



Gilley's
Las Vegas



SALOON
BAR-B-QUE
DANCE HALL



STARTERS

Buffalo Chicken Wings

Fried crispy with Frank's Original Red Hot Sauce. Served with celery sticks and bleu cheese 11.95

Spicy Deviled Eggs

Smoked paprika served with pickles and caperberries 8.95

Texas Nachos Grande

Corn tortillas piled high and smothered with Gilley Chili, cheese sauce, black olives, jalapeños, pico de gallo and topped with sour cream 14.95

Southern Style Chicken Tenders

Served with BBQ sauce and cilantro ranch 12.95

BBQ Chicken Quesadilla

Spicy BBQ chicken, onions, tomatoes, cheddar cheese. Served with pico de gallo and sour cream 11.95



Texas Nachos Grande



Hog Wings

Sweet Potato Fries

Served with house-made molasses catsup and maple marshmallow dipping sauce 8.95

Southern Style Hush Puppies

Keep them doggies quiet. Served with smoked onion chipotle mayo and cilantro ranch 7.95

Onion Ring Toss

Served with BBQ sauce and cilantro ranch 9.95

Gilley's BBQ Sliders

3 mouth watering BBQ pulled pork sliders topped with crispy onion strings 11.95

Hog Wings

When pigs fly...tender morsels of pork on the bone, tossed in your choice of smoked onion BBQ, Frank's Original Red Hot Sauce or cilantro vinegar 13.95

The Big Round-Up Sampler

A taste of some of our favorite menu teasers. Buffalo wings, onion rings, chicken tenders and hush puppies 15.95

CHILIS & SOUP

Gilley Chili

Ground beef, beans, tomato and spices with just the right amount of kick. You will eat the whole bowl! Served with a jalapeño corn muffin 6.95

Vegetarian Chili

Three kinds of beans, tomatoes and assorted garden veggies simmered in vegetable stock until thick & hearty, served with a jalapeño corn muffin 6.95

CT's Award Winning Pork Green Chili

Tender chunks of pork simmered with Hatch and Poblano Chiles, served with flour tortillas. *This chili took first place at the 2009 regional cook off* 7.95

Chicken Tortilla Soup

The best in the west, garnished with avocado, onion, shredded pepperjack cheese, crispy tortillas and sour cream 5.95



Pork Green Chili

SALADS

Fried Chicken Salad

Southern style fried chicken tossed with iceberg lettuce, radicchio, diced tomatoes, radishes, crumbled bleu cheese, Dijon - Honey Vinaigrette 14.95

Pulled Pork Salad

Shredded cabbage, greens, red onions, carrots, corn, tomatoes, peppers & cilantro 14.95

House Salad

Mixed greens, carrots, tomatoes, cucumbers, cheddar cheese, corn bread croutons with herbal ranch dressing 6.95

Traditional Caesar Salad

We take the tender inner leaves of romaine and toss them in a zesty Caesar dressing and garnish it with house-made croutons and white anchovies 12.95 Add chicken \$4

Gilley's Chopped Salad

Diced tomatoes, kidney and garbanzo beans, cheddar cheese, green onion, pepperoncini, black olives, chopped egg, carrots, radish and croutons. Tossed in a Honey Balsamic dressing 11.95

BAR•B•QUE

The Main Event

All Main Dishes Served with Choice of TWO Sides and Corn Bread

BBQ Short Rib

Smoked and then braised until fork tender. Served with Dr. Pepper BBQ glaze and crisp onion straws 21.95

Baby Back Ribs

Slow cooked, fall off the bone tender ribs, lightly brushed with our Gilley's BBQ sauce and finished on our wood burning grill 24.95
half rack 19.95

Meyers Hot Links

Imported from Elgin Texas. The real deal, grilled and great with a cold beer 14.95

BBQ Pulled Pork

Hand pulled, slow roasted pork shoulder. Great with Gilley's Jack Daniel's BBQ sauce 17.95

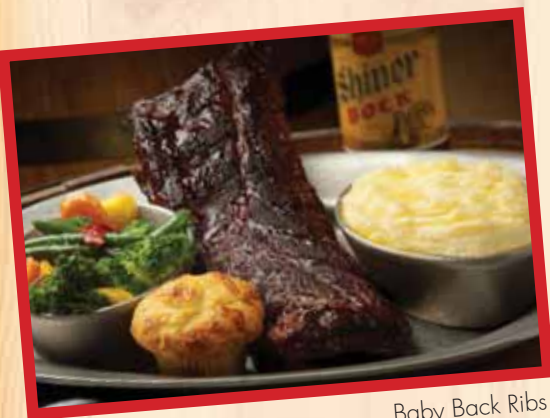
Brisket "Filet"

Braised in apple juice and finished in our smoker, a serious hunk of meat 18.95



Barbeque Short Rib

BBQ COMBOS



Baby Back Ribs

The Ten Gallon Platter

Meat and more meat! Baby back ribs, pulled pork, hot links & rotisserie chicken 34.95

Baby Back Ribs & Chicken Combo

½ rack of our fall off the bone tender ribs and rotisserie chicken 25.95

Baby Back Ribs & Pork Combo

½ rack of our fall off the bone tender ribs and your choice of hand pulled pork or authentic hot links 24.95

\$275
(\$25 for each additional person)

BBQ FEAST

Served Family Style for 8-10 People

Appetizers

CHOICE OF 3

Buffalo Chicken Wings • Spicy Deviled Eggs
Gilley's BBQ Sliders • Onion Rings
Southern Style Chicken Tenders
Hush Puppies

Sides

CHOICE OF 3

Cheddar Mac & Cheese
Green Bean Casserole with Crispy Onions
Buttermilk Whipped Potatoes
Molasses BBQ Baked Beans
Sautéed Vegetables • Cole Slaw
Potato Salad • Gilley's Seasoned French Fries

Create Your Own BBQ Meat Sampler

CHOICE OF 3

Baby Back Ribs - over two pounds
Southern Fried Chicken - over two pounds
Meyers Hot Links - over two pounds
BBQ Pulled Pork - over two pounds
Gilley's Brisket - over two pounds

Dessert Platter

COMBINATION OF ALL 3

Down Home Strawberry Shortcake
Warm Chocolate Walnut Brownie Sundae
Wild Blueberry Buckaroo Cheesecake

GILLEY'S SPECIALTIES

All Main Dishes Served with Choice of TWO Sides and Corn Bread

Southern Fried Chicken

Buttermilk marinated chicken, dredged in seasoned flour & fried crispy. Ma would be proud. 18.95

Country Fried Steak

Tenderized cube steak, breaded and pan fried, topped with country sausage gravy 16.95

Southern Fried Catfish

Corn meal crusted and served with Cajun Remoulade 18.95



Southern Fried Chicken

Gilley's House Made BBQ Sauces

#1 - Gilley's Jack Daniels BBQ Sauce

Big, bold and rich, just the right amount of smokiness and kick at the end

#2 - Carolina Mustard BBQ

Tangy vinegar, mustard and sweetness in perfect harmony

#3 - Smoked Onion BBQ

Savory smoked onion adds richness and texture, you could eat it by the spoonful

Frankie's Fried Shrimp

Jumbo breaded shrimp served with a tangy cocktail sauce 21.95

Flat Iron Steak*

8oz. Marinated in a special blend of olive oil, spices and herbs then grilled over our wood burning grill, bursting full of flavor 19.95

Blackened Salmon Filet*

On a bed of white cheddar and green chili grits topped with chipotle hollandaise 21.95

Half Rotisserie Chicken

Marinated and roasted to perfection finished on our wood burning grill 19.95

The Delmonico Steak*

16oz. Hand cut rib eye, big juicy steak flavor on the old wood burning grill 31.95

Add a Side Salad or Soup to any Entrée for \$2.99

Add a bottle of Roederer Cristal Champagne to any Entrée for \$299

SIDES

3.99

Two Cheddar Macaroni and Cheese
Green Bean Casserole
With crispy onions

White Cheddar and Green Chili Grits

3.49

Buttermilk Whipped Potatoes
Cole Slaw
Molasses Baked Beans
Sweet Corn on the Cob
Fresh Sautéed Vegetables
Gilley's Seasoned French Fries
Potato Salad



Two Cheddar Macaroni & Cheese

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BURGERS & SANDWICHES

BBQ Pulled Pork Sandwich

Slow cooked pork, pulled and mixed with Gilley's smoked onion BBQ sauce, topped with cole slaw 15.25

Hill Country Grilled Chicken Sandwich

Marinated chicken breast, pepper jack cheese, green chilies and grilled onions on toasted custom bun 15.25

Buffalo Chicken Sandwich

Breaded chicken breast, deep fried and tossed in Frank's Original Red Hot sauce and topped with bleu cheese cole slaw 15.50

Pulled Pork Burrito

BBQ pulled pork, Spanish rice, pico de gallo, cheese, lettuce, wrapped in a flour tortilla 14.95

Brisket Sandwich

Tender brisket sliced and piled high with jicama slaw and BBQ mayo 14.95

Chili Dog

All beef hot dog smothered in Gilley Chili, cheddar cheese and diced onions 8.25



Lone Star Burger

Lone Star Burger*

Bacon, your choice of cheese on custom made bun 15.95

Bob Wills Burger*

Sweet Gilley's Jack Daniels BBQ sauce, swinging guacamole, crispy onions and pepper jack cheese on custom bun of course, aah haaa! 15.95

Cajun Burger*

Blackened seasoning, grilled peppers and onions, Swiss and American cheese, custom made bun 15.25

Chili Cheese Burger*

Smothered in Gilley Chili, cheddar cheese, a fork and knife needed for sure 16.95

Veggie Burger

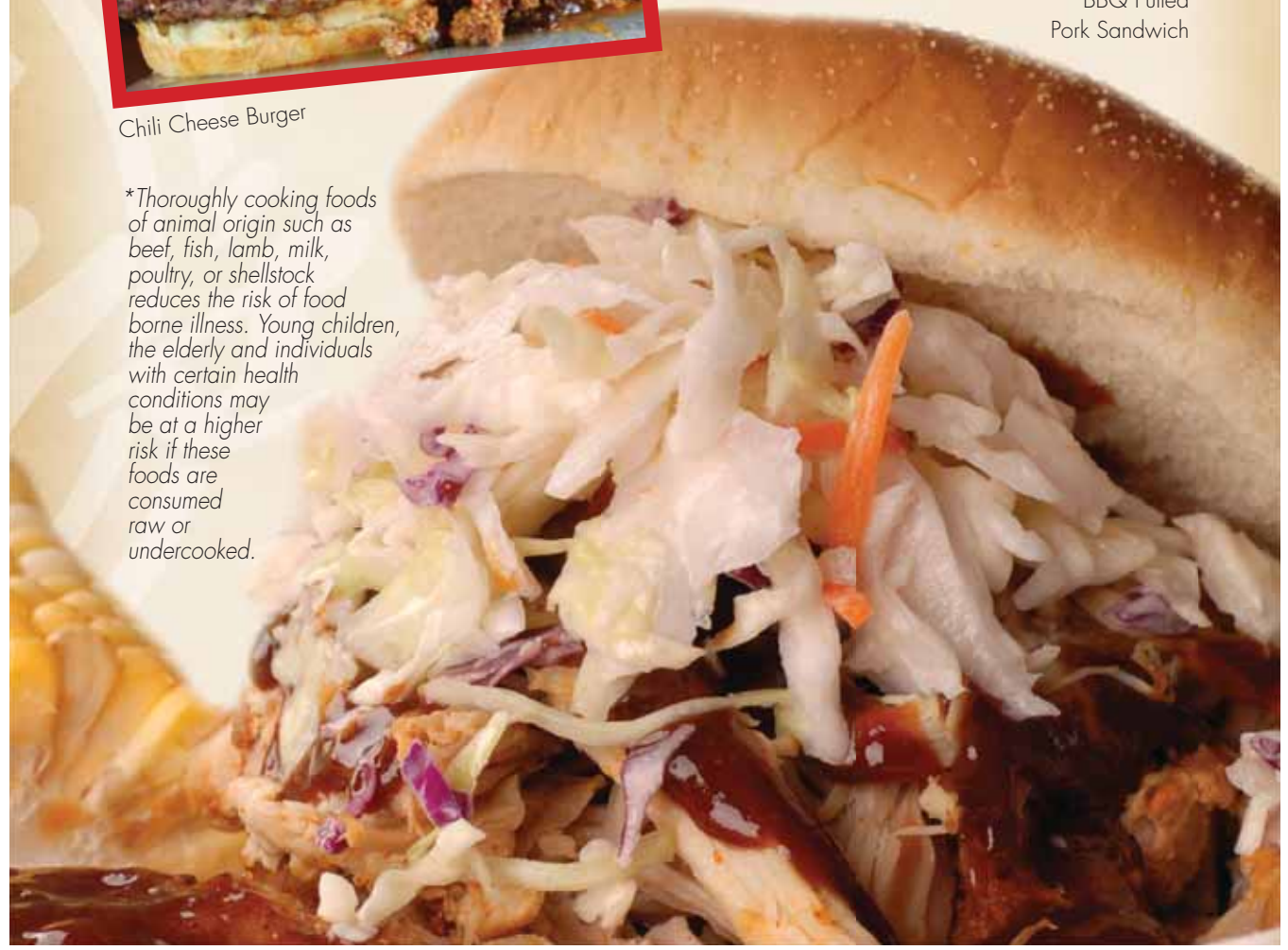
Meatless patty with boursin cheese, grilled onions and peppers on a whole wheat bun 15.50

BBQ Pulled
Pork Sandwich



Chili Cheese Burger

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DESSERTS

All desserts 7.95

Add a scoop of vanilla ice cream for 3.00

Down Home Strawberry Shortcake

Home-style scratch baked buttermilk biscuit, fresh whole strawberries & whipped cream



Down Home Strawberry Shortcake

Warm Chocolate Walnut Brownie Sundae

Topped with vanilla ice cream, chocolate sauce, crushed Oreo cookies, walnuts, whipped cream & a cherry

Wild Blueberry Buckaroo Cheesecake

Topped with blueberry compote

Hot Apple Biscuit Bread Pudding

Ranch house style, fresh cream, biscuit & Granny Smith apples. Topped with raisins, cinnamon & bourbon sauce

Peach Cobbler

Warm cobbler, flaky pie crust, served with vanilla ice cream

Aunt Becky's Root Beer Float

Vanilla bean ice cream and old fashioned Mug Root Beer topped with Heath Bar Crunchies 6.95

GILLEY'S LIL COWBOYS & COWGIRLS

2-10 years old

7.95

All meals served with Soda and choice of Mac & Cheese, French Fries or Whipped Potatoes

Grilled Cheese Sandwich

Chicken Tenders

Chicken Quesadilla

Pulled Pork Sliders (2)

Drumstick Dinner

BEVERAGES



Hot

Colombian Coffee
Tea
Herbal Tea

Cold

Southern Sweet Tea
Iced Tea
Lemonade
Assorted Soft Drinks
Whole, Skim or Chocolate Milk



18% gratuity added to all parties of 8 or more.