



AMERICA[★]

Breakfast



SPECIALTIES

STEAK & EGGS*

Grilled aged New York sirloin steak and two eggs any style 14.95

COUNTRY HAM STEAK & EGGS*

Broiled bone-in ham steak and two eggs any style 12.95

AMERICA'S BREAKFAST*

Two pancakes, two eggs any style and choice of applewood smoked bacon or pork sausage links 14.95

NEW YORK BREAKFAST SANDWICH*

Freshly baked Kaiser roll with fried egg, tomato, applewood smoked bacon and cheddar cheese 12.95

BAGEL MANIA*

Grilled New York bagel sandwich with scrambled eggs, bacon, shaved ham and American cheese 12.95

EGGS & OMELETS*

Served with home fries & choice of toasted white, wheat, rye or sourdough bread

NEW YORK STATE OF MIND

Two eggs any style with choice of applewood smoked bacon or pork sausage links 12.95

EGGS BENEDICT

Canadian bacon on a toasted English muffin with poached eggs and hollandaise sauce 12.95

NEW YORK SCRAMBLE

Freshly scrambled eggs with sautéed mushrooms, tomato, green onion and cheddar cheese 11.95

HUEVOS RANCHEROS

Two eggs and black beans with fried corn tortillas, topped with ranchero sauce and añejo cheese 11.95

NEW YORK LOX & EGGS

Scrambled eggs with freshly cut lox, sautéed onions and chives 11.95

FIT & TRIM

BREAKFAST SMOOTHIES

RAZZLEBERRY • STRAWBERRY BANANA • BLUEBERRY POMEGRANATE 6.50

YOGURT PARFAIT

Stonyfield organic yogurt with fresh berries and honey granola 8.95

POACHED SALMON & EGGS*

Sautéed spinach, grilled tomatoes and two poached eggs 12.95

EGG WHITE WRAP*

Scrambled egg whites, diced chicken apple sausage, roasted tomatoes, green onion and Asiago cheese wrapped in sun-dried tomato tortilla 12.95

PROTEIN POWER SURGE*

Grilled chicken breast, roasted tomatoes, squash and scrambled egg whites with mushrooms 12.95

SOUTHERN FRIED

CHICKEN & WAFFLE

Belgian waffle topped with fried chicken and warm maple syrup 13.95

BAGEL & LOX*

Thinly sliced cured salmon with a fresh toasted bagel, chive cream cheese, sliced red onion and tomato 10.95

COLORADO CAMPOUT*

Pan fried brook trout, crisp bacon and two eggs any style 13.95

CORNED BEEF HASH & EGGS*

Hand pulled corned beef and diced potatoes with onions and peppers served with two eggs any style 12.95

WILD MUSHROOM OMELET

A mix of seasonal mushrooms sautéed with shallots, herbs and imported Swiss cheese 10.95

ASPARAGUS & FETA

CHEESE OMELET

Diced asparagus, crumbled feta, fresh dill and chives 10.95

ABC OMELET

Avocado, applewood smoked Bacon and Wisconsin Cheddar 11.95

WESTERN OMELET

Hickory smoked ham, bell peppers and sautéed onions 10.95

HAM & CHEESE OMELET

Virginia ham with aged cheddar 11.95

SEASONAL FRUIT & BERRIES

Sliced seasonal melon, fresh berries and choice of tuna salad or cottage cheese 11.95

RUBY RED GRAPEFRUIT

Caramelized grapefruit with Greek yogurt parfait and mint fruit salad 10.95

STEEL CUT OATMEAL

Irish oats, brown sugar, raisins and cream 6.95

CASCADIAN FARMS ORGANIC

CINNAMON RAISIN GRANOLA 7.95

CEREAL

Served with 2%, 1% or skim milk

Kashi 7 Whole Grain, Raisin Bran, Frosted Flakes, Rice Krispies or Special K 6.50

OFF THE GRIDDLE

STACK OF PANCAKES

Served with warm maple syrup

Buttermilk 8.95
Blueberry 9.95
Banana topped with Nutella 10.95
Red Velvet with Cream Cheese Icing 10.95

FROSTED FLAKES FRENCH TOAST

Dipped in a sweet egg batter and cooked golden brown 10.95

CROISSANT FRENCH TOAST

Coated in vanilla and cinnamon egg batter served with pastry cream and fresh berries 11.50

BELGIAN WAFFLE

Crisp and light with honeycomb pockets 10.95



BURGERS & SANDWICHES

Served with French fries

AMERICA'S BURGER*

Half pound ground sirloin, lettuce, tomato, red onion and pickle on a soft brioche bun 10.95

Additional toppings .50 each:

Cheese, grilled onions, sautéed mushrooms, bacon, avocado

CUBAN

Shaved pork and ham with Swiss cheese, pickles, mustard and mayo 12.95

TURKEY BURGER

Half pound lean ground turkey with melted cheddar cheese, lettuce, tomato, onions and dill pickle on whole wheat 11.50

BLT

Applewood smoked bacon, tomato and lettuce on choice of bread 10.95

ALBACORE TUNA SALAD SANDWICH

Tomato, dill pickle and onions served on whole wheat 10.95



SIDES

Toast 2.00	Sausage 3.95
English Muffin 2.50	Chicken Apple Sausage 4.50
Bagel & Cream Cheese 4.00	One Egg Any Style* 2.95
Warm Blueberry Muffin 4.00	Two Eggs Any Style* 4.50
Home Fries 3.50	Cottage Cheese 2.50
Applewood Smoked Bacon 3.95	

18% gratuity will be added to parties of 6 or more. All major credit cards accepted. Please let your server know if you have any food allergies, as not all ingredients are listed on the menu. For all private party information call 740.6433 or www.arkvegas.com



*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.



DESSERTS

NEW YORK STYLE CHEESECAKE

Creamy New York classic with strawberry, blueberry or pineapple topping 6.95

HOT FUDGE BROWNIE SUNDAE

Fresh-baked brownies with rich vanilla ice cream, hot fudge, fresh whipped cream and crunchy walnuts 7.95

CENTRAL PARK

A decadent milk chocolate mousse with a peanut butter candy crunch bottom 5.95

NEW YORK NIGHTS

Rich dark chocolate mousse paired with raspberry truffle filling and chocolate cake 6.50

OLD SOUTHERN CHEESECAKE

Traditional sour cream cheesecake topped with strawberries with a graham cracker crust bottom 6.95

SEATTLE MOCHA FIX

Mocha buttercream, ganache and bittersweet chocolate with vanilla sponge soaked in coffee cocktail 6.50

TIRAMISU

Traditional mascarpone cheese mousse with espresso coffee syrup drenched lady fingers 6.95

CALIFORNIA FRUIT TART

Assorted fresh fruit with vanilla custard in a sweet tart shell 5.95

NEW ORLEANS CHOCOLATE ÉCLAIR

Pâte à choux pastry filled with vanilla bean custard topped with chocolate glaze 6.50

FOUR CORNERS CHOCOLATE MOUSSE PARFAIT

Rich chocolate mousse with chocolate cake and cocoa nibs 6.50



TROPICAL FRUIT FAVORITES 8

MARGARITAS, PIÑA COLADAS & DAIQUIRIS

Strawberry, Mango, Passion Fruit, Wild Berry, Guava or Peach

SPECIALTY DRINKS 8

FIRECRACKER ICED TEA

Traditional Long Island Iced Tea boosted with Blue Curacao and Grenadine

RASPBERRY LEMONADE

Stolichnaya Razberi Vodka, Torani Vanilla Syrup, Fresh Lemonade and Fresh Mint

FRUITY BOOTY

Southern Comfort, Malibu Rum, Peachtree Schnapps, Amaretto and Pineapple Juice

THE DECKHAND

Bacardi 151, Midori, Orange Juice and Sierra Mist

CANYON ROSE

Citrus Vodka and Chambor

BEER

BOTTLED BEER

Budweiser

Miller Lite

Bud Light

Coors Light

Michelob Ultra

O'Douls

Anchor Steam

Lagunitas "Little Sumpin' Sumpin" Ale

Dogfish Head 60 Minute IPA

Woodchuck Cider

IMPORTED BOTTLE

Heineken

Corona

Stella Artois

DRAFT BEER

Budweiser

Bud Light

Blue Moon

Guinness

Fat Tire Amber

Sam Adams

Seasonal

Pabst Blue Ribbon

WINE

WHITE WINE

CALIFORNIA

Canyon Road Chardonnay

Kendall Jackson Chardonnaya

Sterling Sauvignon Blanc

Woodbridge White Zinfandel

GLASS

BOTTLE

7

26

10

38

8

30

6

22

RED WINE

CALIFORNIA

Canyon Road Cabernet

Kendall Jackson Cabernet

Canyon Road Merlot

Estancia Merlot

7

26

10

38

7

26

10

38

BUBBLY

New York-New York, American Champagne

Korbel Brut, California

7

26

10

38



