

SOCIETY

café ENCORE

CONTINENTAL BREAKFAST € 14

Choice of Three Pastries or Muffins, Sweet Butter & Preserves, Fresh Brewed Coffee & Juice

“MINI” MUFFINS - Blueberry, Banana Nut, Raisin Bran • PASTRIES - Croissant, Pain au Chocolat, Daily Danish

SMOOTHIES & JUICES, ETC

SMOOTHIES - Strawberry, Mango or Vanilla Protein € 8

JUICES - Pomegranate, Acai, Tomato, Apple, Organic Cranberry, V8 or Pineapple € 5

FRESH SQUEEZED JUICES - Orange, Grapefruit, Watermelon or Seasonal € 6

BLOODIES, ETC...

SOCIETY BLOODY € 11 • BLOODY CAESAR € 11 • BLOOD ORANGE MIMOSA € 12

CEREAL, FRUIT, YOGURT

ORGANIC VANILLA YOGURT & HOMEMADE GRANOLA

Mixed Berries € 11

STONYFIELD ORGANIC FRUIT YOGURT

Plain, Vanilla € 7

BOWL OF BERRIES

Blackberries, Blueberries, Strawberries € 15

SELECTION OF SEASONAL FRUIT

Melon, Pineapple, Citrus € 12

ASSORTED CEREAL

Homemade Granola, Bran Flakes, Corn Flakes
Frosted Flakes, Fruit Loops € 6

IRISH STEEL OATMEAL

Cut Oats, Golden Raisin & Banana Compote € 10

SOCIETY CLASSICS

AMERICAN BREAKFAST - Two Eggs “Free Style,” Country Sausage, Crispy Bacon or Canadian Bacon, Breakfast Potato, Toast, Coffee or Tea € 19

SMOKED SALMON - Capers, Onions, Tomatoes, Cream Cheese & Bagel € 16

“XL”STICKY BUN - Warm Caramel, Crisp Pecans € 6

ULTIMATE STEAK & EGG SLIDERS - Filet Mignon, Scrambled Eggs, Creamed Spinach, Bacon-Cheddar Muffin € 17

ORGANIC EGGS

TWO EGGS “FREE STYLE”

Choice of : Sausage, Crisp Bacon, Country Ham,
Canadian Bacon, Breakfast Potato, Toast € 16

SOCIETY OMELETTE

Choice of Three Fillings: Goat Cheese, Cheddar, Gruyere,
Mozzarella, Bacon, Sausage, Peppers, Tomato, Onions,
Spinach, Mushroom, Asparagus € 16

“OSCAR” BENEDICT

Poached Eggs, Crab Cakes, Asparagus & Hollandaise € 21

TRADITIONAL EGGS BENEDICT

Poached Eggs, Canadian Bacon, English Muffin &
Hollandaise € 15

EGG WHITE FRITTATA

Asparagus, Crimini Mushroom, Spinach, Oven Roasted
Tomato & Goat’s Cheese € 16

MINI QUICHE TRIO

Classic Lorraine, Smoked Salmon & Chive, Asparagus &
Goat Cheese, Mesclun Salad € 14

GRIDDLE

BUTTERMILK PANCAKES

Berries, Vermont Maple Syrup € 14

BUCKWHEAT PANCAKES

Yogurt, Granola, Honeycomb € 15

FROSTED FLAKE FRENCH TOAST

Caramelized Bananas, Chocolate Cream € 15

BELGIAN WAFFLES

Huckleberry Compote, Lemon Cream € 12

SIDES

Country Sausage	€ 6
Chicken & Apple Sausage.....	€ 6
Applewood Bacon	€ 6
Canadian Bacon	€ 6
Kurobuta Ham.....	€ 6
Breakfast Potatoes.....	€ 4
One Egg, “Free Style”	€ 4
Bagel & Cream Cheese.....	€ 4
English Muffin	€ 4

ESPRESSO ETC...

CAPPUCCINO € 6 • LATTE € 6 • MACCHIATO € 6 • AMERICANO € 5 • ESPRESSO € 5 • TEA € 4

All parties of 7 or more are subject to an 18% gratuity

SHARED APPETIZERS

Sticks, Picks & Finger Food for the Table...

CRISPED CALAMARI

Caper Aioli € 12

“LOLLIPOP” CHICKEN WINGS

Buffalo Style, Blue Cheese Dipping Sauce € 11

SKEWERS

Spiced Sugarcane Shrimp, Cilantro Sweet & Sour € 15

GRANDMA ROSE'S MEATBALLS

Beef & Veal, Caramelized Onions, Tomato & Horseradish Sauce € 11

GRILLED VEGETABLE FLATBREAD

Roasted Artichoke, Eggplant, Peppers, Ricotta Cheese € 12

SMOKED SALMON FLATBREAD

Cream Cheese, Capers, Red Onion, Lemon Zest € 17

GRILLED PEPPERONI FLATBREAD

Pecorino Romano, Buffalo Mozzarella, Parmesan € 15

SALAD ENTREES

MARKET CHOP...

Organic Turkey, Avocado, Havarti Cheese, Carrots, Celery, Pumpkin Seeds, White Balsamic-Tarragon Vinaigrette € 16

TOMATO & BURRATA SALAD

Extra Virgin Olive Oil, Basil, Country Bread € 15

CAESAR SALAD € 12

With Grilled Chicken € 16 • With Grilled Shrimp € 18

GRILLED CHICKEN

Fruit & Nut Salad, Cherries, Figs, Pears, Cashews & Pomegranate Vinaigrette € 17

STEAK HOUSE SALAD

Warm Sirloin Steak, Beefsteak Tomatoes, Blue Cheese, Crispy Onion Rings, Truffle Deviled Egg, Worcestershire Dressing € 19

PASTA

TAGLIATELLE “BOLOGNESE”

Turkey-Veal, Eggplant, Shaved Pecorino Romano € 19

TRENNE

Prosciutto, Parmesan Truffle Cream, Spring Peas € 20

SOUP

ROASTED TOMATO BISQUE

Parmesan Pepper Lavash € 10

STILL BREAKFAST AT LUNCH

TWO EGGS “FREE STYLE”

Choice of Meat, Breakfast Potatoes, Toast € 16

EGG WHITE FRITTATA

Asparagus, Crimini Mushroom, Spinach, Oven Roasted Tomato & Goat Cheese € 16

BUTTERMILK PANCAKES

Berries, Vermont Maple Syrup € 14

MINI QUICHE TRIO

Classic Lorraine, Asparagus & Goat Cheese, Smoked Salmon & Chives, Mesclun Salad € 14

BURGERS & SANDWICHES

LOBSTER ROLL “CLUB”

Bacon, Tomato Confit, Challah Roll € 23

ORGANIC TURKEY & APPLEWOOD BACON CLUB

Avocado, Country Bread € 14

GRILLED HAM & CHEESE

Kurobuta Ham, Gruyere Cheese, Frisee Salad & Poached Egg € 12

TURKEY BURGER

Cranberry-Jalapeno Relish, House Salad € 14

BUILD YOUR OWN

SIRLOIN BURGER

Lettuce, Tomato, French Fries € 15

Each Additional Item € 1

Caramelized Onion, Bacon, Avocado, Mushroom, Cheese - Blue, Swiss, Cheddar

Add Fat Tire Draft € 4

CLASSICS

FISH + CHIPS

Halibut, Chunky Tartar Sauce € 17

STEAK FRITES

Sirloin Steak, French Fries, Béarnaise € 23

SLIDERS

All Threesomes...

FILET MIGNON

Beef Tenderloin, Caramelized Onions, Horseradish Cream, French Fries € 18

CHARRED RARE TUNA

Wasabi, Shiso, Cucumber Salad € 17

“SLOPPY JOE”

Ground Beef, Butter Pickles, Sweet Potato Fries € 14

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Society Café Encore • Call 702.770.DINE for reservations.

APPETIZER

SHRIMP COCKTAIL

Guacamole, Spicy Cocktail Sauce € 16

BLUEFIN TUNA COMBO

Tuna Poke & Sashimi, Avocado, Mango, Yuzu Juice € 17

CRISPED CALAMARI

Caper Aioli € 12

JUMBO LUMP CRAB CAKES

Jicama Apple Slaw, Anaheim Chile Emulsion € 16

GRILLED ARTICHOKE

Garlic, Lemon & Thyme Marinated, Chipotle Spiced Dip € 12

SOUP

ROASTED TOMATO BISQUE

Parmesan Pepper Lavash € 10

SALADS

CAESAR SALAD € 12

TOMATO & BURRATA SALAD

Extra Virgin Olive Oil, Basil, Country Bread € 15

FRUITS & NUTS

Field Greens, Figs, Pears, Cherries, Dried Cranberries, Cashews, Pomegranate Vinaigrette € 14

ICEBERG WEDGES

Crunchy Bacon, Tear Drop Tomatoes, Blue Cheese Dressing € 14

A TASTING OF SALAD

Caesar, Fruit & Nuts, Iceberg Wedge € 15

SHARED APPETIZERS

Sticks, Picks & Finger Food...

MAC 'N CHEESE "BITES"

Truffle Dipping Sauce € 12

SKEWERS

Spiced Sugarcane Shrimp, Cilantro Sweet & Sour € 15

"LOLLIPOP" CHICKEN WINGS

Buffalo Style, Blue Cheese Dipping Sauce € 11

SPICY PIGS IN THE BLANKET

Smoky House Ketchup € 11

GRANDMA ROSE'S MEATBALLS

Beef & Veal, Caramelized Onions, Tomato & Horseradish Sauce € 11

GRILLED PEPPERONI FLATBREAD

Pecorino Romano, Buffalo Mozzarella & Parmesan € 15

MAIN

ROASTED HALIBUT

English Peas, Spiced Tomato & "Tortilla" Broth € 34

BRAISED PORK SHORT RIBS

Gnocchi, Spring Ragout € 26

RACK + SPICE

Lamb Chop, Curry "Hot Pocket," Cucumber Yogurt € 32

GRILLED JIDORI CHICKEN

Yukon Mashed Potatoes, Garden Beans, Chicken Jus € 27

BUILD YOUR OWN

SIRLOIN BURGER

Lettuce, Tomato, French Fries € 15

Each Additional Item € 1
Caramelized Onion, Bacon, Avocado,
Mushroom,
Cheese - Blue, Swiss, Cheddar

Add Fat Tire Draft € 4

TAGLIATELLE "BOLOGNESE"

Turkey & Veal, Eggplant, Shaved Pecorino Romano € 19

TRENNE

Prosciutto, Parmesan Truffle Cream, Spring Peas € 20

SIMPLY GRILLED

PRIME NY STRIP € 39 • FILET MIGNON € 40 • CEDAR ROAST SALMON € 26 •

KUROBUTA DOUBLE-CUT PORK CHOP € 29

SIDES € 7 each

ASPARAGUS • SPRING PEAS & TENDRILS • ROASTED MUSHROOMS & CIPOLLINI ONIONS

YUKON MASHED POTATOES • FRIES - CLASSIC OR SWEET POTATO • DOUBLE BAKED TRUFFLED POTATO

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DESSERTS

WARM DONUT “BITES”

Chocolate, Caramel & Raspberry Dipping Sauces € 7

BANANA SPLIT

Iced Chocolate Bananas, Trio of Ice Creams, Almond Tuile € 8

BRULEE CHEESECAKE

Strawberry Compote € 8

PUDDINGS

Dark Chocolate, & “Drunken” Raisin Rice € 8

PEANUT CHOCOLATE “BAR”

Chocolate Mousse, Peanut Brittle & Concord Grape Jelly € 8

XXXL CHOCOLATE CAKE

Fudge & White chocolate shavings € 10

ICE CREAMS & SORBETS € 6

LIQUID DESSERT

ESPRESSO CHOCOLATE MARTINI

Van Gogh Espresso Vodka, Dark Crème de Cacao, Half & Half € 10

MACAROON 5 MARTINI

Cruzan Coconut Rum, Godiva White Chocolate Liqueur,
Baristella Coconut Syrup € 10

PEPPERMINT HOT CHOCOLATE

Hot Chocolate, Peppermint Schnapps, Dark Crème de Cacao € 8