

APPETIZERS

BAVARIAN STYLE PRETZEL BITES 7

Served with a smoked Gouda beer cheese and spicy honey for dipping

STUFFED CRIMINI MUSHROOMS 9

Crimini mushrooms stuffed with Boursin cheese, bacon, herbs and baked with a garlic herb bread topping

BURNT ENDS 10

Slow smoked beef brisket ends tossed in house BBQ sauce and garlic remoulade with crispy onion straws

ROASTED BRUSSEL SPROUTS 7

Tossed in spicy honey, bacon and onion

NEW ORLEANS STYLE SHRIMP 12

Sautéed in beer, garlic, lemon butter and spices, served with Ancho chili toast

FARRADDAYS' LOADED FRIES 10

Fries, beef brisket, bacon, crispy pearl onions, and smoked Gouda beer cheese

BONELESS CHICKEN WINGS 11

1 pound of wings tossed in choice of Honey Buffalo, Buffalo, BBQ or Gochujang Sweet Chile

WHITE CHEDDAR CHEESE CURDS 10

Battered and topped with Parmesan herb topping, served with Alfredo tomato pesto for dipping

SALADS & SOUPS

FARRADDAYS' TOSSED SALAD

Crisp iceberg and romaine, red onion, roasted red peppers, artichokes, cherry tomatoes, house-made croutons and Parmesan, tossed in a red wine vinaigrette dressing or a dressing of your choice

FULL 9 | HALF 5

CAESAR SALAD

Hearts of romaine with Caesar dressing, house-made croutons and a Parmesan cheese crisp

FULL 9 | HALF 5

COBB SALAD

Crisp iceberg and romaine, bacon, cherry tomatoes, red onion, artichokes, cucumber, roasted red peppers, Kalamata olives, blue cheese crumbles, chopped egg, cheddar jack cheese and choice of dressing

FULL 10 | HALF 6

SESAME LIME CRUNCH SALAD

Romaine tossed with cabbage, Kohlrabi, brussel sprouts, mandarin oranges, toasted peanuts, red onion, crispy chow mein noodles, tossed in a sesame lime vinaigrette dressing

FULL 10 | HALF 6

ADD TO ANY SALAD GRILLED CHICKEN 5 | BREADED CHICKEN 5 | SAUTÉED SHRIMP 7

SOUP OF THE DAY 5

DRESSINGS

Ranch, French, Wine & Cheese, Blue Cheese, Red Wine Vinaigrette, Honey Mustard, Italian, Sesame Lime Vinaigrette, Thousand Island

Extra Dressings or Toppings \$0.50 each

CHEF'S FAVORITES

CHICKEN PESTO ALFREDO 14

Grilled chicken breast topped with a tomato pesto Alfredo sauce and served over linguine with garlic toast

BLACKENED SALMON 18

Served over sausage and chicken Jambalaya rice with grilled asparagus

SHRIMP SCAMPI 16

Pan-seared shrimp sautéed with garlic and butter, prepared scampi style and served over spinach and artichoke ravioli with grilled asparagus

CATFISH AND FRIES 14

Corn meal breaded catfish deep fried and seasoned to perfection. Served with fries, buttermilk ranch slaw and a creole remoulade

CHICKEN TENDER PLATTER 13

Hand breaded crispy chicken tenders served with fries, buttermilk ranch slaw and honey mustard

BURGERS & SANDWICHES

Served with choice of fries, loaded baked potato, red skinned mashed potatoes, roasted brussel sprouts, smoked Gouda mac & cheese or grilled asparagus

FARRADDAYS' CLASSIC BURGER 12

Half-pound burger topped with lettuce, tomato, onion, and pickle on a buttered bun and choice of cheese

CHOPHOUSE BURGER 14

Half-pound burger topped with sliced beef brisket, fried onion straws and house-made steak sauce on a buttered bun and choice of cheese

SO GOUDA BURGER 14

Half-pound burger topped with gouda cheese, balsamic onion jam, bacon and garlic remoulade on a buttered bun

BBQ BACON CHEESEBURGER 13

Half-pound burger topped with BBQ sauce, bacon, Cheddar cheese and crispy pearl onions on a buttered bun

SMOKED BEEF BRISKET MELT 14

Tender slices of brisket topped with provolone cheese

GRILLED CHICKEN CLUB 13

Grilled chicken breast topped with bacon, lettuce, tomato, Brie spread and a garlic remoulade

NASHVILLE HOT CHICKEN SANDWICH 13

Breaded chicken tenders tossed in a Nashville-style sweet and spicy rub, topped with buttermilk ranch slaw and bread & butter pickles served on a buttered bun

SALMON BLT 14

Pan-seared Salmon topped with bacon, lettuce, tomato and basil pesto aioli served on buttered bun

FROM THE BUTCHER

Served with choice of fries, loaded baked potato, red skinned mashed potatoes, roasted brussel sprouts, smoked Gouda mac & cheese or grilled asparagus

12-OZ. RIB EYE 25

USDA Choice aged beef grilled to perfection and topped with a Parmesan peppercorn compound butter

8-OZ. FILET MIGNON 30

USDA Choice aged beef grilled to perfection and topped with a Parmesan peppercorn compound butter

24-OZ. SMOKED PORK STEAK 16

Smoked to perfection and finished on the grill with BBQ sauce

ST. LOUIS-STYLE SMOKED RIBS 15

Half-slab smoked to perfection served with buttermilk ranch slaw

16-OZ. SMOKED BRISKET 18

Smoked to perfection, sliced and served with buttermilk ranch slaw

DESSERTS

FARRADDAYS' SIGNATURE GOOEY 7

BUTTER CAKE

An individual-sized portion of the classic dessert, topped with caramel, vanilla ice cream, and whipped topping

NEW YORK-STYLE CHEESECAKE 6

Flavored with real vanilla beans and topped with fresh berries

CHOCOLATE LAVA CAKE 7

Decadent chocolate cake served warm, drizzled with caramel, whipped topping and vanilla ice cream

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