

Siegel's 1941

BREAKFAST

6:00AM – 11:00AM

HEALTHY START

YOGURT & GRANOLA PARFAIT

Greek Yogurt, Fresh Berries,
House Made Granola 7.

FRESH SEASONAL FRUIT PLATE 8.

Add Cottage Cheese or Greek Yogurt +3.

SIEGEL'S VERY BERRY SMOOTHIE

Assorted Fresh Berries, Banana,
Greek Yogurt, Protein 7.

PANCAKES

Three Fluffy Grilled Flapjacks, Served With
Vermont Maple Syrup and Butter

BUTTERMILK 7.

BUTTERMILK SHORT STACK 5.

BLUEBERRY 8.

CHOCOLATE NUTELLA 9.

BANANAS FOSTER 9.

GLUTEN FREE CORN CAKES 9.

Add Fruit Toppings +1.

SIEGEL'S BREAKFAST CLASSICS

SMOKED SALMON ON BAGEL

Cream Cheese, Beefsteak Tomato, Capers 14.

CHALLAH FRENCH TOAST

Vanilla, Cinnamon, Confectioner's Sugar,
Pure Maple Syrup 8.

FRESH TORTILLA WRAP

Scrambled Eggs, Bacon or Sausage,
Cheddar Cheese 9.

CROISSANT SANDWICH

Fried Eggs, Bacon, Ham or Sausage,
Cheddar Cheese 9.

EGGS

2 YOUR WAY

Choice of Bacon or Sausage, Home Fries, Toast 9.

3 YOUR WAY

Choice of Bacon or Sausage, Home Fries, Toast 11.
Add Short Stack +3.

TUSCAN

San Marzano Tomatoes, Prosciutto,
Fresh Mozzarella, Basil, Toasted Ciabatta,
Pan Fried Sunny Side Up,
With Farm Fresh Eggs. 12.

FAT IRISH GREEN HOUSEMADE CORNERED BEEF HASH

Served Old School Style With Crispy
Home Fries and Poached Eggs 11.

- ADDITIONAL STYLES -

PRIME RIB HASH +2.

ROAST TURKEY HASH +1.

LUMP CRAB HASH +6.

EGGS BENEDICT

Classic Toasted English Muffins and Hollandaise 11.

Served Old School Style With Perfectly
Poached Eggs and Crispy Home Fried Potatoes

BENEDICT WITH CANADIAN BACON

FLORENTINE STYLE

With Creamed Spinach

NORWEGIAN STYLE

With Smoked Salmon +2.

OMELETTES

- Served With Crispy Home Fries & Choice of Toast -

BLACK FOREST HAM & CHEESE 10.

HAM OFF THE BONE

Spanish Onion, Bell Peppers 11.

FRESH SPINACH AND BABY BELLA

Fresh Mushrooms, Vidalia, Poblano 11.

PORK CARNITAS

Green Chili, Oaxaca, Crema 11.

THREE EGG OMELET

Select Any Three Ingredients 11.

Ham, Bacon, Sausage, Diced Tomato,
Onions or Bell Pepper, Cheddar or Swiss
Add Any Extra Ingredients +1.

Siegel's 1941

BREAKFAST

SIEGEL'S SPECIALTIES

CHICKEN & WAFFLE

Boneless Chicken, Sausage Gravy,
Pure Maple Syrup 11.

HUEVOS RANCHEROS

Corn Tortilla, Refried Beans, Queso,
Crema, Avocado 10.

FRITTATA

Fresh Spinach, Oven Roasted Tomato,
Feta Cheese 10.

POTATO PANCAKES

Apple Sauce, Sour Cream 7.

MONTE CRISTO

Shaved Ham, Gruyere Cheese,
Grilled Brioche 11.

STEAK & EGGS*

Steak "Ala Plancha", Fried Onions,
Home Fries With 3 Farm Fresh Eggs 14.

COUNTRY FRIED STEAK & EGGS

Breaded, Fried and Topped With Country
Sausage Gravy and 3 Farm Fresh Eggs 12.

SAUSAGE & ONION SKILLET

Heritage Country Sausage, Roasted Onions,
Fingerling Potato, Cheddar Cheese 11.

COFFEE & ESPRESSO

SIEGEL'S "SPECIAL RESERVE"

Regular or Decaf 2.50

ESPRESSO 3.00

CAPPUCCINO 3.75

CAFFÈ LATTE 3.75

DOUBLE ESPRESSO 4.50

CAFFÈ MOCHA 4.25

ADD A FLAVOR 1.00

Hazelnut, Caramel, Vanilla,
Sugar Free Vanilla, Chocolate

BLOODY MARY

The Perfect Eye Opener 9.00

MIMOSA

Champagne and
Fresh Orange Juice 9.00

SIDE DISHES

One Farm Fresh Egg 2.5

Applewood Smoked Bacon 5.

Heritage Pork Sausage Patties 5.

Chicken Apple Sausage Links 5.

Smithfield Smoked Ham Steak 5.

Biscuits and Country Gravy 5.

Ripe Avocado 4.

Sliced Beefsteak Tomatoes 4.

Siegel's Crispy Home Fries 4.

Fat Irish Green Corned Beef Hash 6.

Side of Fresh Seasonal Fruit 6.

Side order of Cottage Cheese 3.

Butter or Pain Au Chocolat Croissant 4.

Blueberry, Banana, Bran-Raisin Muffin 3.

Daily Assorted Danish 3.5

Buttermilk Biscuits 3.

Side Order of Toast 3.

Sweet Potato Tots 4.

*Consumption of raw or undercooked food of animal origin
may increase your risk of foodborne illness

BEVERAGES

BOTTLED WATER

Fiji Sm 4.00 Lg 7.50

San Pellegrino Sm 4.00 Lg 7.50

Smart Water Sm 2.75

FRESH BREWED ICED TEA 2.25

MILK Sm 2.50 Lg 2.95

JUICE Sm 3.25 Lg 4.50

Orange

Cranberry

Apple

FOUNTAIN DRINKS 2.25

Coke

Diet Coke

Sprite

Dr. Pepper

CRAFT BOTTLED SODA 2.95

Classic Coke

Coke Zero

Virgil's Cherry Cream

Virgil's Orange Cream

Classic Root Beer

MIGHTY LEAF HOT TEA 2.50

HOT CHOCOLATE 2.95

Siegel's 1941

MORNING • NOON • NIGHT

CHEF'S SELECTION

Available Sun.-Thurs. 5pm-10pm | Fri.-Sat. 5pm-11pm

DOUBLE CUT BERKSHIRE PORK CHOP WITH GLAZED APPLE COMPOTE*

Oven Roasted, Finished On the Grill, Served With Pork Demi Glaze 24.

ROAST PRIME RIB OF BEEF AU JUS*

12 Oz. Queen Cut 22. | 16 Oz. King Cut 28.

Slow Roasted, Hand Cut: An El Cortez Classic, Served With Au Jus

BLACK ANGUS RIB EYE 14OZ.*

Hand Cut Angus Western Beef Grilled to Perfection. Served With Gratin Potatoes 28.

NEW YORK STRIP STEAK 14OZ.*

Kenny's Favorite! Traditional Cut With Just the Right Marbling. Served With Gratin Potatoes 26.

NEW YORK STRIP STEAK & SHRIMP

Surf and Turf: 10oz. Angus Strip Steak and Grilled Gulf Shrimp 24.

CHICKEN MILANESE, HEIRLOOM TOMATOES, BABY ARUGULA

Pan Fried Natural Boneless Breast, Coated and Lightly Pounded 21.

ALASKAN KING CRAB LEGS By the Pound. Market Price.

Add to Any Entrée...1/2 lb. – Ask Your Server

STEAK FRITES STEAK SPECIAL*

19.41

Green Salad with Siegel's Vinaigrette,
Sliced Angus Top Sirloin with Secret Sauce,
French Fried Potatoes, Bread Board

*Consumption of raw or undercooked food of animal origin may increase your risk of foodborne illness

CHEF'S SIDES

Potatoes Au Gratin 7.

Roasted Fingerling Potatoes 7.

Hand Cut Truffle Parmesan French Fries 7.

Baked Idaho Potato - Butter, Sour Cream, Chives, 7.
Add Neuske's Bacon +2.

Grilled or Steamed Asparagus in Season 7.

Steamed Broccoli 7. or Broccoli Au Gratin 8.

Sautéed Spinach or Creamed Spinach 7.

Baked Macaroni and Cheese with Lump Crab 13.

Siegel's 1941

Bugsy Siegel was born Benjamin Siegel on February 28, 1906 in Brooklyn, New York. The son of Jewish immigrants, Siegel was raised in the crime-ridden section of Williamsburg. In 1918, at 12 years old, Siegel befriended Meyer Lansky, with whom he established the Bugs-Meyer Gang – a band of ruthless Jewish mobsters – under the name of Murder, Inc. In 1937, Bugsy relocated to Beverly Hills with his wife Esta and daughters Millicent and Barbara. In California, Bugsy became one of Hollywood's elite, living an extravagant lifestyle and rubbing elbows with Tinseltown's best and brightest, including one starlet named Virginia Hill, with whom he moved to Las Vegas in the mid-1940s.

Bugsy's first investment in Nevada gambling was at the El Cortez, a hotel and casino built on the corner of Fremont and 6th Streets in 1941. It was such a successful operation that it also attracted the attention of Meyer Lansky, Gus Greenbaum, and Moe Sedway, all whom purchased it in 1945. To this day, it is the longest continuously operating hotel and casino in Las Vegas. Bugsy used the experience and funds he gained from his time at the El Cortez to help build his last project – the Flamingo Hotel & Casino, constructed in 1947. Unfortunately, it was less of a success, running nearly \$5 million over budget due to theft and mismanagement. Shortly thereafter, on June 20, 1947, Bugsy was killed while at the home he shared with Virginia Hill in Beverly Hills.

Siegel's 1941

MORNING • NOON • NIGHT

WHITE WINES

	Glass	Bottle
StoneCap Chardonnay	6.5	26.
Robert Mondavi Woodbridge White Zinfandel	5.	18.
The Seeker Sauvignon Blanc	8.	32.
Murphy Goode Sauvignon Blanc	8.	32.
Nuchese Pinot Grigio	9.	36.
A to Z Chardonnay	8.	32.
Chateau Ste Michelle Riesling	7.	28.
La Marca Prosecco	7.5	30.
Korbel, the Cute Little Bottle		10.
Martini Asti Spumante	8.	

RED WINES

Robert Mondavi Merlot	8.	32.
Hahn GSM Red Blend	8.5	34.
Ferrari – Carano Cabernet	11.	44.
J Lohr Seven Oaks Cabernet	9.	36.
Higher Ground Pinot Noir	9.	36.
Layer Cake Malbec	11.	44.
Murphy Good Pinot Noir	7.5	30.
Joel Gott Zinfandel	10.	40.
William Hill Cabernet	9.	36.

DRAFT BEER - 16OZ

Bud, Light, PBR, Tenaya Creek	5.
Stella Artois, Guinness, Shock Top, Torpedo IPA	7.

BOTTLED BEER

Coors Light, MGD, Miller Lite, Michelob Ultra,	5.
Bud, Bud Light	5.
Corona, Dos XX, Heineken,	6.
Heineken Light, Stella Artois	6.

COCKTAILS 10.

SIEGEL SPRITZER Carpano Bianco Vermouth, Pink Grapefruit Liqueur, Sparkling Asti, Lime

MEYER LANSKY MULE Absolut Mandarin, Fresh Lime, Ginger Beer, Mint

VIRGINIA'S MARGARITA Patron Silver, Cointreau, Fresh Lime, Agave Nectar

MANHATTAN Bulleit Rye, Martelletti, Vermouth, Angostura, Orange

NEGRONI BIANCO Plymouth Gin, Campari, Carpano Bianco Vermouth, Orange

SIDE CAR Hennessy VS, Bauchant Orange Liqueur, Fresh Lemon, Simple Syrup

GENTLEMAN AND A SCHOLAR

Gentleman Jack Daniels, Benedictine, Fresh Lemon, Honey, Ginger Beer

BOOTLEGGERS Templeton Prohibition Rye, Giffard Madagascar Vanilla, Lustau Sherry, Cherry

BOTTLED WATER

Fiji	Sm 4.00	Lg 7.50
San Pellegrino	Sm 4.00	Lg 7.50
Smart Water	Sm 2.75	

FRESH BREWED ICED TEA 2.25

MILK Sm 2.50 Lg 2.95

JUICE Sm 3.25 Lg 4.50

Orange
Cranberry
Apple

FOUNTAIN DRINKS 2.25

Coke
Diet Coke
Sprite
Dr. Pepper

CRAFT BOTTLED SODA 2.95

Classic Coke
Coke Zero
Virgil's Cherry Cream
Virgil's Orange Cream
Classic Root Beer

MIGHTY LEAF HOT TEA 2.50

HOT CHOCOLATE 2.95

COFFEE & ESPRESSO

SIEGEL'S "SPECIAL RESERVE"

Regular or Decaf 2.50

ESPRESSO 3.00

CAPPUCCINO 3.75

CAFFÈ LATTE 3.75

DOUBLE ESPRESSO 4.50

CAFFÈ MOCHA 4.25

ADD A FLAVOR 1.00

Hazelnut, Caramel, Vanilla,
Sugar Free Vanilla, Chocolate

Siegel's 1941

MORNING • NOON • NIGHT

Day and Night Menu: 11:00AM – 11:00PM

BREAKFAST ANYTIME

BUTTERMILK BELGIAN STYLE WAFFLE 7. | Add Strawberries 9.

FAT IRISH GREEN CORNED BEEF HASH With Three Eggs 12.

CROISSANT SANDWICH Fried Eggs, Bacon, Ham or Sausage, Cheddar Cheese 9.

THREE EGG OMELET Select Any Three Ingredients 11.

Ham, Bacon, Sausage, Diced Tomato, Onions or Bell Pepper, Cheddar or Swiss

Add Any Extra Ingredients +1.

SMOKED SALMON Cream Cheese, Beefsteak Tomato, Bermuda Onion, Capers, Choice of Bagel 14.

2 EGGS ANY STYLE Bacon or Sausage, Potatoes 9.

STEAK & EGGS Steak "Ala Plancha", Fried Onions, Home Fries With 3 Farm Fresh Eggs 14.

STARTERS

SOUP OF THE DAY 4.5 | 6.

MATZO BALL SOUP With Challah 8.5

GULF SHRIMP COCKTAIL

With Spicy Remoulade 11.

**FLATBUSH AVE "OLD SCHOOL"
MEATBALLS** 8.

**CRISPY FREE RANGE
CHICKEN STRIPS** 9.

**CRISPY TWICE FRIED
5-WAY CHICKEN WINGS**
Buffalo Mild and Hot, Asian Sesame,
Jamaican Jerk, Original 10.

POUTINE

Hand Cut French Fries, Gravy,
Cheddar Cheese 8.

EGGPLANT NAPOLEAN

Marinara, Fresh Mozzarella 8.

CRISPY CALAMARI

Served with Spicy Marinara 9.

LUMP CRAB CAKE

Served with Remoulade Sauce 11.

SALADS

KALE CAESAR

Parmigiana, Crouton, Anchovy 8.5

Add Grilled Chicken +4.

Grilled Shrimp +6.

Grilled Salmon +7.

HOUSE MADE TURKEY COBB

Butter Lettuce, Avocado, Egg,

Roma Tomato and Applewood Bacon 11.5

ICEBERG WEDGE

Applewood Bacon, Tomato, Maytag Blue 9.5

LITTLE ITALY CHOPPED

Radicchio, Romaine, Capicola, Genoa,

Sharp Provolone, Garbanzo,

Roma Tomatoes, Kalamata Olives,

White Balsamic Vinaigrette 12.

TUNA NICOISE

Ahi Tuna, Haricots Verts, New Potatoes,

Sliced Egg, Roma Tomatoes, Kalamata Olives,

White Balsamic Vinaigrette 13.

**TUSCAN WHITE BEAN SALAD
WITH GRILLED PRAWNS**

Cannellini Beans, Kalamata Olives,

Roma Tomatoes, Mixed Greens Tossed

With Sherry Vinaigrette 13.

TOSSED SALAD

Mixed Greens, Tomatoes, Cucumbers,

Bermuda Onion, Choice of Dressing 4.25

BUGSY'S BURGERS

CHARBROILED & HOUSEMADE

All of Our Charbroiled Broiled Burgers, Served With Choice of Fresh Cut Fries or Homemade Slaw

EL CORTEZ BURGER*

Perfectly Seasoned and Grilled to Perfection Lettuce, Tomato, Onion and Pickle. 8.5

Add Cheddar, Swiss, Jack or American Cheese +1.

Add Applewood Bacon, Grilled Onions, Fried Egg, Mushrooms +1.5

BUGSY SIEGEL BURGER*

Applewood Bacon, Grilled Onions, Sharp Cheddar, Tomato Marmalade, Housemade Pickles, Dijon Mustard 11.5

LUCKY LUCIANO BURGER*

Marinara, Carmelized Onion, Romano Cheese, Fresh Mozzarella Cheese 12.

MEYER LANSKY BURGER*

Pastrami, Swiss Cheese, Ciabatta Bun, House Made Cole Slaw, Pickles, Russian Dressing 12.5

VIRGINIA HILL

“FLAMINGO” BURGER

Turkey Burger, Avocado, Onion Rings, Tomato Marmalade, Monterrey Jack Cheese 9.5

MOE GREEN VEGGIE

Grilled Portobello, Beefsteak Tomato, Caramelized Onions, Jack Cheese, Shredded Lettuce, Ciabatta Bun 9.5

NATION'S BEST SANDWICHES

All Sandwiches Served With Choice of Fresh Cut Fries, Chips or Homemade Slaw

SCHIMMEL CORNED BEEF

Reuben Sandwich 10.5

MIAMI CUBAN

Ham, Pulled Pork, Swiss, Pickle 10.5

ARTHUR AVENUE HERO

Genoa, Capicola, Provolone 10.5

KENTUCKY HOT BROWN

Open Face Roast Beef 10.

CAJUN SHRIMP PO' BOY

Battered & Fried, Remoulade 12.

CHICAGO ITALIAN BEEF

Gravy, Peppers & Onions 10.5

ORIGINAL LA FRENCH DIP

Since 1908, Au Jus 10.5

WISCONSIN NEUSKE'S BLT

With Hellman's Mayo 8.

CAROLINA PULLED PORK

Slaw On Top, Sesame Bun 9.

D.C. HOUSE ROAST

TURKEY CLUB

Level Three 10.

MONTE CRISTO

Ham, Gruyere Cheese, Grilled Brioche 11.

NEW HAVEN

Sausage and Peppers Hero 10.
Cheese +1.

CARVING STATION

Piled High on Your Choice of Bread – Seedless Rye, Sourdough, Wheat, White.
All Served with Choice of Fresh Cut Fries, Chips or Homemade Slaw

HOUSEMADE

OVEN ROASTED BEEF 9.

HOUSEMADE OVEN ROASTED

TURKEY BREAST 9.

FAT IRISH GREEN HOT

CORNED BEEF 10.5

FIRST CUT LOWER

EASTSIDE PASTRAMI 10.5

FRESHLY SLICED FRESH

HAM OFF THE BONE 9.

CUP OF SOUP AND

½ SANDWICH 10.

Siegel's 1941

MORNING • NOON • NIGHT

FROM THE SEA

GRILLED SALMON*

Wild Rice, Sautéed Spinach 18.

SIEGEL'S WILD COD FISH & CHIPS

Hush Puppies, House Made Slaw 15.

GRILLED AHI TUNA*

Sesame Shitake Noodle, Asian Slaw 18.

CLASSIC SHRIMP SCAMPI

Wild Rice, Sautéed Spinach 18.

LUMP CRAB CAKES

Corn Fritters, Gratin Potatoes 22.

CHICKEN

CLASSIC IRON SKILLET SOUTHERN FRIED CHICKEN

Smashed Potatoes, Vegetable of The Day 12.5

BRICK ROASTED 1/2 CHICKEN

Roasted Fingerlings, Vegetable of The Day 12.5

COUNTRY CHICKEN AND DUMPLINGS

Vegetable of The Day, Potato Cake 12.5

CHICKEN PICCATA

Lemon, Butter, Capers With Orzo Almandine,
Sautéed Spinach 13.5

CHICKEN POT PIE

Vegetable of The Day, Potato Cake 12.

AL & LUCKY'S FAVORITES

All Served With Our Homemade
Garlic Bread. Add House Salad or
Soup of The Day to Any Entrée +3.

7 LAYER LASAGNE BOLOGNESE 13.50

SUGO MEATLESS SPAGHETTI MARINARA 10.

SPAGHETTI With Hand Rolled Meatballs 12.5

RIGATONI With Italian Sausage or Meatballs 12.5

EGGPLANT PARMIGIANA Served With Pasta Side 13.

CHICKEN PARMIGIANA Served With Pasta Side 14.

SIDES

Macaroni & Cheese 5.5

Cole Slaw 4.

French Fries 4.5

Onion Rings 6.

Smashed Potatoes 5.

Vegetable of the Day 5.

Fresh Seasonal Fruit 6.

Assorted Danish Selection 3.5

*Consumption of raw or undercooked food of animal origin may increase your risk of foodborne illness

CHEF'S DINNERS

Add House Salad or Soup of The Day to Any Entrée +3.

LIVER & ONIONS

Player's Favorite! 11.

MON | MEATLOAF

Mom's Recipe, Mashed Potatoes,
Green Beans 11.

TUES | COUNTRY FRIED STEAK

Breaded Then Pan Fried, Scallop Potato,
Vegetable of The Day 11.

WED | CORNED BEEF & CABBAGE

Chicago Kettle Style Brisket, Cabbage,
Potatoes 11.

THURS | POT ROAST BRISKET

Slow Roasted, Brown Gravy, Carrots
Potatoes, Peas 11.

FRI | FISH OF THE DAY

Fisherman's Catch, Vegetable of The Day,
New Potatoes 12.

SAT | SHEPHERD'S PIE

Traditional British Meat Casserole,
Carrots, Peas, Potato Crust 11.

SUN | FAJITAS*

Steak or Chicken, Refried Beans,
Yellow Rice 11. Add Shrimp +3.

Siegel's 1941

OVERNIGHT

11:00PM – 6:00AM

BREAKFAST ANYTIME

BUTTERMILK BELGIAN STYLE WAFFLE 7. | Add Strawberries 9.

FAT IRISH GREEN CORNED BEEF HASH With Three Eggs 12.

CROISSANT SANDWICH Fried Eggs, Bacon, Ham or Sausage, Cheddar Cheese 9.

THREE EGG OMELET Select Any Three Ingredients 11.

Ham, Bacon, Sausage, Diced Tomato, Onions or Bell Pepper, Cheddar or Swiss
Add Any Extra Ingredients +1.

SMOKED SALMON Cream Cheese, Beefsteak Tomato, Bermuda Onion, Capers, Choice of Bagel 14.

2 EGGS ANY STYLE Bacon or Sausage, Potatoes 9.

STEAK & EGGS Steak "Ala Plancha", Fried Onions, Home Fries With 3 Farm Fresh Eggs 14.

STARTERS

GULF SHRIMP COCKTAIL

With Spicy Remoulade 11.

FLATBUSH AVE "OLD SCHOOL" MEATBALLS 8.

CRISPY CALAMARI

Served With Spicy Marinara 9.

CRISPY FREE RANGE CHICKEN STRIPS 9.

CRISPY TWICE FRIED CHICKEN WINGS 5 WAYS

Buffalo Mild and Hot, Asian Sesame,
Jamaican Jerk, Original 10.

POUTINE

Hand Cut French Fries, Gravy,
Cheddar Cheese 8.

AL & LUCKY'S FAVORITES

All Served With Our Home
Made Garlic Bread. Add House Salad or
Soup of The Day to Any Entrée +3.

SPAGHETTI OR RIGATONI

With Hand Rolled Meatballs 12.5

EGGPLANT PARMIGIANA

Served With Pasta Side 13.

CHICKEN PARMIGIANA

Served With Pasta Side 14.

SALADS

HOUSE MADE TURKEY COBB

Butter Lettuce, Avocado, Egg,
Roma Tomato, Applewood Bacon 11.5

ICEBERG WEDGE

Applewood Bacon, Tomato, Maytag Blue 9.5

TOSSED SALAD

Mixed Greens, Tomatoes, Cucumbers,
Bermuda Onion, Choice of Dressing 4.25

FROM THE SEA

SIEGEL'S WILD COD FISH & CHIPS

Hush Puppies, House Made Slaw 15.

CLASSIC SHRIMP SCAMPI

Wild Rice, Sautéed Spinach 18.

CHICKEN

CLASSIC IRON SKILLET SOUTHERN FRIED CHICKEN

Smashed Potatoes, Vegetable of The Day 12.5

CHICKEN POT PIE

Vegetable of The Day, Potato Cake 12.

SIDES

Cole Slaw 4.

French Fries 4.5

Onion Rings 6.

Sweet Potato Tots 4.

Vegetable of the Day 5.

Fresh Seasonal
Fruit 6.

Assorted Danish
Selection 3.5

Macaroni
& Cheese 5.5

Siegel's 1941

OVERNIGHT

BUGSY'S BURGERS

CHARBROILED & HOUSEMADE

All of Our Charbroiled Broiled Burgers, Served With Choice of Fresh Cut Fries or Homemade Slaw

EL CORTEZ BURGER*

Perfectly Seasoned and Grilled to Perfection
Lettuce, Tomato, Onion and Pickle. 8.5

Add Cheddar, Swiss, Jack or
American Cheese +1.

Add Applewood Bacon, Grilled Onions,
Fried Egg, Mushrooms +1.5

BUGSY SIEGEL BURGER*

Applewood Bacon, Grilled Onions,
Sharp Cheddar, Tomato Marmalade,
Housemade Pickles, Dijon Mustard 11.5

LUCKY LUCIANO BURGER*

Marinara, Carmelized Onion, Romano
Cheese, Fresh Mozzarella Cheese 12.

MEYER LANSKY BURGER*

Pastrami, Swiss Cheese, Ciabatta Bun,
House Made Cole Slaw, Pickles,
Russian Dressing 12.5

VIRGINIA HILL

"FLAMINGO" BURGER

Turkey Burger, Avocado,
Onion Rings, Tomato Marmalade,
Monterrey Jack Cheese 9.5

MOE GREEN VEGGIE

Grilled Portobello, Beefsteak Tomato,
Caramelized Onions, Jack Cheese,
Shredded Lettuce, Ciabatta Bun 9.5

COFFEE & ESPRESSO

SIEGEL'S "SPECIAL RESERVE"

Regular or Decaf 2.50

ESPRESSO 3.00

CAPPUCCINO 3.75

CAFFÈ LATTE 3.75

DOUBLE ESPRESSO 4.50

CAFFÈ MOCHA 4.25

ADD A FLAVOR 1.00

Hazelnut, Caramel, Vanilla,
Sugar Free Vanilla, Chocolate

MIGHTY LEAF HOT TEA 2.50

HOT CHOCOLATE 2.95

NATION'S BEST SANDWICHES

All Sandwiches Served With Choice of
Fresh Cut Fries, Chips or Homemade Slaw

SCHIMMEL CORNED BEEF

Reuben Sandwich 10.5

MIAMI CUBAN

Ham, Pulled Pork, Swiss, Pickle 10.5

WISCONSIN NEUSKE'S BLT

With Hellman's Mayo 8.

CHICAGO ITALIAN BEEF

Gravy, Peppers & Onions 10.5

ORIGINAL LA FRENCH DIP

Since 1908, Au Jus 10.5

CAROLINA PULLED PORK

Slaw On Top, Sesame Bun 9.

STEAK FRITES! STEAK SPECIAL*

Green Salad With Siegel's Vinaigrette,
Sliced Angus Top Sirloin With Secret Sauce,
French Fried Potatoes, Bread Board 19.41

*Consumption of raw or undercooked food of animal
origin may increase your risk of foodborne illness

BLOODY MARY

The Perfect Eye Opener 9.00

MIMOSA

Champagne and Fresh Orange Juice 9.00

BOTTLED WATER

Fiji Sm 4.00 Lg 7.50

San Pellegrino Sm 4.00 Lg 7.50

Smart Water Sm 2.75

FRESH BREWED ICED TEA 2.25

MILK Sm 2.50 Lg 2.95

JUICE Sm 3.25 Lg 4.50

Orange, Cranberry, Apple

FOUNTAIN DRINKS 2.25

Coke, Diet Coke, Sprite, Dr. Pepper

CRAFT BOTTLED SODA 2.95

Classic Coke, Coke Zero

Virgil's Cherry Cream or Orange Cream

Classic Root Beer

Siegel's 1941

OVERNIGHT

WHITE WINES

	Glass	Bottle
StoneCap Chardonnay	6.5	26.
Robert Mondavi Woodbridge White Zinfandel	5.	18.
The Seeker Sauvignon Blanc	8.	32.
Murphy Goode Sauvignon Blanc	8.	32.
Nuchese Pinot Grigio	9.	36.
A to Z Chardonnay	8.	32.
Chateau Ste Michelle Riesling	7.	28.
La Marca Prosecco	7.5	30.
Korbel, the Cute Little Bottle		10.
Martini Asti Spumante	8.	

RED WINES

Robert Mondavi Merlot	8.	32.
Hahn GSM Red Blend	8.5	34.
Ferrari – Carano Cabernet	11.	44.
J Lohr Seven Oaks Cabernet	9.	36.
Higher Ground Pinot Noir	9.	36.
Layer Cake Malbec	11.	44.
Murphy Good Pinot Noir	7.5	30.
Joel Gott Zinfandel	10.	40.
William Hill Cabernet	9.	36.

DRAFT BEER - 16OZ

Bud, Bud Light, PBR, Tenaya Creek	5.
Stella Artois, Guinness, Shock Top, Torpedo IPA	7.

BOTTLED BEER

Coors Light, MGD, Miller Lite, Michelob Ultra	5.
Bud, Bud Light	5.
Corona, Dos XX, Heineken,	6.
Heineken Light, Stella Artois	6.

COCKTAILS 10.

SIEGEL SPRITZER Carpano Bianco Vermouth,
Pink Grapefruit Liqueur, Sparkling Asti, Lime

MEYER LANSKY MULE Absolut Mandarin,
Fresh Lime, Ginger Beer, Mint

VIRGINIA'S MARGARITA Patron Silver,
Cointreau, Fresh Lime, Agave Nectar

MANHATTAN Bulleit Rye, Martelletti, Vermouth,
Angostura, Orange

NEGRONI BIANCO Plymouth Gin, Campari,
Carpano Bianco Vermouth, Orange

SIDE CAR Hennessy VS, Bauchant Orange
Liqueur, Fresh Lemon, Simple Syrup

GENTLEMAN AND A SCHOLAR

Gentleman Jack Daniels, Benedictine, Fresh Lemon,
Honey, Ginger Beer

BOOTLEGGER Templeton Prohibition Rye,
Giffard Madagascar Vanilla, Lustau Sherry, Cherry