

PYRAMID CAFE

TEMPLE TEMPTATIONS

JUMBO SHRIMP COCKTAIL
Served with cocktail sauce

CREAMY GARLIC SHRIMP
Served with garlic bread

TEMPURA SHRIMP
Served with orange chili dipping sauce

NACHOS
Corn chips with melted cheese, guacamole, salsa, and sour cream
With taco meat
With diced chicken

MARYLAND CRAB CAKES
Served with mango sauce and pineapple relish

CHICKEN TENDERS
Served with ranch dressing

CHEESE QUESADILLAS
With grilled tender chicken

PERSONAL DEEP DISH PIZZAS

SAUSAGE AND PEPPERS
With sautéed red onions

MARGHERITA
Cheese, sliced Roma tomatoes and basil

CHICKEN
With sweet red onions, roasted garlic and sun-dried tomatoes

MEAT LOVERS
Pepperoni, Italian sausage and Canadian bacon

VEGETABLE
Broccoli, roasted peppers, mushrooms, roma tomato and spinach

CHEESE
Mozzarella cheese

SOUPS OF THE GODS

BAKED FRENCH ONION SOUP
Smothered with cheese

CHICKEN IN THE POT
With a half chicken, noodles and matzo balls

SOUP DU JOUR
Colossal Mug or Bowl

RAMEN NOODLE SOUP
Chicken or Seafood

SPECIAL LUNCHES & DINNERS DAILY

SALAD DISCOVERIES

COBB SALAD

AHI TUNA SALAD
Grilled with Ahi Tuna steak served over mixed greens

ORIENTAL CHICKEN SALAD

CHEF'S SALAD

TACO SALAD

With Beef
With Chicken

CAESARS SALAD

With Chicken
With Shrimp

TOSSED GREEN SALAD

OASIS FRESH FRUIT PLATTER
An abundance of seasonal fresh fruit served with yogurt or cottage cheese

PHARAOH'S PHAVORITES

FAJITAS

Tender strips of marinated steak, chicken breast, or shrimp served on a sizzling skillet with sautéed onions, peppers, black beans, guacamole, shredded jack and cheddar cheese, pico de gallo and sour cream. Served with flour tortillas.

CHICKEN • STEAK • SHRIMP
Combination of any two

FISH and CHIPS PLATTER

Tender Alaskan halibut filets breaded with a seasoned batter, fried to a golden brown, served with fries, cole slaw and our own special tartar sauce.

CHICKEN POT PIE

Tender chunks of chicken breast served with vegetables in our rich creamy sauce. Topped with our own pastry crust, baked to a golden brown.

CHICKEN PARMIGIANA

Lightly breaded chicken breast with mozzarella cheese, seasoning, sautéed and covered with a delicious tomato sauce, finished with Parmesan cheese. Served with vegetable and a side of pasta.

OLD-FASHIONED SPAGHETTI MARINARA

Served with a side of parmesan cheese and garlic cheese bread.

KING'S CHAMBER ENTREES

All dinner items served with soup du jour or dinner salad, vegetable du jour, fresh rolls, butter and your choice of French fries, rice, mashed or (baked potato served 4:00 pm to 2:00 am)

PRIME RIB DINNER

(available 4pm to 2am daily)

Slow roasted Prime Rib of Beef served with seasonal vegetables and your choice of baked, mashed or French fried potatoes.
8 oz or 12 oz

HALF ROASTED or BBQ CHICKEN

Half spring chicken roasted to perfection. Plain or BBQ sauce.

NEW YORK STRIP STEAK

12 oz USDA choice New York sirloin broiled to your liking served with choice of potato and vegetable du jour.

FILET MIGNON

8 oz USDA choice aged beef served with béarnaise sauce and vegetable du jour, with choice of potato.

HALIBUT STEAK

Roasted to perfection, served with citrus butter.

JUMBO FRIED SHRIMP

Lightly breaded and fried to a golden brown. Served with our own tangy cocktail sauce.

SALMON FILET

Broiled to perfection, served with citrus herb butter.

SANDWICH BOARD

All sandwiches are served on your choice of white, wheat, sourdough, rye, raisin bread, 9-grain, kaiser, or sourdough roll and your choice of French fries, potato salad, or cole slaw.

ROAST BEEF

HOT CORNED BEEF

SMOKED HAM

CHICKEN SALAD

B.L.T.

ALBACORE TUNA SALAD

ALBACORE TUNA MELT

GRILLED CHEESE

GRILLED HAM & CHEESE

TRADITIONAL CLUB

REUBEN SANDWICH

SANDWICH SPECIALTIES

GRILLED TURKEY BREAST PANINI

Turkey, avocado, melted cheddar, and roma tomatoes served on an Italian herb roll topped with mango mustard mayonnaise.

ISLAND SPICED AHI TUNA STEAK SANDWICH

Served on our rustic onion roll and topped with pineapple relish.

PHILLY CHEESESTEAK SANDWICH

Shaved steak, smothered with tripeppers, onions and Swiss cheese on a French roll.

MONTE CRISTO

Sliced breast of succulent turkey, cured ham and Swiss cheese, egg-dipped, grilled to a golden brown. Served with fresh fruit compote and powdered sugar.

SAN FRANCISCO CLUB

Roasted turkey breast, bacon, lettuce, tomato and served on a sourdough roll.

WESTERN BARBECUE PORK OR BEEF SANDWICH

Served over grilled onions topped with melted cheese on a rustic onion roll.

CHICKEN CAESAR ON FOCACCIA

Grilled rosemary herb chicken breast served with shaved parmesan cheese and Caesar salad on Italian sandwich bread.

THE LUXOR BURGER\ SELECTION

All burgers are accompanied with lettuce, tomato, red onions, and your choice of French fries, potato salad, or cole slaw.

CLASSIC BURGER

Plain or with your choice of cheese.

DELUXOR BURGER

Served with bacon, mushrooms, onions, American and Jack cheeses.

CALIFORNIA BURGER

Served with cucumber, sliced tomato, avocado and Jack cheese.

SOUTHWESTERN BURGER

Served with Ortega green chili, jalapeno Jack cheese and chipotle mayonnaise.

PATTY MELT

Served on grilled rye bread with Swiss cheese and sautéed onions.

GRILLED CHICKEN BREAST

Tender grilled breast of chicken served on a sesame seed bun.

We cook all our hamburgers medium-to-well. If you wish to have yours cooked otherwise, please inform your server. Please be aware that there is some risk of foodborne illness from consumption of raw or undercooked food of animal origin.

DESSERTS OF LUXOR

LUXOR'S FAMOUS GOURMET SUNDAES

Hot fudge, caramel or strawberry sundae with choice of ice cream, whipped cream, chopped nuts and a cherry.

TEMPLE of LUXOR BANANA SPLIT

Bananas surrounded by chocolate, vanilla and strawberry ice cream with pineapple, strawberry and chocolate toppings, whipped cream, nuts and cherries.

PYRAMID BROWNIE

Two scoops of vanilla ice cream aloft a pyramid-size brownie, smothered in hot fudge, whipped cream and nuts.

OLD FASHIONED APPLE PIE

Served with vanilla ice cream.

STRAWBERRY TALL CAKE

Fresh strawberries and strawberry sauce served over pound cake. Topped with whipped cream.

CHOCOLATE GANACHE LAYER CAKE

ICE CREAM or SHERBET

LUXOR CHEESECAKE

Plain or marble

BREAKFAST

Traditional Breakfast Specialties to Honor the Pharaoh's Ceremonial Morning Ritual.

REFRESHING FRUITS and NECTARS of the NILE

Juices (grapefruit, tomato, V-8, apple, fresh squeezed orange)

Chilled Grapefruit

Seasonal Fresh Melon

Seasonal Fresh Fruit Bowl

Stewed Prunes

Sliced Bananas

VALLEY of the GODS CONTINENTAL

Your selection of two pastries (danish, muffin or croissant), choice of juice and a beverage.

GIZA BREAKFAST

Two eggs, any style, choice of ham, bacon or sausage, hashbrowns and toast.

LUXOR SPECIAL

Two eggs basted and served on corn tortillas with chorizo, black-beans, jack and cheddar cheese, Spanish sauce, avocado and salsa.

PHARAOH'S PHAVORITE

Delicious chicken fried steak smothered with country gravy, two eggs, any style, served with hashbrowns and toast.

CORNED BEEF HASH AND EGGS

Corned beef hash and two eggs, any style, served with hashbrowns and toast.

THE PYRAMID BREAKFAST

Two eggs, prepared to your liking, with hashbrowns and toast.

LUXOR LOX PLATTER

Nova Scotia Salmon with cream cheese, sliced tomatoes, red onion and a toasted bagel.

EGGS BENEDICT A LA CHEOPS

Two poached eggs atop Canadian bacon, and a toasted English muffin. Served with hollandaise sauce and hashbrowns.

VALLEY OF THE KINGS BREAKFAST

U.S.D.A. Choice New York steak with two eggs, cooked to order, hashbrowns and toast.

Egyptian Omelettes

Three Egg Omelettes served with Hashbrowns.

Egg whites only or Egg Beaters

Plain

Denver

Ham

Spanish

Cheese

Ham & Cheese

Spinach, Tomato & Mushroom

Hot Off The Griddle

GOLDEN PANCAKES

Short Stack

Stack

Blueberry

THICK BELGIAN WAFFLE

With strawberries and whipped cream.

TRADITIONAL FRENCH TOAST

CINNAMON ROLL FRENCH TOAST

With caramelized apples and toasted almonds.

Hot And Cold Cereals

Featured Cereals

Oatmeal/Cream of Wheat

With Fruit

Side Of The Pyramid

Sausage Links

Ham Steak/Canadian Bacon

Bacon Strips

Hash Brown Potatoes

One Egg

Two Eggs

The Royal Grainery

Danish, muffin, croissant, English muffin or toast

Bagel and Cream Cheese

Biscuits and Country Gravy

Breakfast pastry basket

BEVERAGES OF THE NILE

Coffee (Regular and Decaffeinated)

Hot or Iced Tea

Iced Coffee

Cappuccino/Latte

Espresso

Double Shot

Soft Drinks

IBC Root Beer

Bottled Water

Shakes and Malts

Hot Chocolate

Whole Milk or 2% Milk

Pyramid Cafe Wine List

CHAMPAGNE / SPARKLING WINE:
Bin #

100 Martini and Rossi Asti Spumante

102 Korbel Brut

105 Mumm's Cuvée, Napa

CHARDONNAY:

Bin #

322 Kenwood

319 Meridian, Santa Barbara

BLUSH WINES:

Bin #

520 Beringer White Zinfandel

522 Sutter Home

CABERNET SAUVIGNON:

Bin #

442 Beringer "Knight's Valley"

446 Fetzer Barrel Select

MERLOT:

Bin #

481 Columbia Crest

483 Kendall Jackson

WINES BY THE GLASS

Piesporter Goldtröpfchen, Franz Reh

Woodbridge by Mondavi, Chardonnay

Woodbridge by Mondavi,
White Zinfandel

Woodbridge by Mondavi,
Cabernet Sauvignon

Woodbridge by Mondavi, Merlot

COCKTAILS ALSO AVAILABLE