

INTRO

Welcome to The Sidewalk Café. At Bally's we only use the very freshest ingredients in all of our dishes. Our meats are USDA Choice that are cut fresh daily in our own butcher shop.

We require all of our seafood to be USDA inspected for quality including our Atlantic Salmon that is flown in fresh everyday.

We also take pride in using #1 Mexican White shrimp that is considered the very best in the world. We have established a system that necessitates all of our produce companies to specially clean everything before it is delivered to our restaurants; we then very carefully select the best items before cleaning the products again and preparing them for you.

We know you will enjoy your meals here and feel that The Sidewalk Café is your home away from home.



BAKERY

French Butter or Chocolate Croissant

With jelly and butter

Apple, Cherry or Cheese Danish

Blueberry, Chocolate Chip, Orange or Cranberry Oversized Muffin

With jelly and butter

Cinnamon Swirl Sticky Roll

English Muffin, White, Wheat or Cinnamon Raisin Toast

With jelly and butter

Onion, Poppyseed, Plain or Low Carb Bagel

With cream cheese and jelly

BALLY'S CONTINENTAL EXPRESS

A glass of freshly squeezed orange juice, assortment of freshly baked mini pastries with butter and jelly, yogurt, granola and a piece of whole fruit with your choice of fresh brewed coffee or select teas

FRUITS & CEREALS

Yogurt Parfait

Raspberries, blueberries, blackberries, strawberries, vanilla yogurt and granola

Fruit Plate Low Carb

Fresh sliced fruit with berries, fresh baked fruit bread and cottage cheese or yogurt

Grapefruit Low Carb

Fresh grapefruit segments with fresh mint

Assorted Cold Cereal Selection

With Sliced Banana and Strawberries, add

Hot Oatmeal

With brown sugar and raisins on the side

Cream of Wheat

With Sliced Banana and Strawberries, add

HOUSE SPECIALS

Bagel and Lox

Smoked salmon, sliced tomato, shaved red onion,
capers and cream cheese

Eggs Benedict

English muffin, poached eggs, Canadian bacon and hollandaise,
served with hash browns

Corned Beef Hash

Shredded corned beef and potatoes, two poached eggs

Sidewalk Cafe Steak & Eggs

Char-broiled 6 oz. New York strip steak, three eggs,
hash browns and charred tomato

Country Fried Steak

Smothered in country gravy with two eggs,
hash browns and biscuits

EGGS & OMELETTES

Three of a Kind

Three eggs, three sausage, three strips of bacon,
hash browns and toast

Deuces Wild

Two eggs, ham steak, hash browns and toast

Straight Flush

Two eggs, two sausage, two strips of bacon, half slice of ham,
hash browns and toast

All-American Omelette

Peppers, onions, turkey, tomatoes, American cheese,
hash browns and toast

High Roller Omelette

Bay shrimp, crab, onions, mushrooms, Swiss,
hash browns and toast

Sidewalk Special Omelette

Chorizo, peppers, onions, tomatoes, cheddar,
hash browns and toast

Bally's Alternative

Egg whites, tomatoes, spinach, mushrooms and asparagus
with a side of fresh fruit

Build-Your-Own Omelette

Plain Three Egg Omelette

Add toppings: ham, peppers, onions, mushrooms, tomatoes,
bacon, American, Swiss or cheddar
per topping

PANCAKES & WAFFLES

Pancakes

Two buttermilk pancakes, whipped butter
and maple syrup

Topped with Fresh Sliced Bananas, Blueberries or Strawberries, add

French Toast

Three pieces of Texas-size French toast, whipped butter,
brown sugar and maple syrup

Topped with Fresh Sliced Bananas, Blueberries or Strawberries, add

Bally's Waffle

Malted buttermilk waffle, whipped cream or whipped butter

Topped with Fresh Sliced Bananas, Blueberries or Strawberries, add

Breakfast Sandwich

Ham, scrambled egg, hash browns and American cheese on a
bagel or croissant, served with a side of fresh fruit

Boulevard Sampler

Two pancakes or two French toast with
two eggs, two strips of bacon, two sausage
and hash browns

SIDES

**Breakfast Ham, Sausage or
Applewood Smoked Bacon**

Crisp Hash Brown Potatoes

Cottage Cheese

Fresh Fruit Cup

Biscuits

Corned Beef Hash

One Egg (Any Style)

Two Eggs (Any Style)

Short Stack Pancakes

WHITE WINES

Glass Bottle

- 450 Kenwood 'Yulupa' Chardonnay, California 2002
- 2020 J. Lohr 'Bay Mist' White Riesling, Monterey 2003
- 303 Johannes Egberts Piesporter Michelsberg
Spatlese, Mosel 2003
- 443 St. Francis Chardonnay, Sonoma 2002
- 483 Benziger Fume Blanc, Sonoma 2000
- 490 Château Ste. Jean Gewurztraminer, Sonoma 2002
- 472 Covey Run Riesling, Washington 2003

RED WINES

- 589 Montevina Terra d'Oro 'Deaver Ranch'
Zinfandel, Amador 2000
- 580 Beaulieu Vineyards Coastal Pinot Noir,
California 2002
- 540 Kenwood 'Yulupa' Cabernet Sauvignon,
California 2000
- 534 J. Lohr 'Seven Oaks' Cabernet Sauvignon,
Paso Robles 2001
- 577 Benziger Merlot, Sonoma 2001
- 621 Ravenswood 'Icon' Syrah, Sonoma 2000
- 565 Chateau Ste. Michelle Merlot, Washington 2001

BLUSH WINES

- 600 Sutter Home White Zinfandel, California 2002
- 604 Kenwood White Zinfandel, California NV

APPETIZERS

Shrimp Cocktail

Four chilled jumbo shrimp with cocktail sauce

Quesadilla

Char-broiled chicken or chorizo, Ortega chiles and cheddar cheese

Buffalo Wings

Spicy hot, mild, medium or sweet barbecue, served with bleu cheese or ranch, carrot and celery sticks

Potato Skins

Topped with bacon, cheddar, tomatoes and green onions, served with sour cream

Nachos Grande

Corn tortilla chips, grilled chicken or beef machacca, black beans, green onions, jalapeño chiles, cheddar-Jack cheese, sour cream, pico de gallo and guacamole

Calamari and Rock Shrimp

Pasilla chile dusted with fire roasted yellow pepper aioli

SOUPS & SALADS

New England Clam Chowder

Cup Bowl

Hearty and rich with oyster crackers

Matzo Ball

Cup Bowl

Rich chicken broth, matzo ball and chicken breast meat with saltines

French Onion Soup

Oven baked with hearty crouton, gruyere and emmenthal cheese crust

Tortilla Soup

Cup Bowl

Zesty tomato broth with crisp fried flour tortillas and cool sour cream

The Classic Dinner Salad

Iceberg lettuce, cucumber, tomato and red onion

Spinach and Bacon Salad ^{Low Carb}

Spinach leaves, sliced button mushrooms, shaved red onion with warm bacon dressing

Cobb Salad

Roast turkey, bacon, bleu cheese, hard boiled egg, cucumber, tomatoes, avocado, bleu cheese dressing

Caesar Salad

Crisp romaine tossed with tangy Caesar dressing, homestyle garlic croutons and parmesan cheese

With Char-Broiled Chicken Breast, add

With Grilled Shrimp, add

Honey Sesame Chicken Salad

Sesame soy marinated chicken with crisp lettuce, fried onion, toasted almonds, crisp noodles, honey soy dressing

SANDWICH BOARD

Served with Your Choice of French Fries, Onion Rings, Cole Slaw, Potato Salad or a Cup of New England Clam Chowder or Tortilla Soup.

California Club

Roast turkey, ham, lettuce, tomato, smoked bacon and mayonnaise, your choice of white, wheat, rye or sourdough bread

Grilled Chicken

On a Kaiser with mushrooms, onions and melted provolone, lettuce and tomato on the side

Philly Cheesesteak

Classic Philly meat, provolone cheese, peppers and onions on a fresh baked sub roll, marinara sauce on the side

Reuben

Corned beef, sauerkraut and Swiss cheese on grilled rye with Thousand Island dressing

Avocado BLT

Fresh sliced avocado with lettuce, tomato, smokehouse bacon and mayonnaise on white, wheat, sourdough or rye

Tuna Melt

Albacore tuna salad on sourdough and smothered with melted Swiss cheese

Prime Time

Shaved prime rib on a French roll with creamy horseradish sauce and au jus

Veggie Wrap

Crisp cucumber, green peppers, alfalfa sprouts, leaf lettuce, tomatoes, red onions with ranch dressing, wrapped in a flour tortilla

Smoked Salmon

On pumpernickel with herbed cream cheese, red onion, sliced tomatoes, capers and cucumber with cucumber-dill dipping sauce

Bally's Classic Burger

Half pound of grilled beef on a Kaiser with lettuce, tomato and onion on the side

Add American, Swiss, Cheddar, Mushrooms, Bacon, Sauteed Onions per item

Meatball Parmesan

Three meatballs and tomato sauce on a sub roll, oven baked with mozzarella and parmesan

Tuna Salad or Chicken Salad

Your choice of fresh albacore tuna salad or chunky chicken salad on a fresh baked croissant with lettuce and tomato

PANINI a la GRIGLIA

Prepared Traditionally on Our Authentic Panini Machine and served with Your Choice of French Fries, Onion Rings, Cole Slaw, Potato Salad or a Cup of New England Clam Chowder or Tortilla Soup.

Mortadella Panini

With fontina cheese, roasted peppers, tomatoes, olives and roasted pepper aioli

Panini Giardinare

Grilled eggplant, zucchini, fire roasted peppers, provolone cheese and basil aioli

DINNER SPECIALTIES

*All Dinner Entrees are served with a Basket of Bread.
Add a Small Classic Dinner Salad for*

Oriental Noodle Bowl

Ramen noodles, bok choy, carrots, roast pork and chicken in a rich broth with scallions

Mahogany Chicken Low Carb

Soy and sesame roasted half chicken brushed with fresh ginger, scallions and cilantro, served on a bed of stir-fried vegetables

Spaghetti

With marinara sauce With Meatballs, add

Broiled Atlantic Salmon Low Carb

With hollandaise sauce, fresh lemon and Chef's selection of seasonal vegetable

Fish and Chips

Hand dipped flaky whitefish fried crisp, served with French fries and tartar sauce

Fried Chicken

Honey batter dipped chicken, fried and served with corn fritters, mashed potatoes and Chef's selection of seasonal vegetable

Prime Minister

King cut prime rib of beef, au jus, Chef's selection of seasonal vegetable and your choice of baked potato, French fries or mashed potatoes
Petite Cut

Open Faced Hot Turkey Sandwich

Oven roasted turkey breast on white bread with giblet gravy, mashed potatoes and Chef's selection of seasonal vegetables

Barbecue Baby Back Pork Ribs

Grilled on an open flame and basted with a tangy honey BBQ sauce, served with cole slaw and your choice of baked potato, French fries or mashed potatoes
Half Rack Full Rack

New York Strip Steak

10 oz. NY strip steak with caramelized onions and mushrooms, served with cole slaw and your choice of baked potato, French fries or mashed potatoes

Chicken Parmigiana

Crisp chicken breast smothered in marinara sauce, mozzarella and parmesan, oven baked, served over spaghetti with garlic bread

Old Fashioned Meatloaf

Mashed potatoes, brown gravy and Chef's selection of seasonal vegetable

Filet Mignon

Salt and pepper rubbed, served with choice of potato and Chef's selection of seasonal vegetable

Shrimp Scampi

Sauteed shrimp, olive oil, garlic and lemon juice, served over spaghetti with garlic bread

SIDES

Baked Potato, Mashed Potatoes,
Thick Cut Onion Rings,
Chef's Fresh Vegetable Selection,
Cole Slaw, Potato Salad,
French Fries or Biscuits

Spaghetti Marinara

BEVERAGES

Assorted Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange Slice,
Dr. Pepper and Pink Lemonade

Parisian Blend Coffee and Decaffeinated Coffee

Espresso

Cappuccino

Café Au Lait

Café Latte

Herbal Teas

Iced Tea

100% Pure, Fresh Squeezed Orange
or Grapefruit Juice

Chilled Cranberry, Tomato
or Apple Juice



KID'S MENU

*Available to Our Younger Guests 12 and Under.
Kid's Meals include a Choice of a Soft Drink and an Ice Cream Sundae.*

Bally's Bear Pancakes

**Scrambled Eggs with One Sausage,
One Bacon and Hash Browns**

Hot Dog and French Fries

Spaghetti and Meatballs

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Cheese Quesadilla and French Fries

Cheese Pizza

DESSERTS

All Desserts Priced at

Milk Shake

Chocolate, Strawberry or Vanilla

Smoothies

Strawberry, Blueberry, Kiwi-Strawberry, Strawberry-Banana

Deep Dish Apple Pie

Caramelized apples in a flaky butter crust, topped with fresh whipped cream (also available in sugar-free)

Banana Cream Pie

A layer of chocolate cake and chocolate cream topped with caramelized bananas and banana cream with whipped cream and caramel sauce

Coconut Cream Pie

Toasted coconut crust filled with coconut custard and topped with whipped cream

Cheesecake

Traditional creamy cheesecake with fresh berry compote (also available in sugar-free)

Chocolate Cake

Dark chocolate cake layered with chocolate ganache, served with fresh strawberries and whipped cream

Homemade Ice Creams and Sherbets

Vanilla Bean, Chocolate or Strawberry ice cream or Raspberry or Orange sherbet

Ice Cream Sundae

Your choice of ice cream topped with hot fudge, strawberries, nuts and pineapple topping with whipped cream

Banana Split

Fresh split bananas and three scoops of ice cream topped with strawberries, pineapple and chocolate syrup