

AN INSPIRED TWIST ON CASUAL DINING

Welcome to the Mosaic Restaurant at Harrah's Joliet, a truly inspired and uncommon twist on casual dining. Choose from more than 60 signature dishes bursting with flavors and colors as varied and creative as the glass tiles that surround you. Sit back and relax with our friendly and attentive tableside service. Enjoy meals made perfect with diverse tastes, hearty aromas and alluring presentations.

CELEBRATE FOOD, FRIENDS & A MOSAIC OF THE SENSES
...WITH EVERY VISIT!

🌀 Mosaic signature items

SPECIALTY DRINKS ~ \$7

Italian Lemonade

Amaretto DiSaronno, Grey Goose Vodka, Raspberry Iced Tea, Pink Lemonade & Sierra Mist

Mosaic Mai Tai

Bacardi Light, Appleton Estate Gold Rum, Orange Curacao, Myer's Dark Rum, Sour Mix & Pineapple Juice

Cool Breeze

Malibu Rum, Midori Melon Liqueur & Pineapple Juice

Berry Nice Martini

Absolut Vodka & Strawberry Pucker

Ultimate Margarita

1800 Tequila & Grand Marnier with Sour Mix

Castaway

Absolut Raspberri Vodka, Bacardi Rum, Beefeaters Gin, TripleSec, Raspberry Iced Tea & Sour Mix

BEER

Bottled Beer \$4

Miller Lite • Miller Genuine Draft MGD 64 • Budweiser • Bud Light Coors Light • Heineken • Corona Amstel Light • Michelob Ultra • O'Doul's

Draft Beer

\$3.50 (16 oz.) & \$4.50 (20 oz.)
Miller Lite • Bud Light • Coors Light
Bud American Ale

\$4 (16 oz.) & \$5 (20 oz.)

Stella Artois • Fat Tire

NON-ALCOHOLIC DRINKS ~ \$2.25

Pepsi • Diet Pepsi • Mountain Dew
Sierra Mist • Diet Sierra Mist • Root Beer

China Black Iced Tea • Raspberry Iced Tea • Pink Lemonade

Orange Juice • Cranberry Juice
Pineapple Juice

Coffee • Decaf Coffee • Flavored Hot Teas • Hot Chocolate

STARTERS

Toasted Garlic Cheese Bread \$4

Spinach Dip \$5 ~ Served with Tri-Color Tortilla Chips

🌀 **Bruschetta \$7** ~ Pesto Crostini, Marinated Tomatoes, Artichoke Hearts & Balsamic Syrup

Mosaic Sliders \$7 ~ Angus Mini Burger, Crab Cake & Buffalo Chicken *(or mix and match)*

Crab Rangoon \$7 ~ Asian Slaw, Seaweed Salad, Sweet Chili Sauce

🌀 **Chicken Avocado Egg Rolls \$7** ~ Avocado, Tender Chicken, Cilantro & Red Onions served with Asian Noodle Salad

Fried Calamari \$8 ~ Remoulade Sauce & Smoked Onion Ranch

Potato Skins \$7 ~ Bacon, Mixed Cheeses, Sour Cream & Lime Dipping Sauce

🌀 **Traditional or Boneless Buffalo Wings \$8** ~ Honey-Onion Buffalo Sauce, Mosaic's Szechwan Sauce, Honey Chipotle BBQ Sauce or Spicy Citrus Teriyaki Glaze

Loaded Potato Chips \$8 ~ Blue Cheese, Scallions, Bacon & Sour Cream

Fried Onion Stack \$6 ~ Smoked Onion Ranch & Remoulade Sauce

Nachos \$8 ~ Jack Fondue, Jalapenos & Roasted Peppers, Salsa Rojo & Salsa Verde

Shrimp Cocktail \$16

🌀 **The Mosaic Sampler Platter \$14** ~ *Enough for 2 to share* ~ Crab Rangoon, Chicken Wings, Onion Stack, Potato Skins, Loaded Potato Chips

SOUPS & SALADS

🌀 **Grilled Chicken Cobb Salad \$12** ~ Bacon, Tomatoes, Avocado, Boiled Egg & Blue Cheese

Steak & Blue Cheese Salad \$12 ~ Mixed Greens, Blue Cheese Crumbles, Crispy Onions

Italian Chopped Salad \$10 ~ Salami, Provolone Cheese, Artichoke Hearts, Roasted Peppers, Black Olives & Tomatoes

🌀 **Pecan, Pear & Blue Cheese Salad \$9** ~ Japanese Pears, Candied Pecans, Maytag Blue Cheese, Craisins, Cider Vinaigrette

Traditional Caesar Salad \$8 ~ *Add Chicken \$2.00*

Small House Salad \$4 ~ Mixed Greens, Cucumber, Carrots, Tomatoes & Sprouts

Small Caesar Salad \$4

Clam Chowder \$5

Chef's Soup of the Day \$5

DESSERTS ~ \$7

🌀 **Raspberry White Chocolate Cheesecake**

Turtle Cheesecake

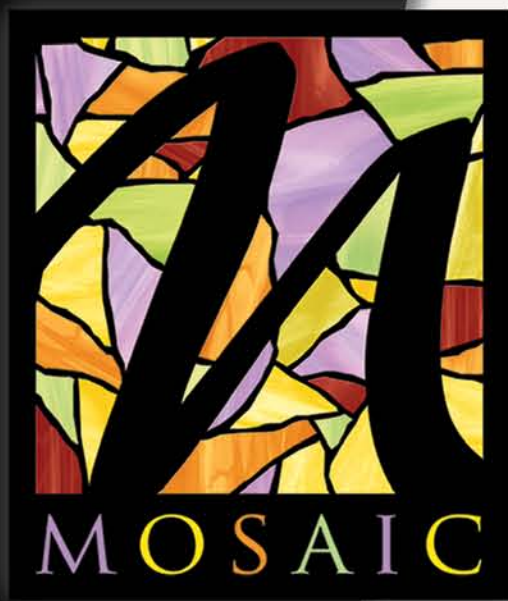
Death By Chocolate

New York Style Cheesecake ~ Drunken Berry Compote **Sugar Free Available*

Daily Cobbler ~ Enjoy our Freshly Prepared Cobbler topped with Vanilla Ice Cream

Carrot Cake

🌀 **The "Cookie Monster"** ~ Fresh Baked Cookie topped with Vanilla Ice Cream



WINES

Red Wine Glass / Bottle

Artesa, Merlot
\$10 / \$40

Blackstone, Merlot
\$8 / \$30

Francis Coppola, Merlot
\$8 / \$30

A to Z, Pinot Noir
\$8 / \$30

Rancho Zabaco, Syrah
\$10 / \$40

Gnarly Head, Red Zinfandel
\$8 / \$30

J Lohr, Cabernet Sauvignon
\$10 / \$40

Estancia, Cabernet Sauvignon
\$8 / \$30

Francis Coppola, Cabernet Sauvignon
\$8 / \$30

Genesis, Cabernet Sauvignon
\$8 / \$30

White Wine Glass / Bottle

Rancho Zabaco Reserve, Sauvignon Blanc
\$7 / \$28

Nobilo, Sauvignon Blanc
\$7 / \$28

Santa Margherita, Pinot Grigio
\$10 / \$40

Ecco Domani, Pinot Grigio
\$8 / \$30

Sonoma Cutrer, Chardonnay
\$8 / \$30

Blackstone, Chardonnay
\$7 / \$28

Beringer, White Zinfandel
\$7 / \$28

Fox Brook, White Zinfandel
\$7 / \$28

Dr. Loosen, Riesling
\$10 / \$40

Hogue, Riesling
\$7 / \$28

SPECIALTIES *Add Toasted Garlic Cheese Bread to any Entree for \$2*

🍷 **Shrimp Pasta \$18** ~ Shrimp, Mushrooms, Tomato & Spinach, Fettuccine, Creamy Pesto Sauce

Linguine & Clams \$16 ~ Choice of Red or White Sauce

Penne alla Vodka \$14 ~ Vodka Tomato Sauce, Spinach & Penne Pasta

Sausage & Peppers Pasta \$14 ~ Spicy Italian Sausage, Sweet Peppers & Onions, Rigatoni Pasta

Garlic Chicken Pasta \$14 ~ Garlic Cream Sauce, Mushrooms, Pine Nuts, Tasso Ham

Pasta Rustica \$14 ~ Grilled Squash, Eggplant, Roasted Peppers, Mushrooms, Tomatoes, Olives, Pine Nuts, Rigatoni & Pesto Cream Sauce

🍷 **Mosaic's Spicy Chicken \$14** ~ Spicy Szechwan Sauce, Steamed White Rice

Chicken Marsala \$16 ~ Fettuccini & Pecorino Cheese

Chicken Parmesan \$16 ~ Fettuccini, Homemade Marinara & Pecorino Cheese

Crispy Honey Sesame Chicken \$14 ~ Steamed White Rice

Crab Stuffed Prawns \$22 ~ Dungeness & Snow Crab, Mashed Potatoes & Dijon Sauce

🍷 **Coconut Shrimp \$20** ~ Cocktail Sauce, Mango Sweet & Sour, French Fries

STEAKS & ENTREES *Steaks served with Garlic Mashed Potatoes*

🍷 **Honey-Chipotle Glazed Baby Back Ribs** ~ Honey-Chipotle BBQ Sauce served with French Fries

Half Slab of Ribs \$15 ~ Full Slab of Ribs \$20

16 oz. T-Bone Steak \$25

12 oz. Grilled Rib Eye \$25

12 oz. New York Strip \$25

6 oz. Center Cut Petite Filet \$25

Make it Surf & Turf with Grilled Shrimp Skewers \$5

Vegetable of the Day \$3

🍷 **Slow Roasted Pot Roast \$18** ~ Garlic Mashed Potatoes & Crispy Onions

Steak or Chicken Fajitas \$16 ~ Sizzling Peppers & Onions, Warm Flour Tortillas, Salsas Rojo y Verde

Pork Vesuvio \$17 ~ Breaded Pork Tenderloin, Lemon Caper Sauce & Roasted Potato Wedges

🍷 **Seafood Creation Station \$22** ~ Served with Wild Mushroom Rice & Grains & Sautéed Spinach

Choose your Seafood:

Grouper
Jumbo Prawns
Salmon
Tilapia
Tuna

Choose your Cooking

Method:
Blackened
Sautéed
Grilled
Baked

Choose your Sauce:

Mango
Lemon Cream
Tuscan Butter
Honey Pepper Glaze
Ginger Soy Butter

SANDWICHES *Served with French Fries*

Build your own Angus Burger or Crispy Chicken Sandwich \$10 ~ 8 oz. Patty, Lettuce, Tomatoes, Onions & Pickle ~ *Substitute Onion Rings or Side Salad \$2*

Double It \$15 ~ Triple It \$20

Choose 1 Cheese:

American
Pepper Jack
Cheddar
Swiss
Blue

Choose 2 Toppings:

Grilled Onions
Bacon
Sautéed Mushrooms
Pineapple
Jalapenos

Choose 1 Sauce:

Chipotle BBQ
Honey Onion Buffalo
Cajun Honey Mustard
Spicy Citrus Teriyaki
Smoked Onion Ranch

Mosaic Prime Dip Sandwich \$16 ~ Caramelized Onions & Provolone Cheese

Quattro Quattro Club \$12 ~ Turkey, Ham, Roast Beef, Bacon, Swiss, Provolone, Mozzarella & Cheddar with Lettuce, Tomatoes & Dijon Herb Mayonnaise