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BREAKFAST

Egg choices: hard shell egg, egg whites and egg substitute



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BURGERS, SANDWICHES,
PANINIS

Served with French fries or fresh fruit.
Add soup du jour or tossed green salad - 2.50



TRIPLE 7

SPORTS BAR & GRILL

JACK’S HAWAIIAN FRENCH TOAST

Mouth watering Hawaiian bread French toast topped with a banana nut Jack Daniels single barrel whiskey caramel topping - 8.00

SWEET FRUIT CREPES

Two delicious buttermilk crepes stuffed with homemade cream filling with your choice of strawberries, peaches, bananas, blackberries or blueberries drizzled with sweet caramel, chocolate and candied walnuts, garnished with mint leaves - 8.00

BUTTERMILK PANCAKES

Try the best pancakes in town! Choose from our golden brown short stack of two or a full stack of three delicious mouth watering buttermilk hot cakes. Short Stack (2) - 5.00 • Full Stack (3) - 7.00 • Additional Pancake - 2.50

BYO BREAKFAST

Two eggs prepared to your liking with your choice of our smoked ham, sausage links or bacon served with toast and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit - 13.00

BREAKFAST CREPES

Two scrambled eggs, spinach and choice of bacon, sausage or ham wrapped in buttermilk crepes topped with a choice of cheese, and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit - 11.00

FILIPINO BREAKFAST

Two delicious pork longanisa sausages served with garlic rice and two eggs cooked any style, garnished with sliced tomatoes - 11.00

LOBSTER BENEDICT

Two perfect poached eggs, lobster meat and spinach topped with creamy hollandaise sauce and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit - 16.00

NY STEAK AND EGGS

Tender *Certified Angus Beef Brand®* served with two eggs prepared any style with toast and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit- 15.00

CHICKEN FRIED STEAK

Tender Certified Angus Beef® steak, lightly breaded and deep fried served with two eggs any style served with toast and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit - 15.00

THE GARDENS ITALIAN OMELETTE

Three egg omelette with Italian sausage, sundried tomato, spinach and fresh basil topped with Mozzarella cheese served with toast and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit- 13.00

BYO OMELETTE

Made to order 3 egg omelette with your choice of 3 toppings: Smoked ham, Italian sausage, bacon, sausage, Canadian bacon, sundried tomato, olives, avocado, spinach, basil, mushrooms, tomato, onion, bell peppers, jalapeno, broccoli and your choice of cheese. Served with toast and your choice of homemade hashbrowns, O'Brien potatoes or fresh fruit - 13.00

TRIPLE 7 HOUSE BURGER

The ultimate avocado, bacon cheese burger. Half pound Wagyu Beef patty, cooked to perfection served on a high rise brioche bun topped with avocado, smoked bacon, American cheese, mayonnaise, lettuce, tomato, onion , and pickle - 14.00

CLASSIC CHEESE BURGER

Half pound Wagyu Certified Angus Beef® patty, American cheese, pickle, lettuce, onion, tomato and mayo served on a high rise brioche bun - 12.00

LOBSTER ROLL

Lobster meat, celery, green onion and mayonnaise served on a daily fresh bolillo bun - 17.00

PHO DIP

Thinly sliced prime rib, onion and sliced mushrooms garnished with bean sprouts, cilantro, basil and jalapeños presented with pho au jus - 11.00

CHICKEN ALFREDO PANINI

Tender grilled chicken breast on panini bread, fresh sliced tomato and provolone cheese in a creamy Alfredo sauce pressed to perfection - 7.00

PHILLY STEAK PANINI

Juicy thin sliced roast beef on panini bread, fresh bell peppers, caramelized onions and provolone cheese pressed to perfection - 8.50

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PASTA & PIZZA

Pasta dishes are served with soup du jour or tossed green salad.
All pastas are presented with crisp garlic bread.

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DESSERT

LOBSTER RAVIOLI

A casino classic, flavor filled lobster ravioli sautéed in a perfect blend of vodka tomato sauce, sprinkled with fresh basil - 13.00

PENNE ALFREDO

A classic favorite featuring chicken or steak, sun dried tomatoes & broccoli tossed in our creamy alfredo sauce - 14.00
Add Shrimp (2) - 3.00

GARLIC SHRIMP AND ASPARAGUS

Sautéed shrimp with garlic and fresh asparagus tossed with our marinara, fresh basil and finished with parmesan cheese - 15.00

CAPRESE FLAT BREAD

Great for sharing! Caprese flat bread topped with garlic butter with sliced tomato and burrata cheese garnished with fresh basil - 7.50

BBQ CHICKEN FLAT BREAD

Great for sharing! BBQ chicken flat bread cooked with BBQ sauce, fresh red onion and mozzarella cheese garnished with cilantro - 7.50

DULCE DE LECHE CHEESECAKE

Rich creamy cheesecake with a caramel topping- 8.00

FRIED ICE CREAM

Vanilla bean gelato deep fried and topped with strawberry sauce - 7.00

DEEP DISH APPLE PIE

Served warm - 5 A la mode with vanilla ice cream – 7.00

PANNA COTTA

Sweetened Italian cream blended with rich chocolate and vanilla bean - 8.00

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BREAKFAST
SIDES



Fresh seasonal fruit cup 1.75

Smoked ham steak 4.00

Bacon (4) 3.00

Sausage links (2) 3.00

Sausage patty (1) 2.00

Hashbrowns 3.00

O'Brien potatoes 2.00

Bagel 2.50

Cream cheese 1.00

One egg 2.00

Cereal 2.00

Buttermilk biscuit and gravy 3.00

Oatmeal with raisins & brown sugar (served all day) 3.00

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BEVERAGES



FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Fanta Orange, Dr Pepper, Minute Maid Fuze Ice Tea, Hi-C Fruit Punch - 1.50

MISC. DRINKS

Hot Tea - 1.75
Hot Chocolate - 1.75
Dasani Bottle Water - 2.00,
Whole Milk or Low Fat Milk - 2.00

INTERNATIONAL COFFEE

Vietnamese Ice Coffee - 2.50,
Vietnamese Hot Coffee - 2.50, Thai Ice Tea - 2.50

JUICES

Grapefruit, Orange, Cranberry, Passion Guava, Tomato, Apple, Pineapple - 2.75





APPETIZERS

MAC AND CHEESE BITES

Golden fried macaroni balls topped with melted chipotle cheese sauce and sprinkled with bacon bits - 8.00

MEXICAN SHRIMP COCKTAIL

Jumbo shrimp served in a martini glass with a fiery jalapeño, cucumber, onion and cilantro cocktail juice - 13.00

EDAMAME

All natural young soy beans sautéed with garlic, onion and pepper sprinkled with green onions - 8.00

STUFFED JALAPEÑO

Baked to perfection jalapeño peppers stuffed with shrimp, cream cheese and topped with bacon bits - 8.00

SCALLOP CEVICHE

A chilled ceviche of scallops, tomatoes, onions, cilantro and mangoes served with fresh golden brown tortilla chips - 10.00

OYSTER SHOTS

Oyster shots in a bloody mary concoction served in a Tajin rimmed cucumber - 12.00

PICK YOUR STYLE BUFFALO WINGS

A local favorite. Our big famous meaty wings cooked to order, garnished with fresh carrots and celery sticks - 10.00

Our sauces: Our signature Jack Daniel's single barrel glaze, pepper steak style or our house special buffalo spicy sauce

BAO TRIO

A meal in itself! Have one of each or all the same. All three served in a soft creamy bao bun - 9.00

- Tinga chipotle chicken garnished with cilantro
- Korean short rib Galbi garnished with spring mix topped with Korean chili sauce
- Vietnamese marinated pork chop garnished with carrots and daikon radish in a vinaigrette mix topped with a Thai tangy sauce

ENTRÉE

Served with soup du jour or tossed green salad. Optional side choices: French fries, Yukon smashed potatoes, O'Brien potatoes, sautéed broccolini, fresh fruit, brussel sprouts and sautéed heirloom carrots



FILET MIGNON

Tenderloin of *Certified Angus Beef Brand®* cooked to your liking, topped with red wine reduction sauce, served with Yukon Gold smashed potatoes and broccolini - 32.00

PRIME RIB

Prime Rib served with Yukon Gold smashed potatoes and broccolini - 18.00

NEW YORK STEAK

Tender 100% *Certified Angus Beef Brand®* cooked to your liking topped with chimichurri sauce, served with Yukon Gold smashed potatoes and sautéed broccolini - 26.00

PORK PORTER HOUSE

Pork porter house chop served with Yukon Gold smashed potatoes and sautéed broccolini - 22.00

GRILLED CHICKEN BREAST

Seasoned to perfection grilled chicken breast served with Yukon Gold smashed potatoes and sautéed broccolini - 15.00

SALMON FILLET

Local favorite custom cut salmon cooked to your liking, served with tomato infused quinoa and sautéed heirloom carrots - 17.00

BLACK COD

Locally sourced black cod topped with a savory tomato basil sauce, complemented with cilantro rice and sautéed broccolini - 17.00

JALAPEÑO STUFFED CHICKEN

Open faced, juicy, cooked to perfection, oven roasted chicken breast served with cilantro rice, Brussels sprouts and finished with a perfect blend of Alfredo and marinara for a pink creamy sauce - 17.00



MANGO THAI-STYLE SALMON

Hand battered, deep fried, salmon sautéed in a traditional Thai sauce, garlic, jalapeño, onion and chopped bell pepper, complemented with shredded mango served with white rice - 17.00

PAD THAI

Rice noodle, eggs, shrimp, sliced chicken, crab meat, green onion, white onion and bean sprouts stir fried to perfection garnished with sliced cucumber and peanuts - 11.00

KOREAN CUISINE

GALBI

Our famous, must try, tender, marinated Korean short ribs sprinkled with sesame seeds and shredded green onions paired with white rice - 19.00

SUNDUBU CHIGAE

A traditional Korean soft bean curd soup, beef, shredded green onion, shrimp and clam paired with white rice - 11.00

LUNCH BOX

Korean marinated short ribs, salmon, California rolls, hand battered tempura: jumbo shrimp, carrots, broccoli and squash, complete with white rice - 17.00

KIM BOB

Seaweed California rolls (3), sesame (2), masago rolls (2) and a jumbo shrimp paired with miso soup - 15.00

DUMPLINGS

Ten golden fried dumplings served on a bed of cabbage, paired with a perfect blend of soy and vinegar sauce - 11.00

VIETNAMESE CUISINE

PHO DAC BIET

Traditional Vietnamese dish of beef brisket, meat ball, tripe and beef tendon simmered in a beef broth, paired with white onion, green onion, basil, lime, bean sprouts and jalapeño - 10.00

BO LUC LAC

A must have flavorful beef tenderloin cooked in a citrus sauce, served on a bed of spring mix, cilantro, sliced tomato and pickled onion paired with white rice - 12.00

BUN CHA GIO

Vegetables, ground pork, shrimp, vermicelli noodles garnished with mixed greens, bean sprouts and mint leaves together with strips of cucumber and ground peanut egg rolls. Served on a bed of lettuce - 9.00

HU TIEU HAI VI

Local favorite Vietnamese seafood soup of crab claw, mussel, fish balls, shrimp and paired with white onion, green onion, basil, lime, bean sprouts and jalapeño - 11.00

SALADS

Salad dressings: Ranch, Italian, Thousand Island, Honey Mustard, Bleu Cheese, Tomato Basil, Vinaigrette and Poppy Seed Dressing



RON SALAD

Fit for a boss, Iceberg lettuce, tomatoes, cucumbers and mushrooms chopped fine and tossed in a low calorie ranch dressing for that healthy kick - 10.00

PRO BOWL POWER SALAD

Looking for some energy? Try our new power salad. A perfect mix of energizing vegetables: cherry tomato, garbanzo bean, edamame, radish, cotija cheese and quinoa served atop a bed of spring mix with poppy seed dressing - 14.00

SURF AND TURF SALAD

The best of both worlds, cooked to perfection. New York steak, grilled jumbo shrimp, grilled vegetables: bell peppers, zucchini and red onion over spring and romaine mix greens topped with avocado - 14.00

MANGO AVOCADO CHICKEN SALAD

A casino favorite! Iceberg lettuce, teriyaki chicken breast, sweet mango and avocado with a delightful tomato basil vinaigrette - 12.00

GREEK SALAD

Romaine iceberg mix, diced cucumber, sliced red onion, roma tomatoes, pepperoncinis, kalamata olives and feta cheese garnished with fresh golden pita chips perfect for anytime of the day - 12.00

THAI PAPAYA SALAD

Refreshing traditional spicy green papaya salad, tossed with dried shrimp, cherry tomatoes and long beans with Thai zesty dressing - 13.00.

MEDITERRANEAN



GRILLED LAMB CHOPS

Flavor filled tender lamb chops cooked to perfection served on a bed of crisp fresh apple salad, complemented with basmati rice, topped with a mix of nuts and raisins, finished with a side of red pepper sauce - 16.00

CHICKEN TIKKA

Cooked to perfection grilled chicken brochettes seasoned with Indian spices, vinaigrette, red onions and broccoli complemented with basmati rice topped with a mix of nuts and raisins, finished with a side of red pepper sauce - 12.00

GYRO

Thinly sliced tender gyro meat set on warm pita bread topped with a traditional Greek creamy tzatziki sauce, sliced tomato and red onion. Served with french fries or fresh fruit - 8.00

FRESH MEX



CARNE ASADA

Carne asada cooked to perfection, rice and pinto beans served with sour cream, guacamole, pico de gallo and one deep fried chile jalapeño (chile toreado) paired with corn or flour tortillas - 15.00

MILANESA TORTA

Perfectly lightly breaded filet mignon served with homemade fresh guacamole, grilled jalapeños and provolone cheese on a bolillo bun served with crisp french fries - 9.00

SIETE MARES

Traditional Mexican seafood soup of king crab, shrimp, fish, oysters, clams, scallops and mussels finished with mixed vegetables in a mild chili broth - 15.00

BURRITO BOWL

Grilled chopped chicken breast, black beans, corn, avocado and cotija cheese served on a bed of cilantro rice crowned with a creamy cilantro dressing - 14.00

MOLCAJETE

Tender ranchera steak, chicken breast, flavorful linguica sausage and jumbo shrimp simmered in a mild roasted tomato, jalapeño, onion and garlic broth - 16.00

TACO TRIO

Beer battered deep fried fish topped with shredded cabbage and tartar sauce, chicken topped with onions and cilantro, and carne asada topped with onions and cilantro. Served in a double corn tortilla paired with a deep fried chile jalapeño (chile toreado) - 9.00

GALBI BURRITO

A casino favorite of boneless Korean short rib, spanish rice, sour cream, guacamole, oaxaca cheese and fresh salsa wrapped in a flour tortilla, served with french fries - 11.00

CHINESE ENTREES



PEPPER STEAK AND SHRIMP

The perfect combo that will have you coming back for more! Jumbo shrimp, juicy tender Certified Angus Beef®, sliced white onion and jalapeño cooked in a savory black pepper sauce - 20.00
Substitute Prime Rib only after 3pm - 3.00

LOBSTER FRIED RICE

Jasmine rice fried to perfection with succulent lobster chunks, peas and chopped carrots garnished with 1/4 charbroiled fresh pineapple and green onions - 18.00

SPICY PRAWNS WITH CRISPY GARLIC

Delicious golden fried seasoned shrimp sprinkled with crispy fried garlic, green onion and jalapeño paired with rice - 12.00

SWEET AND SOUR CHICKEN

Battered and deep fried white meat chicken, freshly chopped pineapple, onions and bell peppers in a sweet and sour sauce served with white rice - 10.50

HOUSE SPECIAL FRIED RICE

BBQ pork, shrimp, beef and chicken cooked with mixed vegetables, carrots, green peas and chopped green onions - 11.00

HOUSE SPECIAL NOODLES

BBQ pork, shrimp, beef and chicken cooked with green onions, carrots, cabbage, bean sprouts and celery finished with your choice of noodle - 11.00
Noodles: Egg noodle, chow mein noodle, chow fun noodle, glass noodle or pan fried noodle