

GUY'S AMERICAN KITCHEN & BAR

menu copy version 9.1

STARTERS

Rice noodles, cucumber, carrot, jicama, shredded Napa, fresh basil, mint + cilantro all rolled in a rice paper served with hoisin-peanut dipping sauce.

Mozzarella Stix with Marinara

Strips of whole milk mozzarella & sweet Italian pepperoni, rolled in crispy panko breadcrumbs and topped with parmesan + house made marinara.



Sashimi Tacos

Trio of crispy won ton tacos stuffed with sashimi grade ahi tuna, mango jicama salsa + wasabi soy.

Chipotle BBQ Pork Soft Tacos

Soft tortillas filled with slow-cooked sweet and spicy chipotle pulled pork, roasted corn salsa, crumbled cotija, cilantro + lime crema.

Grt California Egg Rolls

Chicken, avocado, cabbage trio, ginger, garlic & red peppers. Served with sweet Thai chili dipping sauce.

Awesome Pretzel Chicken Tenders

Buttermilk-brined, all white-meat tenders coated in crunchy, crushed pretzels served with spicy honey-Dijon dipping sauce.



Pulled Pork Slyders,

Our righteous rotisserie pulled pork tossed with Guy's Signature Bourbon Brown Sugar BBQ sauce topped with fresh slaw on sweet Hawaiian rolls.



Malibu Oysters

Fresh broiled oysters on the half-shell stuffed with peppers, spinach, onion and creamy Havarti.

Guy-talian Nachos

Guy's all-star meaty, cheesy nachos packed with sweet Italian turkey sausage, ground beef, pepperoni, piquante peppers, ricotta crema, cheese + fresh herbs on fried pasta chips.

Sweet Heat "Cali"-mari

Some of the best calamari you'll ever try... Lightly breaded & seasoned, fried tender + sweet garlic and pepperoncini chili sauce.



Vegas Fries

Extra crispy, natural cut fries tossed in house made Buffalo sauce, served with bleu-sabi dipping sauce. A throw-back to Guy's UNLV day's!

AINT NO THING BUTTA CHICKEN WING...

Our all-natural wings are brined and fried to delicious perfection... have it your way:

Bourbon Brown Sugar

Tossed in Guy's signature Bourbon Brown Sugar BBQ sauce.



Glazed in sweet, sticky honey-soy marinade, topped with sesame + scallions.

Buffalo Bleu-Sabi

Tossed in Jalapeno Buffalo hot sauce + bleu-sabi dipping sauce, celery and carrots.



SIDE SALAD

Morgan's Garden

Mixed field greens, crisp romaine and iceberg, pepperoncinis, bell pepper, cherry toms, carrots, cucumbers, button mushrooms, mozz, parm + balsamic.

Guys Big Bite Famous Caesar

Chopped crisp romaine hearts, garlic crouton, parmesan and house made Caesar dressing.

Chop Chop

Shredded romaine, cucumber, red onion, cherry toms, feta, black olives, garbanzos, sourdough croutons + Meyer lemon vinaigrette.

ENTRÉE SALAD

Acapulco Gold

Shredded romaine, tomato, cheddar, black beans, red onion, avocado, shaved radish and crunchy tortillas + spicy buttermilk ranch dressing. Grilled Hangar Steak OR Tequila Lime Chicken Breast

Brown Derby Cobb

Rotisserie roasted turkey, diced tomatoes, chopped cucumber, romaine, smoked bacon, crumbled blue, boiled egg, avocado + buttermilk ranch dressing.

Chinatown Chicken Crunch

Panko breaded sesame chicken, shredded Napa and red cabbage, mixed field greens, cucumber, carrots, red peppers, scallions, mandarin, edamame + crispy won tons and ginger soy vinaigrette.

* low-fat dressing option available



SOUP

Dragon's Breath Chili

Fresh cut chuck, spicy Italian pork sausage and bacon, fire roasted: jalapenos, poblanos and Anaheims. Tomatoes, beans and finished with sharp cheddar, sour cream and crispy fries.

Fully Loaded Baked Potato

Crushed baked Idahos and cream with crumbled smoked bacon bits, sour cream, cheddar and chives.

Turkey Tortilla

Hearty homemade broth, fire-roasted tomatoes, jalapeno, shredded house rotisserie roasted turkey, lime crema, avocado + crispy tortilla strips.

FRESH BAKED BREAD

* available on request

Rosemary Garlic Focaccia

Caramelized sweet onion, fresh herbs and garlic + evo.

Crispy Flatbread

Mixed seeded with sea salt.



BURGER + SANDWICH

All served with natural cut fries.

Guy's Big Bite Burger

Guy's Pat LaFrieda custom blend, all-natural Creekstones Farm black Angus beef patty, LTOP (lettuce, tomato, onion + pickle), SMC (super-melty-cheese) and a slathering of Donkey sauce on garlic-buttered brioche.

The Ringer

Guy's Pat LaFrieda custom blend, all-natural Creekstones Farm black Angus beef patty, crispy rojo onion ring, bourbon brown sugar BBQ sauce, LTOP, SMC and a slathering of Donkey sauce on garlic-buttered brioche.

Shrimp Po'Boy

Lightly seasoned and fried cornmeal-panko shrimp. Dressed in true New Orleans style with Creole mayo, shredded cabbage, tomato and pickle.



Bloody Mary Flank

Premium flank steak marinated for 24 hours in Guy's signature bloody mary mix. Grilled and topped with melted mozz, tomato, red onion + horseradish mayo.

Unyawns Cajun Chicken Ciabatta

Grilled cajun-spiced flattened chicken breast with a slathering of Donkey sauce, shredded iceberg, sliced tomato on a garlic butter toasted ciabatta

Roasted Pork Bahn Mi

Guy's rotisserie roasted pork, honey-soy glaze, pickled carrots and radish, cucumber ribbons, cilantro + slather of house made mayo

The Reuben Kulakofsky

House made premium corned beef piled high on crispy, buttery toasted rye with sauerkraut, melted Swiss, pickle + Russian dressing.

Jalapeno Turkey Melt

House rotisserie roasted turkey, fire roasted green chiles, jalapeno jack cheese, red bell pepper + Donkey sauce



PASTA

Pepperoni Studded Lasagna

Sweet Italian sausage, hand cut pepperoni, ricotta, mozzarella and parmesan + house made marinara

Chipotle Shrimp with Cajun Hot Links

Sautéed shrimp, smoked sausage, tomatoes, scallions, penne pasta + chipotle BBQ cream sauce.



Tequila Turkey Fettucine

House rotisserie roasted turkey, peppers, garlic, cilantro, tomato + tequila alfredo sauce.



Cajun Chicken Alfredo

Cajun-spiced blackened chicken breast, white wine, sun dried tomatoes, fettucine + creamy parmesan sauce.

Bacon Mac n Cheese

Creamy three-cheese sauce, large elbow mac, grated parm, crumbled bacon bits, scallions + cheese crackers.

Tipsy Garden Pasta with Roasted Garlic Cream Sauce

Cremini mushrooms, onion, spinach, zucchini, whole grain penne, + vodka garlic cream sauce.



ENTRÉE

Crispy Braised Pork Shank with Gremolata

Slow-braised pork shank, golden raisins, fresh herb and lemon gremolata, jus + roasted garlic mash

BBQ Buffalo Meatloaf

Guy's recipe for meatloaf made with lean ground buffalo, BBQ glaze, sweet onion straws + roasted garlic mash

Grt

Beer and Honey Porchetta

Garlic, herb and fennel stuffed porchetta, rotisserie roasted and glazed with Morgan's Red Ale, orange blossom honey and milk + spinach and beans.

Bacon Wrapped Filet

Thick-cut, Applewood smoked bacon wrapped Choice USDA 10oz filet with balsamic and California cabernet glaze + seasonal vegetables.

Grilled Lamb Chops with Mint Pesto

Rosemary, garlic and lemon marinated lamb chops, fresh minted pesto + seasonal vegetables

Root Beer Pork Ribs

Baby back rib rack glazed with Heartland Root Beer and brown sugar BBQ sauce + seasoned fries

Cedar Plank Salmon with Jalapeno-Apricot Jam

Jalapeno and apricot glazed salmon filet, baked on cedar with fresh rosemary + roasted garlic mash

Steak Diane

10oz of filet mignon medallions, shallots, creminis, brandy pan sauce + roasted garlic mash

Grt.

Sangria Glazed Shrimp

Sautéed shrimp, red onion, bell peppers, green apple, crispy noodles + signature sangria glaze



Hanger Steak with Chimichurri

Tender grilled, 10oz aged hanger steak, crispy sweet onion straws + Guy's chimichurri sauce.

44th Street NY Strip

Flavorful Choice USDA aged bone-in 12oz New York strip, rosemary and roasted garlic butter + rojo onion rings.

Slamma Jamma Chicken Parm

Panko breaded natural chicken breast, whole-milk mozzarella, penne pasta + house made marinara.

SIDES

Asparagus

Steamed or Sautéed, add parmesan...



Rojo Onion Rings

Buttermilk-sriracha brine, crispy panko, fried until golden brown. Slightly spicy + cool ranch dipping sauce.

Roasted Garlic Mash

Creamy mashed potatoes with a hint of roasted garlic.

Rice a Munee

Basmati pilaf, vermicelli, white wine, onions, carrots, peppers and peas

FRIES

Guy's fries are all-natural and hand-cut with skin-on, fried to crispy, golden perfection and lightly seasoned.

Seasoned Fries

Garlic Fries

Sweet Potato



FOR THE KIDS

Served with all natural fries OR carrots and celery sticks...

Cheeseburger

Guy's special blend all beef patty, American cheese, buttered brioche + fries

Quesadilla

Flour tortilla, melted Mexican cheese blend

Pretzel Chicken Tenders

Crispy pretzel-coated tenders, fries + honey mustard dipping sauce

Root Beer Ribs Tender baby back ribs, root beer glaze, BBQ sauce + fries

Mac n Cheese Three-cheese sauce, elbow mac + crunchy cheese crackers

PBJ

Peanut, butter and jelly + fries



DESSERTS

Bananas Foster for Two

Caramelized bananas, espresso-caramel sauce, ice cream + banana liqueur



Salted Whiskey Caramel Fool

Sea salt whiskey caramel, macerated strawberries, toasted pound cake, fresh whipped cream + pecans

Baked Alaska

Napolean ice cream, pound cake, torched meringue + orange liqueur.

The Triple Double Pie

Chocolate chip mint ice cream, crushed chocolate mint wafer cookies, chocolate mint candy + sauce.

Gt Fried Ice Cream

Crispy, lightly fried ice cream boulder, hot fudge sauce + fresh whipped cream.

New York Cheesecake

House made NY Cheesecake, graham cracker, + whipped cream and seasonal fruit.

Homemade Apple Pie

Orchard green apples, flakey buttery crust + ice cream.



Ferndale Lumber Jack

Rich chocolate cake, chocolate butter cream + fresh whipped cream and berry coulis

Hazelnut Rice Pudding

Creamy hazelnut-vanilla, rice pudding with cardamom, apricot and crushed, hazelnut brittle + Frangelico floater.

Hot Fudge Sundae with Warm Brownie Bits

Creamy vanilla ice cream, hot fudge sauce, fresh whipped cream, toasted chocolate brownie.







BAR SNACKS

from the bar...

Warm Spiced Peanuts & Pretzel Mix

Stuffed Olives (Provolone, Jalapeno, Gorgonzola, Plain)

Steamed Edamame + Sea Salt

Mixed Pickled Vegetable Tray

