Cranberries & Toasted Almonds Tossed in Raspberry Vinaigrette & Topped with Pepper Jack Cheese

### CAESAR SALAD / \$13.95

Crisp Romaine Lettuce Tossed in Caesar Dressing & Dusted with Parmesan Cheese & Croutons

### PETITE GARDEN SALAD / \$7.95

### \*SIRLOIN STEAK / \$8.00

### \*SUMMERLIN SALMON SALAD / \$19.95

Balsamic Glazed Grilled Alaskan Salmon Served on Mixed Greens with Strawberries, Toasted Almonds, Pears & Feta Cheese Tossed in Balsamic Vinaigrette Dressing

### STARBRIGHT SALAD / \$15.95

Mixed Greens with Dried Cranberries, Diced Granny Smith Apples, Toasts Almonds & Feta Cheese Tossed in Raspberry Vinaigrette

### HOUSE SALAD / \$11.95

Fresh Greens, Cucumber, Tomato, Radish & Croutons Served with Raspberry Vinaigrette

### \*GRILLED CHICKEN BREAST / \$6.00

### \*GRILLED ALASKAN SALMON / \$7.00

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## FIRE-GRILLED ENTRÉES

# DINNER

**SERVED FROM 4:00PM - 7:00PM**

Served with Petite salad, Garlic Roll, Choice of One Side, Vegetables & Chef's Choice Dessert

**\*GRILLED SALMON / \$22.95**

Alaskan Grilled Salmon with Vegetables & Drizzled with a Warm White Wine Caper Sauce

**\*SIRLOIN STEAK / \$22.95**

Flame Grilled Sirloin Steak, Finished with a Rich Burgundy Sauce

**\*CHICKEN MARSALA / \$19.95**

Flame Grilled 6 Oz Chicken Breast Glazed with a Sweet Marsala Sauce with Onions & Mushrooms

**\*GRILLED MAHI-MAHI / \$22.95**

Flame Grilled Mahi-Mahi with Mixed Vegetables and Mashed Potatoes

# SIDES

SLICED TOMATO  
VEGETABLE DU JOUR

TATER BITES  
SWEET POTATO FRIES

MASHED POTATO  
FRENCH FRIES

## DESSERT

**CHEF'S CHOICE / \$6.99**

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## BAR MENU

# WINE

### **SALMON CREEK / \$8.00**

Chardonnay, White Zinfandel, Pinot Grigio,  
Cabernet Sauvignon, Merlot & Pinot Noir

### **BROWNSTONE / \$9.00**

Chardonnay, Sauvignon Blanc, Cabernet  
Sauvignon, Merlot & Pinot Noir

# BEER

### **IMPORT BEER / \$7.00**

Heineken, Heineken Light, Corona

### **CRAFT BEER / \$7.00**

Blue Moon, Samuel Adams, Great Basin IPA,  
Modelo, Corona , 805

### **DRAFT PINT / \$7.00**

Amber Bock, Bud Light, IPA or Shock top

### **DOMESTIC CAN BEER / \$7.00**

Bud, Bud Light, Coors Light, Miller Light,  
Michelob Ultra, Paps Blue

# LIQUOR

**WELL / \$8.00**

**DOUBLE WELL / \$12.00**

**CALL / \$9.00**

**DOUBLE CALL / \$13.00**

**PREMIUM / \$13.00**

**DOUBLE PREMIUM / \$16.00**

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