

April 18, 2024. Final Week of Service! See you in the Fall!

Thank you for your Support of Russell's and our Students!

WELCOME TO RUSSELL'S RESTAURANT AT THE COLLEGE OF SOUTHERN NEVADA

Our Jewish dishes are considered a Micro Cuisine of New York City. Also on our Final Menu, we honor the Basque Immigrants that settled in Northern Nevada!

*Today's Regional Cuisine - "N" is the Word!
"Noo Yawk" and "Nevada"!*

Your Choice of One Appetizer, One Entrée, One Dessert and your Beverage

APPETIZER OR SOUP

Chef Steve's Chicken Matzo Ball Soup

Just like your Bubbe made! Maybe better!

Classic Steakhouse Wedge Salad

*Crisp Lettuce, Bacon, Tomato, Onion and our
Blue Cheese Dressing*

ENTRÉES

Jewish Style Brisket

*Oy! Braised brisket so tender you don't need a
knife, with Carrots and Onions in a rich Gravy
with Potato Latkes, Whiskey Glazed Carrots*

Basque Chicken and Chorizo

*Representing the Basques of Northern Nevada
- a Chicken Leg Quarter simmered with
Tomato, Artichoke, Garlic and Bell Peppers,
with Basque Potatoes and Roasted Cauliflower*

DESSERTS

Baked Alaska

*Almond Sponge Cake covered with Strawberry
Ice Cream, topped with Fresh Meringue*

New York Style Cheesecake

with Strawberry Sauce

Trio of American Classics

*Fresh-Baked Chocolate Chip Cookie, Lemon Meringue "S'More" made with Housemade Lemon
Marshmallows and Lemon Curd with a Chocolate Brownie!*

*The treat we know as the "Brownie" was created in the Kitchens of Boston's Parker House Hotel
for the 1893 World's Fair - our Third Classic Baked Specialty from that renowned Hotel! Enjoy!*

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders