

Breakfast

Served 24 hours a day

Turkey sausage may be substituted on any breakfast. Non-cholesterol eggs available upon request.

Eggs & Things

Served with toast or English muffin and golden hash browns.

Two Eggs, Any Style 6.95

With sausage links, sausage patty or bacon.

With smoked ham 8.95

With pork chops 8.95

New York Steak & Eggs 12.95

Corned Beef Hash with Two Eggs, Any Style . . 8.95

Country Fried Steak and Eggs 8.95

Nite Owl Special Top Sirloin steak 'n eggs 8.95

Breakfast Specialties

Eggs Benedict 8.50

Portuguese Breakfast 8.25

Linguisa sausage, rice, toast and two eggs any style.

Country Breakfast 6.75

Homemade sausage, biscuits with country gravy and hash browns.

Blackjack Breakfast 7.50

Two buttermilk pancakes, one egg and two slices of country bacon or sausage. (Ham 1.50 additional)

Casino Breakfast 7.50

Two slices of French toast, one egg and two slices of country bacon or sausage (ham 1.50 additional)

Fluffy Scrambled Eggs & Diced Ham 7.50

Breakfast Burrito 7.50

Fluffy scrambled eggs and chorizo wrapped in a flour tortilla with melted Jack cheese and fresh salsa, served with hash browns - truly magnifico!

Joe's Special 7.95

Scrambled eggs, ground beef, fresh spinach mushrooms and onions

Omelettes

All omelettes are made with three farm-fresh eggs and are served with hash browns, toast or English muffin.

Non-cholesterol eggs available upon request.

Ham and Cheddar Cheese Omelette 7.95

Mushroom, Bacon and

Cheddar Cheese Omelette 7.95

Italian Omelette 7.95

Italian sausage, green peppers and onions.

Spanish Omelette 7.25

Denver Omelette 7.95

Spinach and Jack Cheese Omelette 7.95

Chili Cheese Omelette 8.25

Cheese Omelette 7.50

Choice of Monterey Jack, Swiss or cheddar cheese.

Tostada Omelette 8.25

Fresh tomato salsa, guacamole, chorizo, Monterey Jack cheese and sour cream.

Skipper's Omelette 8.95

Bay shrimp, green onions and Monterey Jack cheese.

Plain Omelette 6.95

California Omelette 8.25

Sautéed mushrooms, avocado, green onions, tomato, a touch of garlic and shallots, sour cream, Monterey Jack and cheddar cheese

Pancakes, Waffles & French Toast

Short Stack 4.25

Old-Fashioned Buttermilk Pancakes 5.95

Tivoli Belgian Waffle 6.50

French Toast 5.95

Raisin French Toast 6.50

Light & Lively

These low fat breakfast entries were created for you and meet the American Heart Association guidelines as Heart Healthy meals.

No-Cholesterol Scrambled Eggs 6.95

Served with English muffin and fresh fruit.

Quick Stir-fry Vegetable Omelet 7.95

Served with a light cheese sauce and choice of English muffin, toast or steamed rice.

Cereals

Hot Oatmeal or Cream of Wheat 4.75

With cinnamon, raisins and pecans. Served 7am - 11am

Selection of Dry Cereals 3.50

Special K, Corn Flakes, Raisin Bran, Shredded Wheat, Rice Krispies, Total and Bran Flakes

Cereals with Fresh Seasonal

Berries or Bananas 4.25

Fresh from Our Bakery

Danish Pastries 2.25

Breakfast Muffins 2.25

Croissant 2.25

Extra

Grilled Smoked Ham	4.25
Linguisa Sausage	3.95
Country Bacon	3.75
Grilled Link Sausages	3.75
Single Egg, any style	1.95
Two Eggs, any style	2.75
Biscuits & Gravy	4.75
Toast	1.95
Rye, white sourdough or whole wheat	
Toasted English Muffin	1.95
Toasted Bagel	2.25
With Cream Cheese	2.75
Raisin Bread	2.25

Juices & Fresh Fruits

Freshly Squeezed Orange Juice Sm 3.50 . . . Lg 4.25	
Grapefruit, Tomato, Apple,	
Cranberry, V8 Juice Sm 2.95 . . Lg 3.50	
Half Grapefruit	2.95
Jumbo Stewed Prunes	2.95
Sliced Bananas	3.25
Fresh Melon	3.75
Fresh Fruit Cup	3.75
With Yogurt	3.95
Fresh Strawberries (Seasonal).	3.95

Appetizers

Served from 11 am to 3 am

Potato Skins (4)	6.45	Shrimp Cocktail	10.25
Breaded Zucchini Sticks	5.95	Large prawns served with a blend of bay shrimp, sliced celery and cocktail sauce	
Chicken Lettuce Wraps	6.95	Onion Rings	5.50
Chicken, shredded carrot, water chestnut and green onion with Hoi Sin sauce in a lettuce shell topped with crisp noodles		Chicken Tenders	7.25

Soup

All soups served with a freshly baked roll

Our Famous New England Clam Chowder			
Soup Du Jour			
Cup	2.75	Cup	2.75
Bowl	3.50	Bowl	3.50
		Soup and Salad	5.50

Salads

All salads served with a freshly baked roll.

Chef's Salad	9.25	Eldorado Caesar Salad	7.95
Shrimp Louie	12.95	With Chicken	9.50
Bay shrimp and large prawns on a bed of shredded lettuce, garnished with asparagus, eggs, tomato and cucumber.		Tivoli House Salad	3.25
Flank Steak Salad	9.95	Cobb Salad	9.50
Mixed greens, tomato, red onion, yellow pepper and fresh gorgonzola cheese tossed in a poppy seed dressing, topped with seasoned grilled steak.		Seasoned chicken breast, avocado, blue cheese, bacon, tomato, egg and lettuce.	
Chinese Chicken Salad	9.50	Caesar Chicken Salad Wrap	8.95
Fried chicken breast tossed with cabbage, red & green peppers, snow peas and lettuce in a tangy asian dressing.		Wheat tortilla, Romaine lettuce, chicken breast, Caesar dressing and diced tomatoes	

Beverages

Soft Drinks	2.75	Cup	2.75	Decaffeinated Cappuccino	3.50
(Diet available)		Chinese Hot Tea	1.95	Espresso	3.25
Milk	2.25	Hot Chocolate	2.25	Decaffeinated Espresso . . .	3.25
Iced Tea	1.95	Coffee or Brewed Decaf . . .	2.25	Iced Cappuccino	3.50
Hot Tea	1.95	Café Latté	3.50	Café Mocha	3.50
Milk Shake	4.25	Cappuccino	3.50		

Sandwich Selections

Served from 11 am to 3 am with your choice of French fries, potato salad, coleslaw or cottage cheese.
Add a cup of soup or dinner salad for just 99¢.

Hot Sandwiches

French Dip 8.25

Slow-roasted top sirloin, medium rare with Au Jus

Hot Pastrami Sandwich 8.25

Savory deli pastrami grilled to order with Swiss cheese on rye bread.

Hot Turkey Breast or Hot Beef Sandwich . . . 8.50

Served open face with mashed potatoes and gravy.

Chicken, Bacon & Avocado 8.75

Clubhouse Sandwich

Grilled Cheese 6.50

Grilled Ham & Cheese 7.25

N.Y. Steak Sandwich 14.50

Charbroiled to your specifications, served open faced on garlic cheese toast with grilled onions.

Tuna-Cheddar Melt 7.95

Cold Sandwiches

Ham or Turkey Sandwich 7.95

Tuna Salad Sandwich 7.95

California Sandwich 7.75

Fresh tomatoes, avocado, cucumber, zucchini, cheddar cheese and shredded lettuce on a Dutch crunch roll, served with fresh fruit.

BLT 7.75

Clubhouse 8.25

Soup and Sandwich 6.95

A cup of today's soup and half sandwich. Choice of turkey, ham or tuna salad.

Burgers

Served 24 hours, with your choice of French fries, potato salad, coleslaw or cottage cheese.
Add a cup of soup or dinner salad for just 99¢ after 11 am.

Eldorado Burger 7.25

All of our burgers are a full half-pound ground beef patty fresh from our own Butcher Shop, served on a sesame seed bun with our special sauce, lettuce, sliced onion, tomato and a whole did pickle.

El Camino Burger 7.95

Two ¼ pound patties, Monterey Jack cheese, avocado, bacon, mayonnaise, lettuce, onion and tomato piled high on a Dutch crunch roll.

Child's Burger 6.50

With or without cheese.

Chili Burger 7.25

Quarter-pound patty with onions and cheese.

Patty Melt 7.95

Half-pound patty served on light rye with Swiss cheese and grilled onions.

Enjoy your burger with any of these toppings:

Cheese · Bacon · Grilled Onions · Avocado · Sautéed Mushrooms

Cheese 25¢ All Others 50¢ each

Dinner Classics

Served from 11 am to 3 am. Entrées include choice of soup or dinner salad.

Country Fried Steak 9.95

Breaded cube steak grilled and smothered with country gravy. Served with fresh mashed potatoes and seasonal vegetable.

Grilled Pork Chops 11.95

Marinated center cut chops served with seasonal vegetable and your choice of potato.

Down Home Fried Chicken 9.95

With mashed potatoes, country gravy, homemade biscuit and seasonal vegetable.

Fried Shrimp 13.95

Served with French fries, slaw, cocktail and tartar sauces.

Roasted Turkey Dinner 8.50

Roasted turkey breast topped with sage dressing, smothered with giblet gravy and accompanied by fresh mashed potatoes, seasonal vegetable and cranberry sauce.

New York Steak 19.95

12 oz. cut served with seasonal vegetable and choice of potato. Served 5 pm – 11 pm.

Mexican

Served from 11 am to 3 am.

Super Nachos 8.25

Tortilla chips smothered in spiced beef or chicken, cheddar and Jack cheeses, topped with olives, sour cream, guacamole and pico de gallo.

Burrito Grande 8.95

A monster burrito with chicken, cheese, rice, onions and peppers, accompanied by guacamole, enchilada sauce, sour cream and salsa. Served with refried beans.

Chicken or Beef Fajitas Rancheras 9.50

Served with fresh tomato salsa, cilantro, lime slices, guacamole, sour cream and warm flour tortillas.

Quesadilla de Camarón 10.50

Delicate bay shrimp grilled with scallions rolled in a crispy tortilla with cheese and cilantro. Served with pico de gallo, sour cream and guacamole.

Quesadilla de Queso 7.50

Cheese quesadillas served with guacamole and pico de gallo.

Dos Tacos 7.75

Choice of Beef or Chicken.

Enchilada con Pollo Fantástica 7.75

Marinated chicken seasoned with lime and cilantro, wrapped in a white corn tortilla with guacamole, sour cream and salsa.

Quesadilla con Pollo 8.95

Masa, sweet corn with mild chiles and jack cheese

steamed in corn husks and served with sauce verde. Olé!

Build-Your-Own Combinations

Served with rice and beans.

Choose from a Taco, Enchilada, or Green Corn Tamale.

Any 2 Items . . . 7.95

All 3 Items . . . 9.25

Italian

Served from 11 am to 3 am. Pastas are made fresh daily in our Pasta Shop. Dinners include garlic bread and dinner salad.

Spaghetti with Eldorado's Famous Meat Sauce

A family recipe! 8.50

With Homemade Meatballs 9.75

Tortellini Eldorado 9.25

Served with a rich delicate cream sauce, prosciutto ham, mushrooms and baby peas.

Fettuccine Alfredo 9.25

Chicken Parmesan 10.25

Parmesan coated chicken breast grilled and topped with marinara sauce & mozzarella. Served over penne alfredo

Rosemary Chicken Breast

with Fettuccine Alfredo 11.50

Chicken breast seasoned with fresh rosemary and garlic then broiled lightly in olive oil and wine.

Pasta Primavera 9.25

Yellow peppers, zucchini, asparagus, sun dried tomatoes and broccoli tossed with penne pasta in a light tomato cream sauce

Tivoli Chinese Menu

Appetizers

BBQ Pork (6 slices) \$6.25

Pork marinated in Mei Kuei and ginger powder finished with honey.

Spring Rolls (2 each) \$4.95

Heart-Healthy vegetables, bean thread and mushrooms served with sweet & sour dipping sauce

Pot Stickers (4 each) \$5.25

Mixture of pork, cabbage and ginger served with a light soy, vinegar dipping sauce.

Fried Prawns (6 each) \$9.95

Large prawn coated with flour cornstarch, deep fried and served with sweet dipping sauce.

5 Spicy Chicken Wing (8) \$6.25

Chicken wings marinated with ginger, onions, wine sauce, deep fried and tossed with red jalapeno, green onions, garlic and 5 spicy salt.

Eldorado Combination Platter \$9.95

Fried prawns (2) BBQ pork (4) pot stickers (2) egg rolls (2). Served with sweet & sour and hot mustard sauces.

Hot and Sour (cup) \$2.95

Won ton (cup) \$2.95

Asian Soup Entrées

Asian Noodle ... \$6.50 With shrimp ... \$8.50

Choice of rice, egg, or Hofun noodles and choice of beef, chicken or pork.

Tom Yum Goong \$9.50

Duck Noodle Soup \$8.50

Choice of Rice, Egg, or Hofun Noodle

Beef Stew Noodle Soup \$7.50

Wonton with shrimp \$7.25

Ground pork and shrimp wonton in a chicken broth with green onions.

War Wonton \$7.95

Ground pork and shrimp wonton served in chicken broth with green onions, beef, chicken and BBQ pork

Udon Noodle ... \$ 6.50 With shrimp ... \$8.50

Wheat noodles with chicken broth, seasonal vegetables and choice of pork, beef, or chicken.

Beef Entrées

All entrées served with steamed rice

Beef Broccoli \$9.95

Flank steak sliced thin sautéed with broccoli and finished with ginger, green onions and oyster sauce.

Mongolian Beef \$9.95

Tender slices of beef with mushrooms, white and green onions and finished with hoi sin and Hunan chili sauce.

Oyster Beef \$9.95

Tender slices of beef with black mushrooms, water chestnuts and baby corn finished in a oyster sauce.

Ginger Beef \$9.95

Tender slices of beef with ginger, green onions and finished in an oyster-wine sauce.

Poultry & Pork Entrées

All entrées served with steamed rice

Generals Chicken \$9.50

Sliced white meat deep fried and coated in a spicy sweet vinegar sauce.

Cashew Chicken \$9.50

Sliced white meat cooked with cashews, celery and water chestnuts in a wine sauce.

Kung Pao Chicken \$9.50

Sliced white chicken cooked with peanuts, water chestnuts and celery in spicy vinegar sauce.

Sweet & Sour Chicken \$9.50

Sliced white meat coated with starch, deep fried and tossed with bell peppers, onions and pineapple in a sweet & sour sauce.

BBQ Smoked Duck . . . Half \$18.00 . . . Whole \$28.00

Sweet & Sour Pork \$9.95

Diced pork coated with starch, deep fried and tossed with bell peppers, onions and pineapple in a sweet & sour sauce.

Seafood Entrées

Whole Steamed Fish Market Price

With soy-flavored fish sauce.

Whole Fried Fish Market Price

With tofu, black mushrooms, julienne BBQ pork and spicy sauce.

Tivoli Chinese Menu

Noodles & Rice

Pan Fried Noodles \$8.95

With choice of beef, chicken or pork.

Chow Fun \$8.50

Hofun rice noodles, green onions, bean sprouts, white onions and choice of beef, chicken, or pork.

Chow Mein \$9.75 Seafood ... \$10.95

Egg noodles, green onions, bean sprouts, white onions and choice of beef, chicken or pork.

Pud Thai \$10.95

Rice stick noodles with onions, bean sprouts, shrimp, pork, peanuts and egg in a sweet sauce.

Udon Noodle \$9.25

Japanese wheat noodles, sliced white and green onions, bean sprouts with choice of beef, chicken or pork.

Bai Mi Lard \$9.95

Beef, black mushrooms and asparagus in rich broth served on bed of pan fried noodles.

Fried Rice \$7.95

Steamed rice stir fried with egg, shredded lettuce, green onions and choice of beef, chicken or pork.

Seafood Fried Rice \$9.95

Steamed rice stir fired with egg, shredded lettuce, green onions, shrimp and scallops.

Steamed Rice \$1.95

Ice Cream Treats

Select from the following flavors, delicious and creamy:

French Vanilla • Chocolate Truffle • Wild Strawberry • Oreo Cookies & Cream
Mint Chocolate Chip • Chocolate Peanut Butter

By the scoop

Single . . . 1.95 Double . . . 2.50

Sundaes **3.50**
Create your own from two scoops of any flavor plus your choice of two of the toppings listed below. Topped with whipped cream, crunchy nuts and, of course, a cherry!

Toppings:

Hot Fudge • Hot Butterscotch
Strawberry • Pineapple
Marshmallow Cream

Milkshakes **2.95**
We can blend up whatever you can dream up using two scoops of any of our ice cream flavors. Add in any of the sundae toppings for even more variety!

Root Beer Float **2.50**
We pour root beer over two scoops of French Vanilla for a frothy, refreshing treat!

Banana Split **4.25**
A split banana cradles three scoops of any flavor you choose, topped with any three toppings, whipped cream, nuts and a cherry.

From Our Bakery

Suicide Pie. **3.75**
Three layers of flourless chocolate torte with alternating layers of white chocolate and dark chocolate buttercream with rum. Glazed with ganache and topped with rosettes of chocolate buttercream. A dessert to die for!

Double Fudge

Chocolate Cake **3.50**
Just like Mom used to make! (She stole the recipe from us.)

German Chocolate Cake **3.50**
Four layers of semi-sweet chocolate cake with homemade pecan coconut filling in between.

Eldorado Black Forest Cake **3.75**
Bittersweet chocolate cake soaked in Kirsch (cherry flavored brandy), layered with chocolate mousse and Bavarian cream with whole bing cherries. Topped with whipped cream and fresh chocolate curls.

Carrot Cake **3.50**
Fresh grated carrots, raisins, spices and honey in this cake are topped with homemade cream cheese icing.

Chocolate Indulgence **3.75**
It's okay to indulge once in a while! Start with this delicious cake under a mass of divinely yummy chocolate mousse, skirted with an almond sponge, covered with ganache and garnished with imported chocolate truffles.

White Chocolate

Cheesecake. **3.75**
An extra-creamy delight. We start with a crust of Oreo cookies and fill it with a white chocolate and cream cheese filling.

Chocolate Chip Cheesecake **3.75**
We pile creamy cheesecake marbled with chocolate chips into an Oreo cookie crust and top it with chocolate fudge.

New York Style

Cherry Cheesecake 4.25
Traditional cheesecake in a graham cracker crust topped with fresh cherries.

New York Style Cheesecake 3.95
Traditional cheesecake in a graham cracker crust topped with sour cream.

Fruit Pies 2.25
Apple, berry and cherry. We bake our own pies from the freshest fruits available.

Fruit Flan Cheesecake 3.25
A dessert "on the lighter side" consisting of a typical European-style cheesecake crowned with luscious fruit.

Caramel Pecan Cheesecake 3.75
A richly smooth cheesecake laced with just the right amount of chocolate, atop an intensely delicious caramel pecan crust.

Cream Pies 2.75
Banana, coconut and chocolate. Our cream pies are made fresh daily using whipped cream and custard and flavored with the finest ingredients.

Strawberry Champagne Torte 3.25
Strawberry champagne sponge cake filled with fresh strawberries and Bavarian crème.

Butterscotch'n Blondie 3.75
A Blonde Brownie (made with brown sugar), topped with a scoop of French Vanilla ice cream, hot butterscotch topping and a dab of marshmallow cream.

Don't Snicker, Baby 4.25
You guessed it! Peanuts, chocolate, caramel and nougat baked into a pie. Just like the candy bar!

The Ultimate Chocolate Cake 4.25
A slice of double fudge chocolate cake topped with a scoop of French Vanilla ice cream, strawberries and nuts.

Coconut Cloud 3.75
White cake with creamy coco-nutty filling floating between the layers, iced with whipped cream and topped with a classic chocolate dipped cherry.

Homemade Truffles 1.00
Kahlúa • Grand Marnier • Rum
Raspberry Champagne
Apricot Brandy
Blackberry • Peanut Butter
Cherry Cordial • Praline

Pastries Plus!

You will find a tempting variety of desserts and pastry items in our pastry case daily. Just a few favorites are listed below.

Fruit Tarts 2.25
Cream Puffs 2.25
Blonde Brownies 2.25
Chocolate Eclairs 2.50

Chocolate Peanut Brownies 2.25
Coconut Macaroons 2.25
Napoleons 2.25

Order a specialty cake for any occasion. Ask at the bakery carousel for details.

Sugar-Free Desserts

Apple Pie 2.75 **Berry Pie 2.75**
Chocolate Chip Cookie .95

Apple Cheesecake (low fat too!) 3.50

No Sugar Added Ice Cream (1 Scoop)
Vanilla 1.95

Coffee & Hot Drinks

Espresso 3.25
 A special blend of high-quality beans grown at high altitude, dark roasted to bring out the flavor, then finely ground to release more flavor when brewed. Espresso in Italian means "quick."

Decaffeinated Espresso 3.25
 The same great taste without the caffeine.

Double Espresso 4.00
 Twice as much of a good thing!

Cappuccino Italiano 3.50
 Served the traditional Italian way - freshly made espresso topped with, steamed milk and a sprinkle of cinnamon.

Decaffeinated Cappuccino 3.50
 The same great taste without the caffeine.

Iced Cappuccino 3.50
 Cappuccino served in a tall glass over ice. Delicious and refreshing.

Café Latté 3.50
 Equal portions of hot steamed milk and fresh espresso served in a tall mug.

Café Mocha 3.50
 A blend of espresso, chocolate and cream steamed together and topped with grated chocolate.

Café Eldorado 4.00
 A heavenly blend of espresso, chocolate, cream, brandy and Italian liqueurs. Topped with whipped cream and chocolate sprinkles.

Café Tivoli 5.50
 Jamaican Rum, Irish Cream, Amaretto Kahlúa, Drambuie, Grand Marnier and American Whiskey steamed together with whipped cream and espresso, topped with whipped cream and a rainbow of sprinkles.

Blueberry Tea 4.50
 Grand Marnier and Amaretto blended with hot water. Sure to chase the chills away.

Hot Apple Pie 4.50
 As delicious as the dessert. A perfect blend of hot cider, Tuaca and whipped cream.



The Eldorado is the only hotel in the U.S. to roast and blend its own coffee. The 300 pounds of beans roasted in Tivoli Gardens daily are used to create 15 delicious homemade blends of coffee. If you don't have time to relax and enjoy a cup, take home a bag! We sell all our coffees by the pound, 1/2 pound, and 1/4 pound. Pick yours up at the Dessert Carousel located near the entrance of Tivoli Gardens.

Choose from the following delectable blends:

Costa Rica Tres Rios
 Sumatra Maudhelliug
 Brazil Mogiana
 Eldorado Espresso

Ethiopia Sidamo
 Mexico Nayarita
 Guatamala Antigua
 Colombia Casa Verde

Central American / African
 (La Strada Blend)
 New Guinea Grade A
 Tanzania AAA

House Blend • House Blend Decaf
 La Strada Blend
 Roxy Blend • Roxy Blend Decaf
 Espresso Blend • Espresso Blend Decaf

Varietals generally stay the same (country of origin)
 but plantations will vary because of
 availability or price.