

PARIS HOTEL

Paris Hotel Dinner Menu



Offering classic American fare with a Latin twist, Cafe Americano opens every day.

Our menu offers a variety of dishes from salads to burger options and more in Las Vegas.
View the menu below.

Vegetarian Options Gluten Free Options

APPETIZERS

Chicken Fingers

24

French Fries, Honey Mustard

Spice Brined Chicken Wings

22

Buffalo Sauce, Blue Cheese Dressing

Crispy Calamari

23

Sweet & Spicy Peppers, Marinara

Empanadas

24

Crispy dough Filled with your choice of Chicken | Beef | Spinach & Cheese | Assorted

Guacamole

18

Corn Tortillas, Crudite
Add: Chicken 10 | Chorizo 6

SALADS

Caesar

19

Romaine Hearts, House Croutons, Classic Caesar Dressing, Parmesan Crisp

Chopped

22

Romaine Hearts, Bacon, Tomatoes, Cucumbers, Red Onion, Pumpkin Seeds, White Beans, Swiss Cheese, Buttermilk Ranch

Sunshine Wedge

20

Iceberg Lettuce, Roasted Corn, Baby Tomatoes, Bacon, Cotija Cheese, Cilantro, Radish, Pickled Red Onions, Jalapeño Ranch

Add-ons: Chicken 10 | Salmon 12 | Shrimp 12

SPECIALTIES

Cheese Pizza

21

San Marzano Tomato Sauce, Mozzarella

Pepperoni Pizza

23

San Marzano Tomato Sauce, Mozzarella, Pepperoni

Garden Pizza

24

San Marzano Tomato Sauce, Mozzarella, Tomatoes, Peppers, Mushrooms, Onions

Honey Glazed Salmon Bowl*

34

Double Smash Burger*

28

American Cheese, Caramelized Onions, Lettuce, Tomato, Special Sauce, Brioche Bun, Fries

Cuban Sandwich

27

Roasted Pork, Ham, Swiss Cheese, Dill Pickles, Dijon Mustard, French Fries

Poke*

Cucumber, Radish, Sesame Seeds, Seaweed, Avocado, Red Onion, Jalapeño, Sriracha Mayo, Poke Dressing, Brown Rice
Veggie 20 | Salmon 30 | Tuna 32

Spicy Shrimp Scampi

32

Calabrian Lemon Cream, Linguini

Baja Fish Tacos

28

Crispy Fish, Spicy Mayo, Cabbage Slaw, Pico de Gallo, Mexican Corn

Rigatoni Alla Vodka

26

Pink Sauce, Burrata, Baby Tomatoes
Add: Chicken 10 | Shrimp 12

Linguini Alfredo

25

Classic Alfredo, Cracked Black Pepper

Arugula, Romaine, Quinoa, Red Pepper,
Mango, Red Onion, Honey Dijon Vinaigrette

Classic Alfredo, Cracked Black Pepper
Add: Chicken 10 | Shrimp 12

ENTRÉES

Ribeye*

58

16 oz. Center Cut, Herbed Steak Fries,
Asparagus

Salmon*

36

Broccolini, White Beans, Chorizo, Citrus
White Wine Sauce

Steak Frites*

45

New York Strip, Herbed French Fries,
Asparagus, Garlic Aioli

Chicken Parmigiana

36

Finished with Mozzarella Tableside,
Linguini Marinara

Calabrian Lemon Chicken

36

Panko Crusted, Spicy Lemon Cream, Semi-
Dried Tomatoes, Garlic Linguini

Surf & Turf*

55

New York Strip, Garlic Shrimp, Steak Fries,
Broccolini

Fish & Chips

36

Beer Battered Cod, Fries, Herbed Tartar

Chicken and Greens

36

Herb Grilled Chicken, Pesto Linguini, Baby
Tomatoes, Broccolini

SIGNATURE COCKTAILS

Espresso Martini

22

Stoli Vanilla, Kalhua & Freshly Brewed Kimbo Espresso

Prickly Pear Margarita

22

Tequila 512, Fresh Lemon Juice & Prickly Pear Juice

Blueberry Lemon Drop

22

Stoli Blueberry, Cointreau, Lemon, Muddled Blueberries

Basil Cucumber Margarita

22

Patron Silver, Cucumber, Lime, Basil, Citrus Reduction

Cherry on Top

22

Patron Silver, Black Cherry Reduction, Lime Juice, Ginger Beer

Pinky Swear

22

Bombay Sapphire, Raspberry Vanilla Reduction, Lemon Juice

Passion Fruit Martini

23

Grey Goose, Lemon Juice, Chinola Liqueur, Vanilla Reduction,
Prosecco Shot

CA Mojito

22

Bacardi Superior, Lime Juice, Cane Sugar, Mint, Club Soda

WHITE AND ROSE WINES

White

Pinot Grigio, Paradosso, Italy

17 | ♂ 75

Chardonnay, Coast Ridge, Lodi,
CA

17 | ♂
75

Sauvignon Blanc, Ferrari Carano
Fume Blanc, CA

18 | ♂ 80

Coast Ridge Riesling, Lodi CA

17 | ♂ 75

Rose

Vanderpump, Côtes de Provence,
France

19 | ♂
85

RED WINES

Cabernet Sauvignon,
Rodney Strong, Sonoma County,
CA

19 | ♂
85

Pinot Noir, A to Z Essence, Oregon

17 | ♂ 75

Malbec, Orfila Estate, CA

18 | ♂ 80

Merlot, Decoy by Duckhorn, CA

19 | ♂ 85

CHAMPAGNE AND SPARKLING

Prosecco, Mille, Veneto, Italy

17 |  75

Moscato, Luna, Oltrepò Pavese,
Italy

17 | 
75

Champagne, Veuve Clicquot Brut,
Reims, France

 200

Champagne, Moët & Chandon
Imperial Rose, Epernay, France

 200

AMERICAN CLASSICS 21

Old Fashioned

Bulleit Bourbon, Angostura Orange Bitters

Manhattan

Jack Daniels Rye, Sweet Vermouth, Angostura Bitters

Moscow Mule

Grey Goose, Lime, Ginger Beer

Boulavadier

Redemption Rye, Campari, Sweet Vermouth

MOCKTAILS 12

Passion Fruit Mojito

Passion Fruit Purée, Mint, Simple Syrup, Lime

Strawberry Cucumber Lemonade

Fresh Strawberry, Cucumber, Lemon Juice, Agave Syrup

Flamingo Reef

Rose's Strawberry, Lemon Juice, Grapefruit Soda

BOTTLED BEER 11

Bud Light

Miller Lite

Budweiser

Blue Moon

Michelob Ultra

Lagunitas IPA

Corona

Heineken 00

Modelo Especial

Heineken

Coors Light

DRAFT BEER

Bud Light

11

Modelo Especial

12

Michelob Ultra

11

Firestone 805

12

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10

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11

Heineken

12

Modelo Amber

14

Pacifico

12

Stella Artois

14

Coors Light

11



Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.