

where® to dine

menu guide

Las Vegas



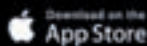
MAY-DECEMBER 2015

From the Publishers of **where**® Magazine



Where to Eat, Shop, Play and Stay Is Just a Touch Away

Put the power of Where® in the palm of your hand. Our **Where Traveler City Guide** app gives you instant access to thousands of hand-picked recommendations for things to do and places to go in destinations all over the world. Download it today for iPhone and Android.



LETTER FROM THE PUBLISHER

Dear Concierge,

Never again will the question “where should I eat?” be a daunting one to answer. With the Where to Dine Menu Guide, your guests will not only have a chance to see the actual cuisine that will arrive on their plates, but get a look at the all-important ambiance and the chefs behind its menus.

In this easy-to-use guide, you'll find all of the information necessary to suggest and select a restaurant: full menus, photos, descriptions, pricing information and amenities. The tabs allow for easy navigation by hotel property, along with additional listing information in the back of the book categorized by cuisine type.

The “Where To Dine” Menu Guide is an invaluable resource for concierge and visitors as they make their dining decisions. It is just one additional way to show You, our concierge partners, in how much esteem we hold your partnership!

Enjoy, and Bon Appetit!



Courtney Fuhrmann

**Publisher/Regional Vice President
Where Las Vegas**

where® to dine
menu guide
Las Vegas

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Where is a view of the lake.

BELLAGIO



cafe @ bellagio



GREENS

APPLEWOOD COBB SALAD

Grilled Chicken, Applewood-Smoked Bacon, Avocado, Tomatoes, Chopped Egg, Bleu Cheese

THAI SALAD*

Field Greens, Napa Cabbage, Carrots, Roasted Peanuts, Rice Noodles, Cucumber, Bean Sprouts, Spicy Peanut Dressing

HEARTS OF ROMAINE LETTUCE*

Parmesan Cheese, Garlic Croutons, Caesar Dressing

CAFÉ BELLAGIO SALAD*

Frisée, Roasted Mushrooms, Crispy Chinese Sausage, Soft-Poached Egg, Sherry Vinaigrette

SEARED AHI TUNA (RARE)*

Field Greens, Roma Tomatoes, Kalamata Olives, Scallions, Sherry Vinaigrette

GREEK SALAD †

Tomatoes, Kalamata Olives, Cucumbers, Red Onions, Feta Cheese, Oregano Dressing

GRILLED ORIENTAL CHICKEN SALAD

Water Chestnuts, Almonds, Bean Sprouts, Bell Peppers, Napa Cabbage, Crisp Wontons, Sesame Dressing

BURGERS

HALF-POUND ANGUS BEEF BURGER*

Sesame Seed Bun, Shredded Lettuce, Shaved Onions, Tomatoes, Bellagio Burger Sauce

SMOKED BACON BBQ CHEDDAR BURGER*

Sesame Seed Bun, Shredded Lettuce, Tomatoes, Balsamic-Glazed Onions

ATLANTIC SALMON BURGER*

Feta Dill Roll, Shredded Lettuce, Tomatoes, Cucumber Relish, Capers, Mayonnaise

TURKEY BURGER

Multigrain Bun, Shredded Lettuce, Tomatoes, Cranberry Mustard

COLD SANDWICHES

BELLAGIO TURKEY CLUB

Applewood-Smoked Bacon, Lettuce, Tomatoes, Mayonnaise

CLASSIC TUNA SALAD SANDWICH

Leaf Lettuce, Tomatoes, Brioche Roll

CHICKEN SALAD SANDWICH

Herbed Buttermilk Vinaigrette, Leaf Lettuce, Tomatoes, Brioche Roll

CAFÉ BELLAGIO

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.7356

Beautiful interiors and architecture provide a light and airy atmosphere for this upscale dining room offering a wide range of dishes with new and exciting twists on café favorites. Guests can easily view the charming al fresco terraces off private meeting rooms along with superb views of



HOT SANDWICHES

CLASSIC CORNED BEEF REUBEN

Sauerkraut, Swiss Cheese, Thousand Island Dressing

TUSCAN CHICKEN

Pesto, Tomatoes, Roasted Peppers, Fresh Mozzarella, Balsamic Glaze, Ciabatta

BRAISED SHORT RIB DIP

Balsamic-Caramelized Onions, Tomatoes, Provolone Cheese, Braising Jus

GRILLED PORTOBELLO

Caramelized Onions, Mustard, Roasted Peppers, Spring Greens

TORTA DE MILANESA

Crispy Pork, Chorizo Black Beans, Guacamole, Pickled Jalapeños, Red Onions, Queso Fresco, Lime Cream

CAFÉ SPECIALTIES

HOUSE-MADE MEATLOAF

Beef, Veal and Pork, Mushroom Gravy, Mashed Potatoes, Broccoli

SAGE-ROASTED TURKEY BREAST

Giblet Gravy, Mashed Potatoes, Carrots

COLORADO LAMB CHOPS*

Curried Lentils, Swiss Chard, Extra-Virgin Olive Oil

FROM THE SEA

GRILLED ATLANTIC SALMON* †

Broccoli, Yellow Tomato and Cucumber Salsa

ENGLISH-STYLE FISH & CHIPS

Green Olive Tartar Sauce, Malt Vinegar

SHRIMP SCAMPI †

Basmati Rice, Heirloom Tomatoes, Scallions

STEAKS & POULTRY

GRILLED FILET MIGNON*

Fingerling Potatoes, Baby Carrots, Red Wine Sauce

10-OZ. BONELESS RIB-EYE STEAK*

Fingerling Potatoes, Sautéed Haricot Vert, Red Wine Sauce

ROASTED SHELTON FARMS FREE-RANGE CHICKEN

Jus, Mashed Potatoes, Carrots

† *Gluten-Free*

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne 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.*

the Mediterranean-style pool and garden area. Café Bellagio is also located right off of the Conservatory & Botanical Gardens where an explosion of colors and scents radiate from the exotic fauna and flora. Breakfast, Lunch and Dinner Daily. Open 24 Hours.



APPETIZERS

LOBSTER TWO WAYS

Oriental Salad with Chili Garlic Vinegar, Wok-Fried with Egg White

DUCK TRILOGY

Roasted Duck, Duck Meat Salad, Pan-Fried Foie Gras

PAN SEARED SCALLOPS

Black Bean Sauce

DIM-SUM BASKET TRIO

Steamed Shrimp, Pan-Fried Lobster and Cabbage,
Pan-Fried Chicken and Mushroom

VEGETABLE SPRING ROLLS

Sweet Hawthorn Berry Sauce

CRISPY EGGPLANT

Sesame Seed, Seaweed, Pork Floss

BARBECUE

IMPERIAL PEKING DUCK

First Course

Tablesides Service with Crêpes,
Scallion, Cucumber Julienne and Hoisin Sauce

Second Course

Wok-Tossed Diced Duck Meat with Jicama,
Served in Butter Lettuce Cups

BBQ DUET

Roasted Duck, BBQ Pork Char Siew

SZECHUAN ROASTED CHICKEN

Spicy Garlic and Shallots Crumbs, Black Vinegar

SOUPS

LOBSTER DUMPLING SOUP

Hon Shimeji Mushrooms, Asparagus, Carrots

CHICKEN CORN CHOWDER

Sweet Corn, Minced Chicken

IMPERIAL HOT AND SOUR SOUP

Jar Choy, Tofu, Wood Ear Mushrooms, Bamboo Shoots,
Sea Cucumber

CANTONESE WONTON SOUP

Pork and Shrimp Dumplings

CHEF'S SPECIAL SOUP

Hong Kong Style Recipe

LIVE TANK

LIVE MAINE LOBSTER

Choice of:

Wok-Fried with Ginger and Scallion

Sampan Style, Garlic, Chili, Salt and Pepper

Stir-Fried with Tomato and Sweet Chili Egg Sauce

Steamed with Soya Sauce

DUNGENESS CRAB

Choice of:

Wok-Fried with Ginger and Scallion

Sampan Style, Garlic, Chili, Salt and Pepper

Stir-Fried with Tomato and Sweet Chili Egg Sauce

LIVE SANTA BARBARA PRAWNS

Choice of:

Wok-Fried with Premium Soya Sauce

Chinese Wine and Ginger Broth

Wok-Fried with Salt and Pepper

SEAFOOD

CHILEAN SEA BASS

Choice of:

Far Dew Wine, Ginger Soy, Shiitake Mushrooms

Steamed with Green Ginger Sauce

Steamed with Spicy Black Bean Sauce

GRILLED ATLANTIC SALMON

Garlic-Shallot Crumbs, Hawthorn Berry Sauce, Chili Powder

CRISPY WALNUT PRAWNS

Honey Glazed Walnuts

JASMINE

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

Intrigue is eminent inside this exquisite garden and lake-view destination. Breathe in the exotic aroma of Cantonese, Szechwan and Hunan cuisine. Nouvelle Hong Kong cuisine together with authentic and replicated Chinese art provide a transcendent experience singular to your senses. Dinner Daily 5:30 p.m.–10 p.m. **Entrées \$20–\$45.**



WOK-FRIED XO SCALLOP
Spicy XO Sauce, Asparagus

MEAT

PRIME BEEF TENDERLOIN
Wok-Fried Prime Beef Fillet, Black Pepper Sauce

BRAISED KOBE SHORT RIBS
Pickled Mustard Greens, Wu Xi Sauce

WOK-FRIED FLANK STEAK
BBQ Garlic Sauce, Scallions

SWEET AND SOUR PORK
Caramelized Pork Tenderloin, Capsicum Peppers,
Costa Rican Pineapple

BRAISED SPARERIBS
Wu Xi Style, Served with Chinese Bun

POULTRY

GENERAL CHICKEN
Original Recipe of The Famous Chin Dynasty General, Chung Tong
Sweet and Spicy

LEMON CHICKEN
Tender Crispy Chicken Breast, Sautéed Vegetables, Lemon Sauce

TRADITIONAL KUNG PAO CHICKEN
Peanuts, Capsicum Peppers, Dried Chili

VEGETABLES

SEASONAL GREENS
Choice of:
Baby Bok Choy, Choy Sum, Spinach, Chinese Broccoli or
American Broccoli, Sautéed with Minced Garlic

SAUTEED MONKEY HEAD MUSHROOMS
Pine Nuts, Assorted Vegetables

BRAISED EGGPLANT
Spicy Plum Sauce

BRAISED TOFU
Assorted Mushrooms, Baby Bok Choy

TRADITIONAL MA PO TOFU
Szechuan-Style Spicy Tofu, Minced Beef

BLANCHED BABY BOK CHOY
Dry and Fresh Scallops, Fish Broth

NOODLES

WOK-FRIED UDON NOODLES
Shredded Pork, Asian Vegetables Julienne, Black Pepper

WOK-FRIED SOFT NOODLES
Assorted Seasonal Vegetables

BRAISED KOBE SHORT RIB RICE NOODLES
Hon Shimeji Mushrooms, Hong Kong Choy Sum

BRAISED E-FU NOODLES
Dried Scallop, Enoki Mushrooms, Bean Sprouts, Yellow Chives

RICE

JASMINE FRIED RICE
Chinese Sausage, Ham, Yam, Egg White

GINGER FRIED RICE
Chicken, Asparagus, Eggs

SEAFOOD FRIED RICE
Crab Meat, Scallops, Prawns, Fresh Pineapple

VEGETABLE FRIED RICE
Assorted Vegetables

STEAMED JASMINE RICE
Traditional Steamed Rice

The Sunday Fountains Brunch at Jasmine gives you a unique and exciting brunch experience. Savor the freshest ingredients, several live-action cooking stations and a decadent dessert finish with breathtaking views of the Bellagio fountains. Fountains Brunch served Sundays 11 a.m.-2:30 p.m. Reservations recommended by calling 702.693.8865. Reservations for groups larger than 10, please call 702.693.8166. **Entrées \$20-\$69.**



SOUPS

ZUPPA DI POMODORO

chilled, casa verde tomato puree, straciatella cheese

SALADS

POLPA DI GRANCHIO E FARRO

fresh crabmeat, organic farro grain, confetti

CESARE

chiffonade romaine, anchovy dressing, ciabatta crouton

TOASTED BREAD

'NDUJA

spicy pork sausage, gorgonzola

BRUSCHETTA AL POMODORO

tomatoes, basil, garlic oil

SMALL FOCACCIA

ALLE OLIVE VERDI

roasted green olive, pecorino

ALLA RICOTTA E MIELE

ricotta cheese, honey

GUANCIALE E FAVE

fava beans, cured pork cheek

SMALL PIZZAS

MARGHERITA

tomato sauce, house made mozzarella, basil

AL CIPOLLOTTO E SPECK

buffalo ricotta, cipolline onion, speck

RAW SEAFOOD

all crudos are seasoned with citrus-colatura di alici

TONNO

ahi tuna, orange segments

CAPASANTA

scallop, blood orange, pistachio

SALMONE

Skuna bay salmon, crispy caper

VEGETARIAN

PATATE AL FORNO

roasted potatoes, garlic, rosemary

PUNTE DI ASPARAGI

green and white asparagus, olive oil, parsley

CAPONATA

sweet and sour, eggplant, onions, pepper, basil, pine nuts

CHEESES

CHEESE PLATTER

ubriaco del Piave, quadrello di bufala, pecorino

COLD CUTS PLATTER

PROSCIUTTO DI PARMA

finocchiona salame, rosemary porchetta

LAGO BY JULIAN SERRANO
Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8888

Tour the bolder side of Italy with innovative small plates at Lago. James Beard Award-winning Chef Serrano sets the evening in motion with his stunning interpretations of Italian, each packed with distinct and unmatched flavors. The fountain side atmosphere encourages sharing—both plates and stories. The décor interjects a flare for the unique, while just beyond



MEAT PASTA

RISOTTO ALLA TRIPPA E FUNGHI
tripe, mushroom, mint

CANNELLONI
pulled short ribs, parmesan fonduta, tomato sauce

FUSILLIORO
corkscrew pasta: Abruzzo, lamb ragù, spuma di ricotta

VEGETARIAN PASTA

PAPPARDELLE AL SUGO BUGIARDO
ribbon shaped pasta, vegetables "ragù"

RISOTTO AL VINO ROSSO
red wine, burrata cheese

GNOCCHI ALLA ROMANA
flat semolina gnocchi, blue cheese

SEAFOOD PASTA

RAVIOLI AI GAMBERI
shrimp-mascarpone stuffed ravioli, fresh tomatoes

CALAMARATA
ring pasta: Gragnano, squid sauce

7 & 7
potato gnocchi, lobster knuckles, bisque

FISH & SHELLFISH

BRODETTO DI VONGOLE
clams, spicy white wine

BRANZINO LIVORNESE
capers, olives, tomatoes

POLPO E FREGOLA NERO
octopus, squid ink Sardinian "cous cous", bottarga

MEAT

AGNELLO SCOTTADITO
grilled lamb chops, garlic rosemary

POLPETTE DI CARNE
tomato, braised beef meatballs

FILETTINO
4oz Piedmontese beef, tenderloin, gorgonzola

COSTA DI MANZO
slow-cooked, short ribs

QUAGLIA SALTIMBOCCA
boneless, quail, prosciutto, sage

MAIN COURSES

PESCE AL CARTOCCIO
catch of the day in papillote, vegetables

MAIALINO ARROSTO
roasted suckling pig

OSSO BUCO
red wine-braised veal shank

FILETTO
8oz Piedmontese beef, tenderloin, gorgonzola

BISTECCA
1lb bone-in rib eye, roasted garlic spread

GARGANELLI
squid ink garganelli, lobster

the restaurant's floor-to-ceiling windows, the famed Fountains of Bellagio™ dance to your delight. See, taste, and socialize at Lago. Business Casual attire. Dinner Sunday - Monday & Wednesday - Thursday 5:00 p.m. to 11:00 p.m. and Tuesday, Friday - Saturday 5:00 p.m. to 12:00 a.m.. Reservations recommended by calling 702.693.8888. **Entrées \$29-\$51.**



APPETIZERS

SALADE DE HOMARD

"Le Cirque" Lobster & Avocado Salad, Black Truffle Vinaigrette

ESCARGOTS AU BEURRE D'AIL

Burgundy Snails In Garlic Herb Butter, Croutons, Confit Tomato, Parma Prosciutto

HAMACHI*

Citrus Marinated Yellowtail, Hawaiian Heart Of Palm, Avocado, Mandarin, Cucumber, Orange Blossom Smoke

RISOTTO DU MARCHÉ

Risotto In Rhythm With The Season

LA SALADE D'AUTOMNE À LA NEIGE DE FOIE GRAS

Fall Salad of Baby Artichokes, Avocado, Foie Gras "Snow," Jamón Ibérico, Parmesan, Dijon Mustard Vinaigrette

LES CUISSES DE GRENOUILLE

Sautéed Florida Frog Legs, Potato Gnocchi, Corn Succotash, Parmesan, Lardons, Broccolini, Micro Mizuna

LES SAINT-JACQUES À LA TRUFFE ET CHOCOLAT BLANC

Seared Diver Scallops, Potato and Apple Brunoise, Alba White Truffles, Celeriac Purée, Lobster Foam, White Chocolate Sauce

TARTARE DE BŒUF*

Prime Beef Tenderloin, Steak Tartare, Pomme Gaufrette, Capers, Berries, Quail Egg, Fine Herb Salad, Pain de Campagne

FOIE GRAS POËLÉ*

Sautéed Foie Gras, Pâte Feuilletée, Dragon Heart Plum, Lavender, Pistachio, Ginger Gastrique

MAIN COURSES

FILET DE LOUP DE MER

Paupiette Of Potato Crusted Mediterranean Sea-Bass, Braised Leeks, Pinot Noir Reduction

LA SOLE MEUNIÈRE

Dover Sole Meunière, Potato à L'Anglaise, Glazed Vegetables

LE HOMARD DU MAINE

Butter Poached Maine Lobster, Lobster Cake, Tomato Purée, Patty Pan Squash, Crimini Mushrooms, Dragon Beans, Haricots Verts, Whole Grain Mustard Sauce

LE POULET RÔTI AUX ASPERGES ET CHANTERELLES

Roasted Organic Chicken, Asparagus, Chanterelle Mushrooms, Roasted Baby Potatoes, Sauce Vin Jaune

"BLANQUETTE" DE LAPIN

Rabbit Symphony: Braised Leg, Ravioli, Roasted Loin, Crispy Spätzle, Fava Beans, Riesling Cream Sauce

LE NAVARIN D'AGNEAU

Espelette Crusted Colorado Lamb Chop, Braised Leg, Moroccan Couscous, Piquillo Coulis, Baby Zucchini, Turnips, Tomato Confit, Navarin Sauce

LE CIRQUE

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

Experience the timeless sensation created by charismatic restaurateur Sirio Maccioni. The rarity of Le Cirque's AAA Five Diamond rating speaks eloquently of French cuisine—exquisite, bold, transcendent. Immerse yourself in a jubilant showing of brilliant color adorning this famed lakeside destination designed by Adam D. Tihany. Exuding a celebratory mood,



DÉGUSTATION MENU

AMUSE-BOUCHE

CHILLED ENGLISH PEAS VELOUTE

Carrot "NEST", Spring Salad, Citrus Vinaigrette

OR

"LE CIRQUE" LOBSTER & AVOCADO SALAD

Black Truffle Vinaigrette* Sautéed Foie Gras, Coconut, Kaffir Lime Sauce*

OR

BURGUNDY SNAILS

Black Garlic Herb Butter, Potato Crusted Mediterranean Sea-Bass, Braised Leeks, Pinot Noir Reduction*

OR

ATLANTIC COD EN CROÛTE

Ratatouille, Sauce Vierge*, Spring Colorado Lamb Loin Morsels, Sautéed Sweetbreads, Sauce Forestiere

OR

ROASTED ORGANIC CHICKEN

Périgord Black Truffles, Sauce Vin Jaune

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, 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.

Le Cirque's opulent dining room is enhanced with coveted wines and attentive service, which come together to amuse your taste buds in celebrated Maccioni family fashion. Dinner Tuesday-Sunday 5:30 p.m.-10:00 p.m. Closed Monday. Reservations strongly recommended by calling 702.693.8865. Reservations for groups larger than 10, please call 702.693.8100. **À la Carte Three-Course \$98 per Person, Dégustation \$135 per Person, Sommelier Wine Pairing Available.**



PLATTERS TO SHARE

Shellfish Tasting*

MAINE LOBSTER
KUSSHI OYSTERS
DUNGENESS CRAB SALAD
COCONUT CEVICHE
SPICED PRAWNS

Signature Caviar

GOLDEN OSETRA
RUSSIAN OSETRA
SIBERIAN OSETRA
PARFAIT OR TRADITIONAL

STARTERS

TENDER GREENS
Torpedo Onion, Almond Tuile, Goddess Dressing

ENGLISH PEA SOUP
Cipollini Onion, Bacon Wrapped Lobster 'Fritter'

HAMACHI SASHIMI*
Ponzu Glaze, Yuzu Vinaigrette, Micro Shiso

HEIRLOOM BEET SALAD
Kumquat, "Pistachio Granola"

ARTICHOKE TORTELLINI
Dungeness Crab, Black Trumpet, Spring Garlic

HUDSON VALLEY FOIE GRAS DUO*
Spice Cake, Poached Quince, Chestnut

AHI TUNA TARTARE*
Ancho Chile, Sesame Oil, Pine Nuts, Mint

FOR THE TABLE

WHOLE ROASTED HUDSON VALLEY FOIEGRAS*
Carved Tableside

MICHAEL MINA

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

Michelin Star Chef Michael Mina's eponymous restaurant features a new twist on Mina classics. The sleek atmosphere complements the contemporary cuisine featuring innovative seafood preparations, vegetarian and seasonal dishes from Mina's cookbook. Executive Chef Benjamin Jenkins, an emerging talent in his own right, brilliantly brings Mina's menu to life with a fusion of flavors.



ENTRÉES

KING SALMON*

Chanterelle, Bacon, Lentil, Scallion Soubise

PHYLLO-CRUSTED SOLE

Crab Brandade, Pea Shoots, Sauce Dijon

CHILEAN SEA BASS

Miso Glaze, Dashi Broth, Shellfish Dumpling

“THREE SEAS TASTING”

Tempura Maitake, Bamboo Rice, Coconut Curry

COLORADO LAMB*

Garganelli Pasta, Fava Bean, Lemon Gremolata

AHI TUNA

Hudson Valley Foie Gras, Crispy Potato, Chanterelle

MAINE LOBSTER POT PIE

Baby Vegetables, Truffle-Lobster Cream

RANCHERS CUTS

Grilled & Butter Basted Steaks From America's Pastures

ANGUS* FILET MIGNON 8OZ

PORTERHOUSE FOR TWO 30OZ

KANSAS CITY STRIP 14OZ

WAGYU* NEW YORK STRIP 8OZ

RIB “EYE” 6OZ

ACCOMPANIMENTS

LOBSTER TAIL

KING CRAB FOIE GRAS

SIDES

MUSHROOM FARRO

PEAS & CARROTS

BOK CHOY

Enhance the dining experience with Master Sommelier-recommended wine pairings from the extensive wine list featuring limited-production American and European vineyard selections. Located within the Conservatory & Botanical Gardens, overlooking the pools. Dinner Monday-Saturday 5:30 p.m.-10 p.m. Closed Sunday. Reservations recommended by calling 702.693.8865. Reservations for groups larger than nine, please call 702.693.8199.

Entrées \$36-\$78.



STARTERS

CHARCUTERIE BOARD

Chef's Select Dried Meats & Cheeses, Seasonal Accompaniments

GRILLED SQUID AND OCTOPUS

Vinaigrette of Chickpeas, Tomatoes, Toasted Garlic, Parsley

BEEF TARTARE*

Truffle Infused Steak, Olive Oil Powder, Quail Egg, Crispy Potato

FOIE GRAS*

Fresh Figs, Port Reduction, Truffle Crema

TUNA TARTARE*

Spun Cucumber Salad, Crispy Rock Shrimp, Sesame Dressing, Scallion Cream, Whitefish Caviar

BEEF CARPACCIO*

Gorgonzola Polenta, Parmesan, Cipollini Onions, Balsamic Reduction, Scallion Cream, Garlic Aioli

"GREEK" STYLE ROMAINE

Tomato, Cucumber, Cracked Olives, Red Onion, Feta Phyllo Triangle, Oregano Dressing

BOSTON BIBB SALAD

Shaved White Onions, Toasted Walnut Dressing, Maytag Blue Cheese "Shower"

UNTRADITIONAL CAESAR SALAD*

Oven-Dried Tomato, Bacon Marmalade Crostini, Shaved Parmesan

FLATBREADS

FIERY CHICKEN SAUSAGE

Herbed Ricotta Cheese, Balsamic Onions, Roasted Tomato Sauce

FIG & PROSCIUTTO

Rosemary Crust, Sweet & Sour Fig Jam, Gorgonzola, Prosciutto di Parma

PORTOBELLO

Wild Mushroom Purée, Herb Roasted Portobello, Red Onions, Fontina Cheese, White Truffle Oil

SMOKED SALMON

Chive Whipped Potato, Caper Creme Fraiche

TUSCAN FARMHOUSE

Shaved Smithfield Ham, Provolone Cheese, Asparagus, Caramelized Onions

OLIVES

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

Experience Mediterranean-style cuisine set against the breathtaking backdrop of Lake Bellagio. Housemade pastas, steaks, rotisserie dishes, brick-oven pizzas, and sommelier-recommended wines complement



PASTAS

BUTTERNUT SQUASH TORTELLI

Brown Butter, Amaretto Cookies, Sage, Parmesan Cheese

RICOTTA RAVIOLI

Roasted Tomato Basil Sauce, Sweet Italian Sausage, Garlic Bread Crumbs

HANDCRAFTED GNOCCHI

Pulled Chicken Breast, Roasted Tomatoes, Toasted Pine Nuts, Pesto Cream

CRAZY MUSHROOM PAPPARDELLE

King Trumpet, Shiitake, Oyster & Crimini Mushrooms, English Peas, Piquillo Peppers, Parmesan Cream, Truffle Essence, Lemony Pea Shoots

LINGUINE ALLE VONGOLE

Littleneck Clams, Red Pepper Flakes, White Wine & Garlic, Parsley

ENTRÉES

SEA SCALLOPS

Truffle Potato Puree, Sautéed Sea Beans, Cabernet Reduction

CHILEAN SEA BASS

Cannellini Bean & Sausage Cassoulet, Garlicky Broccolini, OJ Glaze, Watercress

ATLANTIC SALMON*

Creamy Beet Risotto, Sautéed Vegetables, Curry Beurre Blanc, Roasted Fennel & Arugula

BRICK OVEN ROASTED FREE RANGE CHICKEN

Country Potato Cake, Garlicky Green Beans, Natural Chicken Jus, Roasted Red Onion, Watercress

LAMB LOLLIPOPS

Seasonal Vegetable Ratatouille, Couscous, Rosemary Glaze

BEEF TENDERLOIN*

Tempura Asparagus, Caramelized Onion Potatoes, Red Wine Demi

PORK CHOP

Sweet Onion Polenta, Sautéed Greens, Bacon Jam

GRILLED SIRLOIN*

Tuscan Bruschetta, Caramelized Onions, English Peas, Country Ham, Roquefort Cream, Sweet & Sour Shiitake Glaze, Sexy Scallions

the dining atmosphere. An extensive collection of wines from around the world is also available with a wide variety of offerings by the glass. Lunch and Dinner Daily 11 a.m.–2:45 p.m. and 5 p.m.–10:30 p.m. Reservations recommended by calling 702.693.8865. **Entrées \$29–\$51.**

Picasso



PRIX FIXE

FIRST COURSE

CRÈME OF BUTTERNUT SQUASH

Amaretto Marshmallows and Mushroom Duxelles

or

POACHED OYSTERS

Garnished with Osetra Caviar, Sauce Vermouth

or

WARM QUAIL SALAD

Sautéed Artichokes and Pine Nuts

SECOND COURSE

FOIE GRAS AU TORCHON

Toasted Brioche, Washington Wild Huckleberry and Port Coulis

or

SAUTÉED RUBY RED SHRIMP

Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo Pepper Vinaigrette

or

SAUTÉED FILET OF CHILEAN SEA BASS

Cauliflower Mousseline and Saffron Sauce

THIRD COURSE

ROASTED MAINE LOBSTER

Sauce Américaine and Salsify

or

SAUTÉED FILET OF SCOTTISH SALMON

Mashed Celery Root and Oxtail Jus

or

ROASTED MILK-FED VEAL CHOP

Rosemary Potato and Au Jus

or

ROASTED PIGEON

Wild Rice Risotto

or

SAUTÉED MEDALLIONS OF FALLOW DEER

Caramelized Green Apple and Zinfandel Sauce

FOURTH COURSE

DESSERT

PICASSO

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

AAA Five Diamond Award recipient Executive Chef Julian Serrano's menu is inspired by the regional cuisine of France and Spain, where Pablo Picasso spent much of his life. The restaurant boasts a wine cellar stocked with more than 1,500 selections from the finest European vineyards. Picasso masterpieces, as well as a collection of his charming ceramic pieces, further delight the senses of diners enjoying the Picasso experience. Guests may also enjoy Chef Serrano's renowned



MENU DÉGUSTATION

FIRST COURSE

MAINE LOBSTER SALAD

Apple-Champagne Vinaigrette

SECOND COURSE

PAN-SEARED U-10 DAY BOAT SCALLOP

Potato Mousseline and Jus de Veau

THIRD COURSE

SAUTÉED STEAK OF "A" FOIE GRAS

Gelée of Rhubarb, Brush of Late Harvest Tokaji and Roasted Almonds

FOURTH COURSE

JAPANESE WAGYU FILET MIGNON

Symphony of Vegetables

or

SAUTÉED FILET OF BLACK BASS

Court-Bouillon Sauce and Fresh Herbs

or

ROASTED Tournedo LOIN OF COLORADO LAMB

Pisto, Mint Aioli and Tempura Zucchini Flower

FIFTH COURSE

DESSERT

DESSERTS

HAZELNUT JOCONDE

Giandua Mousse, Vanilla Frangelico Ice Cream, Chocolate Covered Hazelnuts

WARM CHOCOLATE FONDANT

Mint Panna Cotta and Toffee and Milk Chocolate Ice Cream

EARL GREY CHEESECAKE

Blackberry and Earl Grey Latte Sherbet, Bergamot Pâté de Fruit

BANANA FRENCH TOAST

Vanilla Brioche, Caramelized Banana Jam, Passion Fruit Coffee Syrup and Almond Praline Banana Ice Cream

CITRUS BOMBE

Tangerine and Blood Orange Glacées, Chambord Syrup, Tangerine Marmalade and Raspberry Sauce

CRÈME FRAÎCHE

Bavarian Granola Tart and Vanilla Rhubarb Ice Cream

CHEESE ASSORTMENT

fare outdoors while taking in views of the Las Vegas Strip. Combining the romance and beauty of the Fountains of Bellagio with Picasso's impeccable cuisine, guests are provided an incredible dining experience. The outdoor patio is open year round with 16 tables, accommodating 56 guests. Based on seasonal changes, cool misters or heat lamps are available for guest comfort. Reservations for this exclusive dining location are strongly recommended. Dinner Wednesday-Monday 5:30 p.m.-9:30 p.m. Closed Tuesday. Reservations strongly recommended by calling 702.693.8865. Reservations for groups larger than 10, please call 702.693.8105. **Prix Fixe \$115 per Person, Degustation \$125 per Person.**

PRIME

STEAKHOUSE



APPETIZERS

CHILLED SHELLFISH PLATTER
Cocktail Sauce, Mignonette & Rouille

SIBERIAN STURGEON CAVIAR
Traditional Accompaniments

SHRIMP COCKTAIL
Fresh Wasabi Cocktail Sauce

BACON-WRAPPED SHRIMP
Passion Mustard & Cumin Honey

SEARED HUDSON VALLEY FOIE GRAS
Strawberry-Rhubarb Jam & Marcona Almond

HAMACHI SASHIMI
Avocado, Radish & Soy-Chili Dressing

RIBBONS OF TUNA
Breakfast Radish & Ginger Marinade

OYSTERS ON THE HALF SHELL
Cocktail Sauce & Mignonette

BEEF CARPACCIO & TRUFFLE FRITTERS
Arugula, Frisee & Truffle Mayonnaise

SOUPS

PRIME ONION SOUP
Gruyère & Emmenthaler

SPRING PEA SOUP
Parmesan & Sourdough Croutons

SALADS

CAESAR
Romaine, Mustard Greens & Parmesan

CHOPPED KALE SALAD
Lemon, Serrano Chili & Mint

BABY ICEBERG LETTUCE
Crispy Bacon & Maytag Blue Cheese Dressing

ANTIPASTO SALAD
Ham, Salami, Roasted Peppers, Olives, Tomatoes Mozzarella, Herbs and Red Wine Vinaigrette

MARKET TOMATOES
Burrata Cheese, Mussini Balsamic & Basil

STEAMED SHRIMP SALAD
Field Greens, Enoki Mushrooms & Tomato

WARM ASPARAGUS SALAD
Hollandaise & Truffle Vinaigrette

POTATOES

GINGER SWEET POTATOES

MASHED YUKON GOLD POTATOES

CRISPY FINGERLING POTATOES
Bacon-Onion Marmalade

FRENCH FRIES

TRUFFLE MASHED POTATOES

GRATIN DAUPHINOIS
Comté Cheese

BAKED POTATO

MAC & CHEESE

PRIME

Bellagio Las Vegas
3600 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.693.8865

Savor every rich detail. Award-winning, four-star celebrity chef and restaurateur Jean-Georges Vongerichten invites you to realize steakhouse dining at its finest with prime steak, seafood and lamb accompanied by fabulous sauces, sides and meticulously selected wines. Ensnore yourself in the establishment's handsome chocolate brown and delicate Tiffany blue décor—the elaborate design of Michael



VEGETABLES

SPRING PEAS

Smoked-Butter, Bacon & Lime

ONION RINGS TEMPURA

CREAMED SPINACH

STEAMED ASPARAGUS

GLAZED MARKET MUSHROOMS

TENDER BROCCOLI

Pistachio, Chilis & Mint

MEAT

FILET MIGNON

Shishito Peppers

BONE-IN FILET MIGNON

Shishito Peppers

SOY-GARLIC GLAZED NEW YORK STRIP

GLAZED BEEF SHORT RIB

Caramelized Onions, Spinach & Crunchy Potatoes

BONE-IN RIB-EYE

Shishito Peppers, 18 oz. or 28 oz.

DRY-AGED BONE-IN RIB-EYE

Shishito Peppers

COLORADO LAMB CHOPS

Broccoli Rabe & Smoked Chili Glaze

PORTERHOUSE

Shishito Peppers

A5 JAPANESE WAGYU BEEF

Roasted Sweet Peppers

PEPPERCORN NEW YORK STEAK

Red Onion Compote

Sauces: Peppercorn, Soy-Rice Wine, Béarnaise, Miso-Mustard

FISH

SLOW BAKED SALMON

Snow Peas, Mashed Potato and Black Truffle Vinaigrette

ROASTED SEA BASS

Tomato Compote, Green Beans & Basil

CARAMELIZED SCALLOPS

Bok Choy and Ginger-Chili Vinaigrette

CRUSTED AHI TUNA STEAK

Puffed Rice, Watermelon Radish & Soy Dashi

PAN ROASTED DOVER SOLE

Haricot Verts Almondine & Grilled Lemon

COLD WATER LOBSTER TAIL

Lemon Spaetzle

POULTRY

PARMESAN CRUSTED ORGANIC CHICKEN

Artichokes & Lemon Butter

DeSantis. To further enhance your experience, prominent pieces of artwork are on display including three commissioned paintings by Carlo Maria Mariani, George Deem and Michael Gregory, as well as a water-themed canvas screen created by Joseph Raffael. A garden patio provides the perfect outdoor setting for a tranquil dining experience. Dinner Daily 5 p.m.-10 p.m. Reservations recommended by 702.693.8865. Reservations for groups larger than 10, please call 702.693.8484. **Entrées \$36-\$70.**

Where is classic dining.

CIRCUS CIRCUS





THE Steak House

For three decades we have been selected as THE best steakhouse in Las Vegas. Our goal is to ensure the very best in quality and service for you, our valued guest. We offer exquisite dining in a warm atmosphere of casual elegance. The best quality Midwestern beef is aged to perfection for 21 days in our glass-enclosed aging room and then prepared to your liking over an open-hearth mesquite charcoal broiler. Relax and enjoy your dining experience.

APPETIZERS

OYSTERS ON THE HALF-SHELL

SHRIMP COCKTAIL

KING CRAB LEGS ON ICE

JUMBO SHRIMP ON ICE

GRILLED GARLIC SHRIMP

SEAFOOD SENSATION

A selection of oysters, crab legs and shrimp

FRENCH ONION SOUP

SALADS

FRESH SPINACH

A classic, topped with our hot bacon dressing

TOMATO, MOZZARELLA, BASIL

CAESAR

WALDORF WEDGE

BLUE CHEESE WEDGE

THE STEAK HOUSE

Circus Circus
2880 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.794.3767

Voted Best of Las Vegas for over 30 years and was named Zagat's 2011 Top Steak House in Las Vegas and received Zagat's outstanding rating for the 2014 year. Our award winning restaurant features mesquite-grilled steaks, prime rib, lobster and crab legs in a traditional steakhouse setting. The mouth-watering



FROM OUR MESQUITE CHARCOAL BROILER

As always, dinner includes fresh baked breads, Chef's vegetable and your choice of black bean soup or house salad and garlic mashed potato, baked potato, or wild rice blend.

NEW YORK STRIP

PORTERHOUSE

RIB-EYE

Bone-In Cut

FILET MIGNON

PETITE FILET

PRIME RIB OF BEEF

Bone-In Cut

Petite Cut

LAMB CHOPS

GRILLED GARLIC SHRIMP

LOBSTER TAILS

KING CRAB LEGS

SALMON FILET

HALIBUT FILET

CHICKEN BREAST

ACCOMPANIMENTS

LOBSTER TAIL

ALASKAN KING CRAB LEGS

GRILLED GARLIC SHRIMP

SAUTEED MUSHROOMS

cuisine and impeccable service make this the best kept dining secret in Vegas! Those who know steakhouses know THE Steak House. Open daily for dinner. Located on the Casino level. Cocktail Hour from 4pm-6pm and 1/2 priced beer and cocktails (excludes Saturdays and Holidays), Dinner served 4pm-10pm Sunday - Friday, Saturday, 4pm-11pm. **Average entree price: \$51.**

Where is innovative cuisine.

COSMOPOLITAN





FROM THE RAW BAR

OYSTERS

BIGEYE TUNA

Sashimi - thyme, lemon, extra virgin olive oil

Tartar - orange, micro basil, serrano chili

SHETLAND ISLAND

Organic Salmon Sashimi or Tartar - fresno chili, shallot, cilantro

TASTING OF RAW FISH

Our Chef has selected four outstanding fish to offer raw today

GREEK BOTTARGA

Ferran Andria's Choice

Gently cured roe of the renowned Messologgi Gray Mullet

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini, eggplant, tzatziki and kefalograviera cheese

OCTOPUS

Sushi quality Mediterranean octopus grilled

CALAMARI

Fresh lightly fried squid

SHRIMP

Jumbo prawns grilled, served with endive salad

MARYLAND CRAB CAKE

Hand-picked fresh jumbo lump crab

SARDINES

Fresh Portuguese sardines grilled (when available)

HOLLAND PEPPERS

Red, Yellow, and Orange grilled peppers, olive oil & aged balsamic

GRILLED MUSHROOMS

Fresh flown Shiitake, Royal Trumpet, and Abalone

SIDE DISHES

TARAMOSALATA

Fish roe, olive oil, lemon

TZATZIKI

The Real Greek Yogurt cucumber & garlic

SKORDALIA

Almond and garlic

HTIPITI

Roasted red pepper and barrel-aged feta cheese

KEFALOGRAVIERA

Cheese Saganaki

GREEK FRIED POTATOES

Hand Cut

BABY BEETS

Steamed with "The Real Greek Mint Yogurt"

ESTIATORIO MILOS

The Cosmopolitan
3708 Las Vegas Blvd South
Las Vegas, NV 89109
702.698.7930

Touted as one of North America's finest Greek restaurants, Estiatorio Milos by restaurateur Costas Spiliadis features fine Mediterranean cuisine at its best featuring pristine seafood imported daily from suppliers who range from small, family owned fishing companies in the Greek islands and shores of Morocco, Tunisia and Portugal, to independent North American fisherman in Florida and



FROM THE SEA

A selection of fresh Mediterranean fish flown in from Greece, Spain and Portugal. Grilled and sold at market price by the pound. Fagri, Loup de mer, Lethrini, Dorado Royale, Dover Sole, St. Pierre, Blue Lobster, Langusto. Also American varieties such as Black Sea Bass, Red Snapper, Pompano. Please see us at our fish market to select your fish for today

LOBSTER - DEEP SEA BAY OF FUNDY

Grilled with Ladolemono
Lobster Athenian Pasta*
Warm Salad with Metaxa Brandy*

THE CARABINIEROS

Spain's Crevette Royal
Served with a shot of Sherry to shoot the head

MILOKOPI

Grilled or in Sea-Salt Crust*

SALADS & VEGETABLES

THE GREEK SALAD

Vine ripe tomatoes, extra virgin olive oil, and barrel-aged feta

ROMAINE

Our Milos dressing, dill, spring onions, and barrel-aged feta

GRILLED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Baby Fennel, Cipollini Onion, "The Real Greek Mint Yogurt" & Haloumi cheese

STEAMED VEGETABLES

Horta, Broccoli, Asparagus.

GREEK STYLE FINGERLING POTATOES

Served warm with mint, dill, lemon, and extra virgin olive oil

FRESH HERB COUS COUS

Cucumber, lemon, green and red bell peppers

FROM THE LAND

All dishes served with Greek Fried Potatoes

*LAMB

Colorado Prime Lamb Chops

*RIBEYE

Black Angus Ribeye Steak

*FILET MIGNON

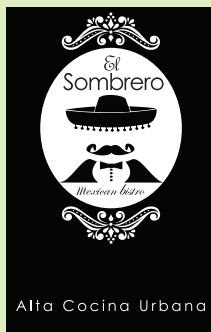
All natural Premium Beef Tenderloin

Nova Scotia. In addition to our superior seafood, our cuisine consists of just as carefully selected vegetables, legumes, olive oil, and fruits — all elements that form the basis of the Mediterranean diet — complemented by our selection of deliciously unique Greek wines. Featuring a one-of-a-kind terrace dining experience, guests can enjoy authentic tastes of Greece while overlooking the gorgeous Las Vegas skyline. This unique Greek restaurant spares no effort in finding the freshest, most delicious fish from around the world, and preparing them in the subtlest, most flavorful ways.

Where is a swank hideaway.

DOWNTOWN





BOTANAS | APPETIZERS

GUACAMOLE

Fresh hass avocado, cilantro, onions, tomato, jalapeño, citrus

COCTEL DE CAMARÓN*

Jumbo shrimp, spicy rojo broth, chunky avocado, served with tortilla crispy tortilla chips

QUESILLO FONDUE MEXICANO

Blend of Mexican cheeses, hormiga sauce, roasted cherry tomatoes, served with warm flour or corn tortillas

SPICY CALAMARI A LA BRASA*

Charbroiled calamari, black squid ink, citrus jalapeño

QUESADILLA OAXAQUEÑA

Sautéed spinach, wild mushrooms, onions, crema mexicana, traditional mexican garnishes
Add Chicken or Carne Asada*

CRISPY CHILAQUILES VERDES

Seasoned tortilla chips, salsa de tomatillo, charro beans, blend of Mexican cheeses, pico de gallo, crema
Add Chicken or Carne Asada*

SOPA DEL DIA | SOUP OF THE DAY

Our soups are made fresh daily. Ask your server

ENTREES

Served with Mexican rice, charro beans, and traditional Mexican garnishes

NO 1. CHILE VERDE CON CARNE

Traditional chile verde and charro beans stew with chunks of pork tenderloin served with flour tortillas

NO 2. ONE CRISPY BRAISED BRISKET TACO Y ONE ENCHILADA DE POLLO MOLE SEMANA SANTAA

NO 3. ONE CRISPY PULLED POLLO TACO Y ONE BRAISED BRISKET ENCHILADA ROJA

NO 4. ONE CRISPY BRAISED BEEF TACO Y ONE PULLED POLLO ENCHILADA VERDE

NO 5. HANGER STEAK PRIME* Y ONE PULLED POLLO ENCHILADA ROJA

NO 6. ENCHILADAS DEL JARDÍN

Sautéed espinacas, mushroom, onions, roasted garlic creamy tomatillo salsa

NO 7. ENCHILADAS DE POLLO MOLE SEMANA SANTA

Braised pulled pollo, chef's specialty traditional Mexican spicy sauce de chocolate

NO 8. ENCHILADAS DE POLLO

Braised pulled pollo, roasted garlic creamy tomatillo salsa

NO 9. ENCHILADAS DE CARNE

Braised brisket, roasted guajillo chile salsa

NO 10. TAMAL DE POLLO

Homemade tamal, steamed in a banana leaf, braised pulled pollo, roasted garlic creamy tomatillo salsa

NO 11. TAMAL DE CARNE

Homemade tamal steamed in a banana leaf, braised brisket, roasted guajillo chile salsa

DEL JARDIN | FROM THE GARDEN

FRESCA MEXICANA

Mango, cucumber, jicama, mixed greens, cilantro lime vinaigrette, dusted with chile tajín. Add Chicken, Salmon*, or Carne Asada*

SANDÍA CITRÓN

Chunks of watermelon, mixed greens, caramelized pepitas, queso de feta, citrus vinaigrette
Add Chicken, Salmon*, or Carne Asada*

El Sombrero Mexican Bistro

Downtown
807 S. Main St.
Las Vegas, NV 89101
702.382.9234

Home of the oldest Mexican restaurant in Vegas, the El Sombrero is a cozy and charming dining experience where you will find old world flavors of Mexico in an urban and trendy setting. Our menu draws from an extensive library of chiles and other traditional Mexican ingredients to create our



BETABELES ROSTIZADOS*

Roasted beets, mixed greens, queso de cabra, julienne blue corn tortilla crunch garnish, mandarin vinaigrette
Add Chicken, Salmon*, or Carne Asada*

DEL MAR

CAMARONES A LA DIABLA SARANDEADOS

Sautéed jumbo tiger shrimp, cognac chile seco sauce

HALIBUT A LA PLANCHA

Roasted cherry tomatoes, sauce de saffron chile seco on a bed of arroz blanco

PESCADO A LA VERACRUZANA

Mahi Mahi, Chunky tomato herbed and spicy broth, olives, capers, sautéed onions on a bed of arroz blanco

CHARBROILED SALMON

Spicy rústica espinaca sauté, grilled onions, sauce de jalapeño béchamel

CARNES Y AVES

FILET MIGÑON*

RIB EYE*

HANGER STEAK*

POLLO A LA BRASA

Accompanied by papitas fritas de la casa & a trio of sauces
Bistro Ancho Chile Steak, Chimichurri, Hormiga Sauces
(House Specialty)

PATRON PARRILLADA | MIXED GRILL*

(12 ounces serves 2 persons)

Includes: Filet Mignon | Rib Eye | Hanger Steak
Mexican Cream Corn | Papas Criollas with Chipotle Aioli dipping
sauce & a trio of sauces, Bistro Ancho Chile Steak, Chimichurri,

Hormiga Sauces (House Specialty). Add shrimp

BISTRO CHILES RELLENOS

CHILE RELLENO BRAISED BURGUNDY BRISKET

Roasted poblano chile filled with blend of Mexican cheeses, blue cheese, on a bed of chile burgundy sauce, topped with slowly braised brisket.

CHILE RELLENO DE CALABAZA BUTTERNUT

Roasted Poblano chile a la brasa filled with butternut squash, potato, onion, blend of Mexican cheeses, bed of creamy charro beans, roasted tomato oregano sauce.

DE LA TAQUERÍA

(All tacos are made with hand-made bistro corn tortillas and are served with traditional Mexican garnishes)

TACOS DE PANCITA* | PORK BELLY (3)

TACOS DE CHILE COLORADO CON CARNE (3)

TACOS DE CHILE VERDE CON CARNE (3)

TACOS DE POLLO A LA BRASA (3)

TACOS DE BRAISED BRISKET (3)

TACOS DE PESCADO (3)

TAQUIZA DEL MAR

Includes a duo of: Mahi Mahi & Shrimp
(Served with traditional garnishes, hand made bistro corn tortillas)

TAQUIZA DE CARNES Y AVES

Pollo a la brasa | Braised Brisket | Chorizo
(served with traditional garnishes, hand made bistro corn tortillas)

**The consumption of raw or undercooked meats or eggs can be harmful to your health.*

complex sauces and salsas that accompany each dish. Mexican and Latin inspired libations are also crafted perfectly to pair with each of our menu items. Hours of Operation: M-Thur 11am-9pm, Friday & Saturday 11am-10pm, Sunday Brunch 10am- 3pm. www.elsombroveregas.com



ANTIPASTI

CARPACCIO OF BEEF TENDERLOIN

Arugula salad, herbed mustard vinaigrette, Parmigiano-Reggiano

IMPORTED MEATS AND CHEESES

Chef's selection of the finest meats and cheeses with olives and roasted peppers

COLOSSAL GULF SHRIMP COCKTAIL

Fiery cocktail sauce

JUMBO LUMP CRAB & LOBSTER COCKTAIL "LOUIS"

Avocado mousse, brandied sauce Louis

OYSTERS ON THE HALF SHELL

Boutique oysters from both coasts, champagne mignonette, and lemon

CALAMARI

Andiamo house specialty, tender baby squid, flash-fried, and sauce ammoglio

GRILLED PORTABELLA MUSHROOMS

Signature zip sauce, add char-grilled beef tenderloin tips

ANDIAMO GRANDE MEATBALL

Handmade, tomato sauce, and ricotta cheese

BANANA PEPPERS & HOUSEMADE SAUSAGE

Potatoes, rosemary demi-glace

MOZZARELLA NAPOLETANA

Fried mozzarella cheese with tomato basil sauce, olives and capers, dressed with anchovy

INSALATA & ZUPPE

PASTA FAGIOLI

LOBSTER BISQUE

CAESAR

CAPRESE

WEDGE

CHOPPED SALAD

ROASTED BEET SALAD

MARTHA'S VINEYARD

HOUSE - JOE'S FAVORITE

BISTECCHES & COSTELETTE

STEAKS AND CHOPS

are served with your choice of sauce:

Andiamo Signature Zip Sauce. Cabernet Shallot Demi-Glace

Balsamic Glaze with Cipollini Onions. 3 Samples

FILET MIGNON

Center-cut beef tenderloin, seasoned and charbroiled

BONE-IN N.Y. STRIP

Full pound, house-cut steak, charbroiled

PORTERHOUSE

Charbroiled, 24-ounce house-cut

PAT LAFRIEDA'S CHOPPED STEAK

House blend, mushrooms, onions, red wine sauce

ANDIAMO TOMAHAWK

Long bone 32-ounce rib eye steak, charred to perfection

BONE-IN RIB EYE

Seasoned and charbroiled, 20-ounce cut

CLASSICAL SURF AND TURF

Char-grilled petite filet mignon, broiled rock lobster tail

VEAL RIB CHOP

Full pound, hand-cut, Strauss free-raised veal

CHARGILLED LAMB CHOPS

Colorado lamb, marinated in olive oil, garlic, lemon and herbs, served with tomato, capers and olives

PAT LAFRIEDA BURGER

House blend, half pound, challah bun, truffle mayonnaise, shoestring fries

PESCI E CROSTACI

Flown in daily from across the globe by our team of buyers

DOVER SOLE ALLA MUGNAIA

Sauteed with lemon herb butter, filleted tableside

JOE VICARI'S ANDIAMO ITALIAN STEAKHOUSE

the D
301 Fremont St.
Las Vegas, NV 89101
702.388.2220

Bringing another signature element of Detroit to downtown Las Vegas, Joe Vicari's Andiamo Italian Steakhouse is on the second floor of the D Las Vegas. Named Metro Detroit's "Best Italian" and popular for its family tradition of delicious food, Andiamo's is a wonderful addition to the D. From homemade Italian breads and award-winning sauces to handmade



GEORGE'S BANK SWORDFISH

Wild line caught steak, charbroiled, lemon caper butter

COLD WATER SCOTTISH SALMON

Charbroiled fillet, caramelized fennel and tomato

NATURAL SEA SCALLOPS

Sun-dried tomatoes, wilted spinach, sambuca crème sauce

PAN-ROASTED CHILEAN SEA BASS

Sweet pea risotto cake, asparagus, sun-dried tomato beurre blanc

SHRIMP SCAMPI OREGANATO

Colossal shrimp sautéed in garlic-herb butter sauce with braised Italian style greens

MAINE LOBSTER

Whole 1.25 lb. lobster, steamed in aromatic court bouillon, drawn butter

COLD WATER ROCK LOBSTER TAILS

ALASKAN KING RED CRAB LEGS

Half & full pound

VITELLO E POLLO

VEAL OSSO BUCO

Braised veal shank, rich tomato sauce, homemade fettuccine, and gremolata

VEAL ALL' ALDO

Named after our beloved Master Chef, finest veal tenderloin, imported prosciutto, fontina cheese, tomato fillet, herbed wine sauce

ROASTED CHICKEN BREAST

Stuffed with ricotta cheese, sun-dried tomatoes and spinach, poultry jus

ROAST CHICKEN

Half, bone-in, all natural chicken, roasted peppers, onions, red wine sage sauce

PASTA DI CASA

PAPPARDELLE WITH VEAL RAGU

Hearty veal stew, battuto, tomatoes, Porcini mushrooms, white wine, handmade pasta, Asiago cheese

AGNOLOTTI

Handmade pasta filled with ground beef and pork, smothered in a tomato basil sauce with smoked pancetta topped with pecorino romano

FRUITTI DI MARE

Gulf shrimp, sea scallops, mussels, calamari, spicy Arrabbiata sauce, Capellini pasta

POTATO GNOCCHI

Specialty of the house, homemade potato dumplings tossed with a wild mushroom ragu and madeira wine topped with shaved Parmigiano Reggiano and basil

TORTELLACI

Handmade ricotta cheese filled pasta wheels tossed with mushrooms, tomatoes, olives and Italian sausage with gorgonzola dolce

LOBSTER RISOTTO

Creamy arborio rice, canadian lobster meat, tender asparagus, black truffles, Parmigiano-Reggiano

ORRECCHETTE BARESE

Priest hat shaped pasta tossed with sautéed broccolini, garlic, lite cream, Parmigiano Reggiano and mascarpone

STROZZAPRETI WITH SMOKED SALMON

Homemade pasta, smoked salmon, peas and tomatoes in a light brandied crème sauce

ACCOMPLIMENTE

Housemade Meatballs / Italian Sausage

Tuscan Roasted Potatoes with Onions

White Truffle Whipped Potatoes

Sautéed Spinach

Olive Oil and Sea Salt Crust Baked Potato

Lobster-Black Truffle Baked Ziti

Olive Oil Grilled Asparagus with Cipollini Onions

Sautéed Button Mushrooms and Onions

pasta, Joe Vicari's philosophy, originating from the late Master Chef Aldo Ottaviani, is to buy the freshest ingredients and prepare them from scratch every day. The restaurant is proud to partner with the nation's top butchers to offer the finest products including Pat LaFrieda and Stockyard Premium beef, all natural Strauss® Lamb and Veal and premium free range chicken. The menu is complemented by an impressive list of more than 80 wines from around the world. Nightly 5 p.m.-11 p.m. **Average entrée price: \$40.**



SMALL BITES

EDAMAME

Soy beans steamed in their pods, tossed with docho sea salt or garlic chilies

POKE*

Marinated tuna, tomatoes, chile oil, onions and avocados

LETTUCE WRAPS

Wok seared chicken, mushrooms, onions & water chestnuts, iceberg lettuce cups & a spicy black bean sauce

CHA GIO CHOPSTICKS

Vietnamese spring rolls. Crispy spring rolls rolled thin, filled with pork & shrimp, garlic lime sauce

FIRECRACKER HOT WINGS*

Chicken wings with ground chilies, honey & soy

KOREAN STREET TACOS*

Spicy pork, lettuce, onions, cucumbers, tomatoes and chilies

BBQ SPARE RIBS

Dry rubbed & wok seared, volcano barbecue sauce

FRIED RICE

FRIED RICE

Choice of house made char siu, vegetable, beef, chicken or shrimp

COMBINATION

ENTREES

BRAISED OXTAIL STEW

Oxtail simmered with lemongrass, cinnamon, star anise, tomato and vegetables

VIETNAMESE GRILLED CHICKEN*

Braised coconut rice

BLACKENED AHI

Black bean sauce, pineapple relish, roasted garlic rice

KALBI

Grilled Korean short ribs, Namul and steamed rice

BIBIMBAP

Zucchini, shitake mushrooms, spinach, radish, pork and carrots served in a sizzling stone bowl topped with a fried egg, gochujang sauce

CALIFORNIA NOODLE HOUSE

California Hotel and Casino
12 E Ogden Ave,
Las Vegas, NV 89101
702.385.1222

California Noodle House is the perfect combination of a comfortable, modern environment with delectable flavors from throughout the Pacific Rim, bringing the kitchens of Asia to Downtown Las Vegas. We offer regional dishes from Thailand, Japan, China and Vietnam, staying true to our tagline - "Signature noodle dishes ... and so much more". Noodle dishes include



SALADS

SASHIMI SALAD

Tuna and salmon, tomatoes, ikura and spring mix, ginger dressing

NOODLE HOUSE SALAD

Julien marinated grilled chicken, rice noodles with a peanut vinegar

SOUPS

WON TON MIN

Traditional saimin with pork wontons

MISO RAMEN

Clams and mussels simmered in Shiro Miso broth topped with spinach, shitake mushrooms and scallions

SHOYU RAMEN

Egg noodles, shrimp, bok choy shitake, scallions fish cakes tamago

TOM KHA GAI

Sliced chicken in coconut milk, Thai chilies, galangal, lemongrass, mushrooms, onions and kaffir lime

NOODLES

BEEF CHOW FUN

Stir-fried beef, wide rice noodles, bean sprouts and green onions

PAD THAI*

Thai style rice noodles with egg and bean sprouts in a tangy and spicy sauce, topped with peanuts. Add chicken, beef or shrimp

LO MEIN

Wok tossed wheat noodles with vegetables

GARLIC NOODLES

Fresh wheat noodles with garlic and shrimp, parmesan cheese, spinach and soy

SPICY THAI SHRIMP*

Shrimp sautéed with tomatoes, garlic, Thai chilies, scallions, spinach and rice noodles

Beef Chow Fun and Pad Thai, while soup offerings include Chinese specialty Won Ton Min, and a twist on the California's world-famous Braised Oxtail Stew. Open Sunday, Monday and Thursday from 4 p.m. - 10 p.m., and Friday and Saturday from 4 p.m. - 11 p.m., closed Tuesday and Wednesday. Reservations recommended. Average Check of \$17



STARTER

Cold

AHI SASHIMI*

Daikon, Carrot Strings, Garnished with Pickled Ginger, Wasabi and Soy Dipping Sauce

CHILLED HIBACHI TIGER SHRIMP

Field Greens with Basil Vinaigrette
Garnished with Cilantro Pesto Cocktail Sauce

BUFALA MOZZARELLA AND SLICED BEEFSTEAK TOMATOES

Basil Pesto and Virgin Olive Oil and Balsamic Vinegar

Hot

ESCARGOT OR SANCHO SEARED SCALLOP

Baked In Garlic, Shallot Butter, Breadsticks

SCALLOP AND SHRIMP DIM SUM

Wilted Oriental Greens

HUNAN PORK AND BEEF LETTUCE WRAP

Sautéed with Caramelized Onions, Julienne Vegetables, Soy and Oyster Sauce, Spicy Aioli Dipping Sauce

PAN FRIED CRAB CAKES

Tomato Salsa and Chinese Mustard Sauce

Soup

SOUP DE JOUR

Chef's Selection

Salad

ORIENTAL CHICKEN CAESAR

Romaine, Parmesan Reggiano, Wonton Strips

KALBI STYLE NEW YORK STEAK SALAD*

Romaine, Scallions, Spinach, Roma Tomatoes, Avocado, Bermuda Onions, Roasted Peppers

SIZZLING SPINACH SALAD

Topped with Hard Boiled Eggs, Sliced Bermuda Onions with Asian Fused Bacon Dressing

FROM THE SEA

OSYER GLAZED SALMON

Oyster Sauce, Chili Pepper, Papaya Pineapple Relish, Basil Pesto

MAHI MAHI WITH SESAME SEED CRUST*

Vegetable Couscous and Lime Sake Sauce, Cilantro Pesto

BAMBOO STEAMED PACIFIC RED SNAPPER

Stir-Fry Vegetables, Shitake Mushrooms, Cilantro and Scallions
Fused with Sizzling Peanut Oil and Soy Sauce

STEAMED ALASKAN KING CRAB LEGS

Drizzled with Lemon Ginger Butter Sauce

MISO YAKI GLAZED BUTTER FISH

Baby Bok Choy, Vegetable Fried Rice

WOK-FRIED GINGER INFUSED WHOLE SNAPPER

Cal-Rose Rice, Stir-Fry Vegetables, Plum Vinaigrette, Cilantro Pesto, Salad Greens, Cilantro Lime Tartar Sauce

Based On Availability

Second Street Grill
(Inside the Fremont Casino)
200 Fremont St.
Las Vegas, NV 89101
702.385.3232

Second Street Grill, recognized by Zagat with outstanding ratings, offers delectable Hawaiian Fusion cuisine with Pacific Rim influence - a mix of flavors and cultures. Steak, fresh seafood and poultry round out a menu that delights all taste buds and for a great value accompanied by exceptional



THAI CIOPPINO

Mussels, Scallops, Shrimps, Crab, Curry, Coconut Milk, Linguine, Basil

AUSTRALIAN LOBSTER TAIL

Pesto Mashed Potatoes, with Lemon Ginger Butter Sauce

MAIN EVENTS

LINGUINE WITH SHRIMP AND SCALLOPS IN A MASCARPONE CREAM SAUCE

Sautéed Shallots, Garlic, Oregano, Chili Flakes, and Parmesan Reggiano

PRAWNS STUFFED WITH LUMP CRAB MEAT

Capelin Pasta, In Mascarpone Cream or Tomato Basil Sauce

SHANGHAI ROAST DUCK WITH BLACKBERRY GLAZE

Oriental Marinated, Stir-Fry Vegetables, Roasted Sweet Potato

TEMPURA PLATTER

Tiger Shrimps, Soft Shell Crab, with Assorted Tempura Vegetables

GRILLED HERB CHICKEN BREAST

Mushroom Risotto, Stir-Fry Vegetables, Basil Pesto, Roasted Garlic Sauce

FAMOUS GRILL

FILET MIGNON*

10 OZ Tenderloin with Maui Onions

PANIOLA RIB EYE STEAK*

16 OZ Rib Eye, Pesto Mashed Potatoes, Red Chili Pepper Barbeque Sauce, Black Bean and Smoked Corn Salsa

MONGOLIAN RACK OF LAMB*

Pesto Mashed Potatoes, Stir-Fry Vegetables, Cabernet Hoisin Plum Sauce

AHI STEAK, GRILLED OR BLACKENED*

Chinese Mustard, Wasabi Beurre Blanc, Papaya Salsa

NEW YORK STEAK*

Topped with Gorgonzola Cheese, Pesto Mashed Potatoes, Maui Onions, Seasoned with Cracked Peppercorns

PRIME RIB OF BEEF: QUEEN CUT | KING CUT

Seasoned, Slow Roasted, Served with Au Jus and Creamy Horseradish

Add Gorgonzola or Bleu Cheese to Any Steak

Our servers will be happy to split any selection for you. However, there will be a plate charge.

**Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individual with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.*

service. The only restaurant of its kind in Downtown Las Vegas, if you are craving an intimate dining experience and restaurant that will satisfy any craving, then Second Street Grill is just the place for your palate. Mention Where Menu Guide when making your reservation to receive a complimentary amuse-bouche, a small bites dish crafted by the chef just for you. Great value our guest check average is \$40.

Where is the most stylish dining.

FASHION SHOW





APPETIZERS

TUSCAN HUMMUS

Our twist on hummus, made with Tuscan white beans and topped with housemade checca. Served with traditional or wheat whole grain pita, straight from the hearth.

SPINACH ARTICHOKE DIP

Dip into this favorite with friends or just with tortilla chips. Served warm and great for sharing.

AVOCADO CLUB EGG ROLLS

This is how we roll! Your favorite ingredients of a chicken club sandwich, like Nueske's applewood smoked bacon and melted Monterey Jack, wrapped in a crispy wonton. Served with house-made ranchito sauce and herb ranch.

LETTUCE WRAPS

Fresh Shiitake mushrooms, water chestnuts and green onions tossed in our spicy ginger soy sauce. Chicken, Shrimp, or Chicken & Shrimp.

SESAME GINGER CHICKEN DUMPLINGS

Chinese dumplings topped with sesame seeds and green scallions. Served with our soy-ginger chili sauce.

SOUPS

SEDONA TORTILLA SOUP

DAKOTA SMASHED PEA & BARLEY

TWO IN A BOWL

Our signature soups served side by side in the same bowl.

SALADS

THE ORIGINAL BBQ CHICKEN CHOPPED

Our most popular salad since 1985. With our signature BBQ sauce, housemade herb ranch, scallions and cilantro.

CARAMELIZED PEACH

Field greens, spinach, warm caramelized peaches, cranberries, red onions, toasted pecans and Gorgonzola tossed in housemade white balsamic vinaigrette.

CHINESE CHICKEN

Napa and red cabbage, lettuce, chicken and wontons tossed with scallions, cilantro, sesame seeds and hoisin ginger vinaigrette.

CALIFORNIA COBB

Nueske's applewood smoked bacon, avocado, chicken, tomatoes, chopped egg, basil and Gorgonzola with housemade herb ranch or bleu cheese dressing. Try it with fresh beets.

ROASTED VEGGIE

Warm artichoke hearts, asparagus, eggplant, red and yellow peppers, corn and sun-dried tomatoes served over cool Romaine, avocado and housemade Dijon balsamic vinaigrette.

MOROCCAN-SPICED CHICKEN

One of a kind, with roasted butternut squash, dates, avocado, toasted almonds, beets, red peppers, chopped egg and cranberries. Tossed with housemade Champagne vinaigrette.

ORIGINAL CRUST PIZZAS

THE ORIGINAL BBQ CHICKEN PIZZA

Our legendary BBQ sauce, smoked Gouda, red onions and cilantro transform this original to iconic.

HAWAIIAN BBQ CHICKEN

We added fresh pineapple for a sweet island twist.

SPICY CHIPOTLE CHICKEN

Some like it hot. We like it hotter. Chipotle adobo sauce, shaved poblanos, Monterey Jack with housemade roasted corn & black bean salsa, cilantro and lime crema.

THAI CHICKEN

Peanut sauce and Thai veggies on a pizza - a little unexpected? Yes. Yummy? Definitely.

HABANERO CARNITAS

Slow-roasted pulled pork and housemade cilantro pesto. Served with seriously spicy habanero salsa.

CALIFORNIA CLUB

Get instant VIP status with this Club. Nueske's applewood smoked bacon, roasted chicken and Mozzarella, hearth-baked then topped with avocado, arugula, torn basil and Romaine tossed in lemon-pepper mayonnaise.

CALIFORNIA PIZZA KITCHEN

Fashion Show
3200 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.893.1370

California Pizza Kitchen is a casual-dining restaurant serving up California creativity through its innovative menu items. CPK provides a range of California-inspired dishes, from signature hand-tossed and hearth-baked



WILD MUSHROOM

Shaved Cremini, Shiitake, Portobello and white mushrooms with slivered scallions, cracked black pepper, Pecorino Romano and Mozzarella. Finished with Parmesan.

THE WORKS

Spicy Italian sausage, rustic pepperoni, Cremini mushrooms, Mozzarella, red onions, green peppers, olives and wild oregano.

MUSHROOM PEPPERONI SAUSAGE

Cremini mushrooms, rustic pepperoni, spicy Italian sausage, torn basil, Mozzarella and wild oregano. We like to call it "MuPeSa" (mup-suh).

PEPPERONI

America's favorite pizza. Trust us...we checked online ;-) A combination of rustic and spicy pepperoni with fresh Mozzarella and wild oregano.

HAWAIIAN

Say aloha to pineapple, applewood smoked ham and slivered scallions.

WHITE PIZZA

No sauce? No problem! Mozzarella, Ricotta, Parmesan, Pecorino Romano, sautéed spinach and roasted garlic.

FIVE CHEESE + FRESH TOMATO

Cheese pizza - all grown up. Fresh Mozzarella, Monterey Jack, smoked Gouda, Mozzarella and Pecorino Romano with tomato and basil.

CRISPY THIN CRUST PIZZAS

MARGHERITA

The classic. Italian tomatoes with fresh Mozzarella, basil and Parmesan.

TOSTADA

Crisp lettuce, tortilla strips and housemade herb ranch, top this hearth-baked crust with layers of black beans, melted Cheddar and Monterey Jack. Served with flame-roasted salsa.

THE MEAT CRAVERS

This macho pizza is loaded with Italian sausage, pepperoni, applewood smoked ham, spicy Capicola ham and salami.

ROASTED ARTICHOKE AND SPINACH

Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan.

PEAR AND GORGONZOLA

High in style and taste. Bosc pears, sweet caramelized onions and hazelnuts, topped with chilled field greens in housemade Gorgonzola ranch.

SICILIAN

Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, Shaved Parmesan, basil and oregano. Rustic meets refined.

JAMAICAN JERK CHICKEN

Even your friends will love this jerk. Spicy sweet Caribbean sauce, authentic Jamaican spices, Nueske's applewood smoked bacon, red onions and bell peppers.

LITE ADVENTURES

650 calories or less, but not lite on flavor.

QUINOA + ARUGULA SALAD

Our super-grain salad with asparagus, sun-dried tomatoes, red onions, toasted pine nuts and Feta tossed in our housemade Champagne vinaigrette.

FIRE-ROASTED CHILE RELLENO

Spicy poblano stuffed with chicken, cheese, roasted corn & black bean salsa, wild mushrooms, spinach and eggplant. Topped with housemade avocado salsa verde and cilantro.

SHRIMP SCAMPI ZUCCHINI FETTUCCINE

Sautéed with lemon, garlic and white wine tossed with zucchini ribbons, fettuccine, parsley and Parmesan.

GRILLED CHICKEN CHIMICHURRI

Marinated grilled chicken breast with pan-roasted vegetables and our housemade Argentinean inspired chimichurri sauce.

CEDAR PLANK SALMON

Roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn & spinach succotash topped with Feta.

pizzas, to imaginative salads, pastas, entrees, soups, sandwiches and cocktails. Offering dine-in, take-out, catering, online ordering and an award-winning CPKids Menu. Also located at Town Square. www.cpk.com. Entrees: \$10-\$20.



APPETIZERS

* STEAK TARTARE

JUMBO LUMP CRAB COCKTAIL

PROSCIUTTO WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

LOBSTER AND CRAB CAKES

* FRESH OYSTERS ON THE HALF SHELL

SHRIMP COCKTAIL (5)

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

* COLD SHELLFISH PLATTER

* GRAND PLATEAU

JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL

SOUPS AND SALADS

ASPARAGUS SOUP CUP

CLAM CHOWDER CUP

FRENCH ONION SOUP CROCK

CAESAR SALAD

SPINACH SALAD WITH WARM BACON DRESSING

FRESH MOZZARELLA, TOMATO, BASIL WITH 15-YEAR AGED BALSAMIC

BIBB STACK SALAD, FRESH STRAWBERRIES WITH SHERRY VINAIGRETTE

FIELD GREENS, TOMATOES, FRESH HERBS WITH PARMESAN VINAIGRETTE

WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

CHEF'S SUGGESTIONS

* SEARED TENDERLOIN WITH BUTTER POACHED LOBSTER TAILS

* BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER

* SLICED FILET MIGNON WITH CIPOLLINI ONIONS AND WILD MUSHROOMS

* PORCINI RUBBED DELMONICO WITH 15-YEAR AGED BALSAMIC

* GORGONZOLA AND TRUFFLE CRUSTED DRY AGED SIRLOIN WITH CABERNET REDUCTION

THE CAPITAL GRILLE

3rd Floor of Fashion Show
3200 Las Vegas Blvd S.
Las Vegas, NV 89109
702.932.6631

The Capital Grille is a steakhouse that provides the ultimate dining experience for every occasion in an atmosphere of relaxed elegance. All steaks are hand-cut and The Capital Grille specializes in dry-aging on premises (14 to 21 days), including the 24-ounce porterhouse. The menu also offers the finest in fresh seafood, as well as signature appetizers, (pan-fried calamari with hot peppers, lobster and crab



MAIN COURSES

- * DRY AGED SIRLOIN STEAK 14 OZ
- * DRY AGED PORTERHOUSE STEAK 24 OZ
- * DRY AGED STEAK AU POIVRE WITH COURVOISIER CREAM 14 OZ
- * FILET MIGNON 10 OZ
- * DELMONICO STEAK 22 OZ
- ALL-NATURAL HERB ROASTED CHICKEN
- * DOUBLE CUT LAMB RIB CHOPS (4)

SEAFOOD

- FRESH MAINE LOBSTER | MARKET PRICE
- CHILEAN SEA BASS WITH MUSHROOM SOY BROTH
- * SUSHI-GRADE SESAME SEARED TUNA WITH GINGERED RICE
- SEARED CITRUS GLAZED SALMON
- PAN-SEARED SEA SCALLOPS WITH FRESH PEAS AND SPRING ONION RISOTTO

TO SHARE

- LOBSTER MAC 'N' CHEESE
- ROASTED WILD MUSHROOMS
- AU GRATIN POTATOES
- ROASTED BRUSSELS SPROUTS WITH SMOKED BACON
- FRENCH BEANS WITH HEIRLOOM TOMATOES
- SAM'S MASHED POTATOES
- WHITE CHEDDAR AND BACON TWICE-BAKED POTATO
- CREAMED SWEET CORN AND BACON
- FRESH CREAMED SPINACH
- PARMESAN TRUFFLE FRIES
- GRILLED ASPARAGUS WITH LEMON MOSTO

cakes), sides and desserts, (Sam's Mashed Potatoes, Classic Crème Brûlée). Executive Chef David Sacco is a graduate of Johnson and Wales University and has been rated among the "Best Chefs in Las Vegas." The Capital Grille is nationally recognized for its personalized service. Located on the 3rd Floor of Fashion Show, the restaurant offers a spectacular view of the Las Vegas Strip and Wynn Las Vegas. Hours of Operation: Mon-Fri, Lunch: 11:30 am-4 pm; Sat, Lunch: 12 pm-4 pm; Mon-Thu, Dinner: 4 pm-10:30 pm; Fri-Sat, Dinner: 4 pm-11 pm; Sun, Dinner: 4 pm-10 pm. **Entrées \$15-\$30.**



APPETIZERS

FRESHMADE GUACAMOLE

Del Rey Farms Avocados, Tortilla Chips, Salsa

BOTTOMLESS CHIPS & SALSA

Charred Tomato Salsa, Roasted Tomatillo Salsa, Pico De Gallo

MEXICAN ELOTE

Grilled sweet corn, chipotle crema, chile powder, cotija cheese, lime

QUESO FUNDIDO

Three Melted Cheeses, Spicy Ground Beef or Chorizo available.

CHICKEN TAQUITOS

Pulled Chicken, Cheese, Guacamole, Orange Salsa, 3 Per Order.

CHIPOTLE CAESAR SALAD

Romaine Hearts, Chipotle Dressing, Crispy Tortillas, Pumpkin Seeds

ENSALADA PICADA

Mexican Chopped Salad, Grilled Chicken, Lime Dressing

NACHOS PILED HIGH

Cheese, Guacamole, Sour Cream, Chicken Tinga or Beef

TORTILLA SOUP

Pasilla Chiles, Queso Fresco, Avocado

FRIED PEPPERS

Padron Peppers, Kosher Salt, Lime

HOMEMADE TAMALES

Sweet Corn and Cheese, Rita's Family Recipe

CRAB TOSTADA

Jumbo Lump Crab Salad, Crispy Corn Tostada, Avocado, Lime

AHI TUNA CEVICHE

Prepared to Order with Saltines and Tortilla Chips

SHRIMP & AVOCADO COCKTAIL

Refreshing Tomato Salsa, Chipotle Popcorn

CHICKEN QUESADILLAS

Pulled Chicken simmered with Tomato & Cilantro

BEEF QUESADILLAS

Mexican Slow Braised Beef

VEGETABLE QUESADILLAS

Wood-Grilled Market Vegetable

HUITLACOCHES QUESADILLA

Mushrooms and Mexican Corn Truffle

CHEESE CRISPS

MEXICAN PIZZAS

Flour tortillas covered with melted panela, jack and parmesan cheeses

CHEESE

POBLANO & GRILLED CORN

SPICY GROUND BEEF

CHORIZO SAUSAGE

TACO PLATTERS

We press our own special-recipe tortillas and griddle them fresh to order, served with rice, black beans, pico de gallo and sour cream

CHICKEN TACOS

All-Natural Chicken Breast

CARNE ASADA TACOS

Grilled Marinated Skirt Steak

BRAISED BEEF TACOS

Mexican slow-braised beef

VEGETARIAN TACOS

Wood-Grilled Market Vegetables

SLOW-BRAISED PORK TACOS

Braised Pork, Pineapple, Guajillo Chiles, Cilantro

EL SEGUNDO SOL TAQUERIA AND MARGARITA BAR

Fashion Show
3200 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.258.1211

The staple at El Segundo Sol is their signature tacos and they're as authentic as any you'll find across the border. Offering eight delicious varieties from carne asada to all-natural chicken, slow-braised beef short rib to vegetarian, there is a taco that will appeal to every taste bud. Other specialties include sizzling hot fajita platters, beef or chicken enchiladas,



MAHI MAHI TACOS

Cilantro, Lime, Chipotle Creme, Avocado-Tomatillo Salsa

BAJA FISH TACOS

Lightly Battered and Fried, Cabbage Slaw, Lime, Crema

ACHIOTE SHRIMP TACOS

Yucatan Style, Chipotle Crema

CRUNCH TACOS

Loaded with Chicken Tinga, Spicy Ground Beef or Homemade Chorizo

BAJA SHRIMP

Avocado-Tomatillo Salsa

FAJITA PLATTERS

Sizzling hot fajita platters with griddled bell peppers, onions, corn on the cob and asparagus, served with cilantro rice, black beans, guacamole, sour cream, pico de gallo, salsa and warm flour tortillas

ALL-NATURAL CHICKEN

Herb and Garlic Marinated Chicken Breast

GRILLED STEAK

Marinated Skirt Steak with Chiles and Garlic

ACHIOTE SHRIMP

Serrano & Garlic Marinade

ENCHILADAS & MORE

CHICKEN ENCHILADAS

Chicken Tinga, Green Chile Sauce, Cheese, Sour Cream

BEEF ENCHILADAS

Slow-braised beef, guajillo sauce, cheese, sour cream

CHICKEN TOSTADA

Achiote Chicken Breast & Avocado Salad, Guacamole.

CHILE RELLENO

Sweet Corn and Cheese Stuffed, Battered and Fried, Rice and Beans

CARNE ASADA

Grilled Steak, Oaxacan Black Beans and Cilantro Rice

CHIPOTLE CHILAQUILES

Grilled Steak, Fried Egg

ON THE ROCKS

SOL MARGARITA

Cazadores Blanco, Bauchant Orange Liqueur, Lime Juice

MARGARITA PRIMERO

Corralejo Reposado, Grand Marnier, Lime Juice

SKINNY MARGARITA

Avion Blanco, Fresh Lime Juice, Agave Nectar

CUCUMBER-MINT

Sauza Blanco, Fresh Mint, English Cucumber

PRICKLY PEAR

Sauza Hornitos Reposado, Prickly Pear Juice

ORGÁNICOS

Chamucos Blanco, Organic Agave Nectar, Organic Lime

FROZEN MARGARITAS FEATURING SAUZA BLANCO TEQUILA

FROZEN MARGARITA

Bauchant Orange Liqueur, Lime Juice

STRAWBERRY

Fresh Strawberries

iMEXELENTÉ! MANGO

Sweet and Refreshing

PRICKLY PEAR

piled-high nachos and guacamole made fresh tableside. El Segundo Sol's signature margaritas are rumored to be the best in Las Vegas and include traditional favorites as well as unique mouth-watering flavors such as Cucumber-Mint and Prickly Pear, all served on the rocks or frozen. Traditional Mexican beers are available on draft, by the bottle, by the bucket, and for the extra thirsty, in 24 oz Tall Boys. Open Sun–Thu, 11:30 am–10 pm; Fri–Sat, 11:30 am–11 pm. **Average entrée price: \$15.**



STARTERS

ANTIPASTO

Fresh Mozzarella, Oven Roasted Sweet Peppers, Genoa Salami, Olives and Fresh Baked Bread

MEDITERRANEAN SALAD

Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Feta Cheese, Red Onion, Vinaigrette Dressing

CAPRESE SALAD

Slices of Fresh Mozzarella, Tomatoes and Fresh Basil Drizzled with Extra Virgin Olive Oil

CAESAR SALAD

Romaine Lettuce, Imported Parmesan Cheese, Coal Oven Baked Croutons, Traditional Caesar Dressing

GRIMALDI'S HOUSE SALAD

Romaine Lettuce, Red Onion, Cherry Tomatoes, Oven Roasted Sweet Red Peppers, Mushrooms, Sicilian Green Olives, Vinaigrette Dressing

SPINACH SALAD

Baby Spinach, Red Onion, Cherry Tomatoes, Bacon, Crumbled Gorgonzola Cheese and Balsamic Vinaigrette Dressing

Additions

Genoa Salami
Fresh Mozzarella
Grilled Chicken

PIZZA

PERSONAL PIZZA

SMALL PIZZA

LARGE PIZZA

PERSONAL WHITE WITH GARLIC

SMALL WHITE WITH GARLIC

LARGE WHITE WITH GARLIC

PERSONAL PESTO

SMALL PESTO

LARGE PESTO

CALZONE

PERSONAL

SMALL

LARGE

GRIMALDI'S PIZZERIA

Fashion Show
3200 Las Vegas Blvd. S. #1540
Las Vegas, NV 89109
702.778.8777

In the world of pizza, Grimaldi's is an institution that has garnered more awards than any other pizzeria in the country. Using only fresh ingredients, a "secret recipe" pizza sauce, handmade mozzarella and dough, Grimaldi's serves traditional pizza (as it began in Naples, Italy) in an upscale yet casual, family oriented pizzeria. It has been said that the secret to true New York-style



Toppings

ARTICHOKE HEARTS

JAPAPEÑOS

OVEN ROASTED SWEET RED PEPPERS

RICOTTA CHEESE

PEPPERONI

SUN DRIED TOMATOES

ONIONS

FRESH GARLIC

FRESH SLICED TOMATOES

KALAMATA OLIVES

ANCHOVIES

MEATBALLS

ITALIAN SAUSAGE

MUSHROOMS

HAM

GRILLED CHICKEN

PESTO

EXTRA MOZZARELLA CHEESE

EXTRA GRIMALDI'S FAMOUS SAUCE

EXTRA BASIL

BLACK OLIVES

SPINACH

BACON

GREEN PEPPERS

SPICY CHICKEN SAUSAGE

DESSERTS

HOMEMADE CHEESECAKES

New York Style

Oreo Cookie

Seasonal Selection

GRIMALDI'S FAMOUS CANNOLI

TIRAMISU

pizza is the water. Grimaldi's believes that too, going to great lengths to keep the integrity of the water used in the Brooklyn pizzeria by hiring a chemist to analyze and recreate the mineral content and exact composition of the water to ensure the dough is as authentically New York as possible. Monday-Saturday: 11am-9pm, Sunday: 11am-7pm. Stoking: 4pm Everyday. Credit Cards Accepted. Casual Dress Attire. Also inside the Grand Canal Shoppes at the Palazzo.: Sun.-Thu., 11am-12am; Fri.-Sat., 11am-2am., 702.754.3450. **Average Entrée Price: \$16.**



STARTERS & SHAREABLE

AMERICAN FRIES

SWEET POTATO FRIES

ONION RINGS

1/2 RINGS & 1/2 FRIES

CHEESE FRIES

CHILI CHEESE FRIES

BACON CHEDDAR FRIES

ROCKET WINGS

CHILI BOWL

SIDE SALAD

BURGERS & SANDWICHES

ROCKET

Our classic cheeseburger includes cheddar cheese, lettuce, tomato, onion & special sauce.

SMOKE HOUSE

Smoked bacon, onion rings, cheddar cheese & our special "Smoke House" barbecue-ranch sauce.

BACON CHEDDAR

Smoked bacon, double cheddar cheese, lettuce, tomato, onion and special sauce.

THE ORIGINAL

Shredded lettuce, tomato, chopped onions, relish, pickle, mustard, and mayo.

VEGGIE

100% Soy Boca Burger features grilled onions, lettuce, tomato, pickles & mustard.

ROUTE 66

Swiss cheese, grilled mushrooms, grilled onions and mayo.

CHICKEN CLUB SANDWICH

Grilled chicken breast with smoked bacon, lettuce, tomato & mayo on sourdough bread.

CHICKEN BREAST SANDWICH

Grilled chicken breast, lettuce, tomato & mayo on a grilled bun.

CHICKEN TENDERS

Six lightly breaded, crispy chicken tenders with choice of dipping sauce.

BLT SANDWICH

Smoked Applewood bacon, lettuce, tomato & mayo on sourdough bread.

Johnny Rockets

Fashion Show
3200 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.784.0107

You don't get more all-American than Johnny Rockets, where, since 1986 they've been dishing up the most delicious trifecta of classic hamburgers, American fries, and tasty shakes. This is the kind of place where you can kick back, relax and enjoy delish food along with great times in a retro-inspired eatery. Try their famous 1/3 pound burgers -- each is made with 100% fresh,



SHAKES & FLOATS

ORIGINAL SHAKES & MALTS

Hershey's® Chocolate, Strawberry, Vanilla

SUPER DELUXE SHAKES & MALTS

Big Apple made with real apple pie

Dark Chocolate made with Ghirardelli® Chocolate
Chocolate Madness

DELUXE SHAKES & MALTS

Banana

Black Forest

Butterfinger

Chocolate Banana

Chocolate Peanut Butter

Chocolate Strawberry Kiss

Chocolate Vanilla Twist

Coffee

Mocha Fudge

Orange Dreamsicle

Oreo Cookies & Cream

Peanut Butter

Strawberry Banana

Strawberry Oreo Crumble

Very Cherry

FLOATS

Mug Root Beer, Pepsi, Orange Crush

BEVERAGES

SODA POP & MORE

BOTTLED WATER

OTHER BEVERAGES

COFFEE, HOT TEA, HOT CHOCOLATE

DESSERTS

SUPER SUNDAE

Two scoops of our premium vanilla ice cream, almonds, whipped cream with choice of Hershey's chocolate, hot fudge or strawberry.

THE PERFECT BROWNIE SUNDAE

A decadent blend of gourmet chocolate goodness. Our perfect brownie with a scoop of our premium vanilla ice cream, hot fudge & real whipped cream.

SLICE OF APPLE PIE

Add a la mode

VANILLA ICE CREAM

never frozen all-natural beef, and they are always made to order. Fries (potato or sweet potato), are the perfect side to any meal, and as great as it all is, be sure to save room for a shake! The thick and creamy shakes at Johnny Rockets are always hand-dipped and hand-spun from whole milk, quality ingredients and premium ice cream. All-American fare served with a smile is what you'll find every time you go to Johnny Rockets!

MAGGIANO'S

LITTLE ITALY



FAMILY STYLE

Available for parties of 4 or more only.

An Italian-American tradition. Everything is priced per person, and the plates won't stop coming until everyone has had their fill. We do ask parties of 10 or more to order Family Style—you'll thank us later.

FIRST COURSE

Appetizers

STUFFED MUSHROOMS

STEAMED MUSSELS

MOZZARELLA MARINARA

CALAMARI FRITTÉ

BARB'S SPINACH & ARTICHOKE AL FORNO

PARMESAN GARLIC BREAD

SAUSAGE & PEPPERS

CRISPY ONION STRINGS

BRUSCHETTA

TOMATO CAPRESE

CRISPY ZUCCHINI FRITTÉ

JUMBO LUMP CRAB CAKES

SHRIMP SCAMPI

Salads

CAESAR

MAGGIANO'S

ITALIAN TOSSED

CHOPPED

SPINACH

MAIN COURSE

Pastas

OUR FAMOUS RIGATONI "D"®

FETTUCINE ALFREDO

SPAGHETTI, MARINARA OR MEAT SAUCE

SPAGHETTI & MEATBALLS

TAYLOR STREET BAKED ZITI

GNOCCHI, TOMATO VODKA

CHICKEN & SPINACH MANICOTTI

MOM'S LASAGNA

FOUR-CHEESE RAVIOLI

MUSHROOM RAVIOLI AL FORNO

LINGUINE & CLAMS, RED OR WHITE CLAM SAUCE

BAKED EGGPLANT PARMESAN

CRAB & SHRIMP CANNELLONI

LINGUINE DI MARE

CHEF KB'S LOBSTER CARBONARA

MAGGIANO'S LITTLE ITALY

Second Level, Fashion Show
3200 Las Vegas Blvd. S.
702.732.2550

Beginning with the first Maggiano's opening in 1991, Maggiano's blends the tradition of family, the celebration of friends, and the cuisine of authentic Italy in an atmosphere often said to be reminiscent of pre-World War II Little Italy. In a vibrant atmosphere filled with the nostalgic Italian charm, Maggiano's welcomes you to a warm and unique dining experience. The festive dining spaces make



Entrées

CHICKEN PARMESAN
CHICKEN PICCATA
CHICKEN MARSALA
CHICKEN SALTIMBOCCA
PARMESAN-CRUSTED TILAPIA
GRILLED SALMON LEMON & HERB
VEAL PARMESAN
VEAL PICCATA
VEAL MARSALA
BEEF TENDERLOIN MEDALLIONS

DESSERTS

CHOCOLATE ZUCCOTTO CAKE
VERA'S LEMON COOKIES
SPUMONI
TIRAMISU
PROFITEROLES
APPLE CROSTADA
CRÈME BRÛLÉE
NEW YORK STYLE CHEESECAKE
NONNA'S TOASTED POUND CAKE

CHEF'S FAVORITES

BEEF TENDERLOIN MEDALLIONS
Portabella & Balsamic Cream Sauce, Crispy Onions & Garlic Mashed Potatoes
CHICKEN PARMESAN
Provolone & Marinara Sauce, served with Spaghetti Marinara
CRAB & SHRIMP CANNELLONI
Roasted Red Peppers, Asiago Cream Sauce & Seasoned Breadcrumbs
OUR FAMOUS RIGATONI "D"[®]
Herb-Roasted Chicken, Mushrooms, Caramelized Onions & Marsala Cream Sauce

SPECIALTY PASTAS

CHEF KB'S LOBSTER CARBONARA
Spaghetti, Lobster, Smoked Bacon, Snap Peas & Garlic Cream Sauce
LINGUINE DI MARE
Lobster, Shrimp, Mussels, Clams & Spicy Lobster Tomato Broth
RUSTIC CHICKEN & SHRIMP
Ziti, Prosciutto, Asiago Cheese & Red Pepper Cream Sauce
CHICKEN & SPINACH MANICOTTI
Italian Cheeses & Alfredo Sauce
MUSHROOM RAVIOLI AL FORNO
Alfredo Sauce

Maggiano's the perfect setting for any event. Whether you are planning a special dinner for two, a festive feast for 12, an important business meeting, or the wedding reception of your dreams... all of your needs will be met. Bring a big appetite and big expectations to Maggiano's! The name is a promise of quality, value, family, and friends... one meal at a time! 11 am-11 pm daily. **Entrées \$15-\$30.**



GET STARTED

PINEAPPLE CHEESE WONTONS

lightly fried wontons filled with cream cheese, scallions & pineapple; served with a roasted pineapple dipping sauce

KAISEN CEVICHE

Japanese style ceviche; cooked shrimp, scallops & squid, chilled & mixed with fresh tomato, avocado & salsa; served in a spring roll shell

"RA"CKIN' SHRIMP

crispy shrimp served on a bed of mixed greens with a creamy ginger teriyaki dipping sauce

GRILLED SHORT RIBS

marinated & grilled Kalbi beef short ribs basted in a sweet & tangy yakiniku sauce; served with coleslaw

EDAMAME

steamed soybeans dusted with salt—eat the pea, not the pod

EDAMAME DIP

creamy edamame & spinach dip; served warm with wonton chips

SHISHITO PEPPERS

shishito peppers sautéed in an Asian seasoning

DENGAKU TOFU

crispy tofu served with tempura sauce, lightly fried eggplant & snow peas; finished with a red miso ginger glaze

PORK GYOZA

sautéed Asian potstickers served with a ponzu sauce

SCALLOP DYNAMITE

scallops & Asian mushrooms baked in dynamite sauce

CHICKEN YAKITORI

three chicken skewers topped with teriyaki sauce

LOBSTER SPRING ROLLS

lobster mixed with mango, cream cheese & mild peppers, wrapped in wonton paper & lightly fried; served with a mango sauce

HOT MESS

crispy rice balls topped with a spicy king crab mix; baked & finished with jalapeño & cilantro

GET BUSY

CHICKEN KATSU

panko breaded chicken with coleslaw; served with an Asian BBQ dipping sauce

TERIYAKI

your choice of chicken or beef; served with steamed rice & Asian vegetables

CHICKEN YAKISOBA

stir-fried Asian vegetables tossed with chicken & yakisoba noodles

SPICY CHICKEN TERIYAKI UDON

stir-fried Asian vegetables tossed with chicken & udon noodles in a spicy teriyaki sauce

DINNER SUSHI ASSORTMENT

California Roll & one piece each of: tuna, salmon, yellowtail, whitefish, shrimp & tamago

DINNER SASHIMI ASSORTMENT

four slices each of: tuna, salmon, yellowtail & whitefish; served with a bowl of rice

RA MUST HAVES

VIVA LAS VEGAS ROLL

kani kama crab & cream cheese rolled in rice & seaweed, lightly tempura battered & topped with spicy tuna, kani kama crab mix & sliced lotus root; finished with a sweet eel sauce & spinach tempura bits

TOOTSY MAKI

kani kama crab mix, shrimp & cucumber rolled & topped with crunchy tempura bits; drizzled with a sweet eel sauce

TUNA TATAKI

thinly sliced, seared ahi tuna; served with an onion soy vinaigrette

TUNACADO

seared ahi tuna dusted with Japanese rice cracker bits & black sesame seeds; served with fresh avocado & a creamy ponzu dipping sauce

RA SUSHI BAR RESTAURANT

Fashion Show
3200 Las Vegas Blvd. S. #1132
Las Vegas, NV 89109
702.696.0008

Located at Fashion Show, RA Sushi Bar Restaurant approaches sushi with a chic vibrance that isn't overdone. The music is pumping, the mood is upbeat and the atmosphere is as stimulating as a big bite of wasabi. RA is the perfect place to cut loose with friends, toss back a few and enjoy the best sushi the ocean has to offer. Fresh sashimi and sushi are sliced to order; innovative rolls



CRISPY SPICY TUNA

spicy tuna mix served on top of crispy sesame rice balls; drizzled with a soy chili sauce

CHILI PONZU YELLOWTAIL

thinly sliced yellowtail, jalapeño, cilantro & sautéed cashews; served with a Kochjan chili ponzu sauce

RA CHIPS & SALSA

spicy tuna tartare mixed with cucumber, avocado & fresh salsa; served with wonton chips

“RA”LLIPOP

tuna, salmon, yellowtail, spicy tuna mix, lettuce, asparagus & cucumber wrapped in lobok; served skewered with a garlic ponzu sauce

GET FRIENDLY

shared plates

HOLY SHISHITO CHICKEN

Asian breaded chicken lightly fried & sautéed in a chili sesame sauce, tossed with fried shishito peppers, onions, green & red peppers

DRUNKEN CLAMS

sake steamed clams sautéed in garlic & seasoned soy sauce

DRUNKEN BLACK MUSSELS

sake steamed black mussels sautéed in garlic & seasoned soy sauce

BONFIRE SHRIMP

Asian breaded shrimp, lightly fried & tossed in a chili sauce with fried shishito peppers

SALMON WITH GREEN BEANS

grilled salmon on top of garlic green beans; drizzled with a spicy yuzu sauce

LUNCH SPECIALS

tempura vegetable, tempura shrimp, chicken teriyaki, beef teriyaki, salmon teriyaki or chicken katsu

BENTO BOXES

served with miso soup, uchi no salad, rice, a pork gyoza & a vegetable spring roll

SUSHI BAR

served with miso soup & uchi no salad

LUNCH SUSHI ASSORTMENT

California Roll & one piece each of: tuna, salmon, yellowtail & shrimp

LUNCH SASHIMI ASSORTMENT

four slices each of: tuna, salmon & yellowtail; served with a bowl of rice

SASHIMI COMBO

your choice of seven slices of: tuna, yellowtail or salmon; served with a bowl of rice

BOWLS

served with miso soup

SPICY TUNA BOWL

spicy tuna with Asian green vegetables; served over rice

SPICY SALMON BOWL

spicy salmon with Asian green vegetables; served over rice

CHICKEN TERIYAKI BOWL

chicken breast sautéed with snow peas, onions, carrots & broccoli; served over rice & topped with teriyaki sauce

BEEF TERIYAKI BOWL

grilled beef served over steamed snow peas, onions, carrots, broccoli & rice; topped with teriyaki sauce

BARA CHIRASHI BOWL

tuna, salmon, yellowtail, shrimp, avocado & cucumber with Asian green vegetables, mixed with poki sauce; served over rice

and specialties like the “RA”llipop, Crispy Spicy Tuna and Chili Ponzu Yellowtail make RA a cut above your neighborhood sushi bar. Sample sake and exotic cocktails, or simply relax during Happy Hour Monday through Saturday 3 to 7 pm. Lunch and dinner served daily. Food Service: 11 am–Midnight Daily. Bar: Open until 1 am or later. Happy Hour: Mon–Sat 3–7 pm. Flying Fish Lounge: Sundays from 8 pm–Midnight. Phone: 702.696.0008. Fax: 702.369.1169. Dress Code: Casual. To Go/Catering Available. All Major CC accepted. GM: Cole Sanjines. **Entrées \$20–\$30.**

stripburger™

BURGERS, SHAKES & CAKES



SHAKES

VANILLA
CHOCOLATE HOT FUDGE
STRAWBERRY
BUTTERSCOTCH
BANANA
COOKIES & CREAM
S'MORES
PEANUT BUTTER-CHOCOLATE

BURGERS

Our special recipe burgers are made from 100% all-natural ground beef and are never frozen.

CLASSIC HAMBURGER

CHEESEBURGER

cheddar, american, blue, swiss, jack or pepper jack cheese

BACON & CHEDDAR BURGER

thick-cut smoked bacon

MUSHROOM CHEDDAR BURGER

melted Wisconsin cheddar & sautéed mushrooms

OUR FAMOUS BLUE CHEESE BURGER

with fried onions

MEXICAN BURGER

chipotle mayo, pickled red onions, jalapeno, cotija cheese, cilantro

WHISKEY BBQ BURGER

fried onion strings, cheddar, bbq sauce infused with Jack Daniels®

GREEN CHILI CHEESEBURGER

roasted green chilies, pepper jack cheese

SOUTHWEST BURGER

chipotle mayo, bacon, onion strings

JALAPEÑO POPPER BURGER

fried cheddar cheese, jalapeño, date-glazed bacon

MINI BURGER SAMPLER

blue cheese burger, whiskey bbq burger, cheddar burger

THREE MINI BURGERS

MINI BURGER SAMPLER

blue cheese burger, hickory bacon burger, cheddar burger

OLD SCHOOL BURGER

griddled with cheese, make it a double

TURKEY BURGER

freshly ground

HOUSE-MADE VEGGIE BURGER

vegetables, brown rice, sesame & sunflower seeds, cashews

AHI TUNA BURGER

sliced sashimi-grade tuna filet, pickled ginger, avocado

PHILLY CHEESEBURGER

velveeta, griddled onions, peppers & mushrooms

Burgers are cooked medium and served with lettuce, tomato, onions, pickles and mayo

SIDE ACTION

hand cut, skin-on Idaho potatoes or specially seasoned sweet onions cooked in trans-fat free oil.

FRESH-CUT FRIES

CHEDDAR FRIES

ATOMIC CHEESE FRIES

CHILI CHEESE FRIES

GARLIC HERB FRIES

SWEET POTATO FRIES

FRIED ONION STRINGS

STRINGS & FRIES

TO SHARE

PICKLE FRIES

ranch dipping sauce

ONION RINGS

ranch dipping sauce

GUACAMOLE & TORTILLA CHIPS

pico de gallo

STRIPBURGER

Fashion Show
3200 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.73.STRIP

There are hamburgers—some might be okay, most are not—and then there are Stripburgers. Stripburgers are better because we work very hard to make them that way. We don't buy hamburger meat; Stripburgers are made from selected cuts specially chosen for flavor, juiciness, and leanness. It's always fresh—never frozen—and freshly ground throughout the day before gentle forming into



NACHOS FRIES

melted atomic cheese, guacamole, pico de gallo, jalapeños, sour cream, cilantro

1/2 LB. BUCKET CHILLED SHRIMP

homemade cocktail sauce

SALADS & CHILI

CAESAR SALAD

parmesan cheese, croutons; add chicken for additional charge

BIG GREEN SALAD

cherry tomatoes, cucumbers, carrots, croutons, avocado dressing

ROASTED TURKEY CHOPPED SALAD

blue cheese, date-glazed bacon, apples, scallions, avocado, grapes, cheddar, lemon dressing

BLOOMSDALE SPINACH & APPLE SALAD

croutons, creamy green, goddess dressing

ALL-NATURAL BEEF CHILI

shredded cheddar, sour cream, get it fully loaded with macaroni, diced onion, diced tomato & jalapeno for an additional charge

CHICKEN SANDWICHES AND MORE

GRILLED CHICKEN BREAST SANDWICH

HICKORY CHICKEN SANDWICH

bacon, caramelized onions, hickory sauce

GRILLED CHEESE SANDWICH

cheddar & american cheese

CALIFORNIA CHICKEN SANDWICH

lettuce, tomato, avocado, jack cheese

BUFFALO CHICKEN SANDWICH

homemade hot sauce, creamy blue cheese

THREE BUFFALO CHICKEN MINIS

housemade hot sauce, creamy blue cheese sauce

JUMBO WAGYU BEEF HOT DOG

tomato, onion relish, sport peppers, pickle

GRILLED CHILI DOG

all-natural beef chili, grated cheddar cheese, fried onion strings

HOUSE COCKTAILS

JEFF'S SHAKIN' LEMONADE

Ketel One vodka, lemonade, rosemary

ORANGE WHIP

Grey Goose Orange, Liqueur 43, orange juice, blood orange syrup

JACKED ARNIE PALMER

lemonade, iced tea, Jack Daniel's

STRIP & GO NAKED

grey goose citron, lemonade, pilsner

BEER MOJITO

bacardi, mint, lime, pilsner

BOURBON FASHION

Maker's Mark, Cointreau, oranges and ginger ale

MARGARITA

cazadores blanco, fresh lime juice, bauchant orange liqueur

CHAMBORITA

frozen lime margarita, chambord

SKINNY MARGARITA

avion tequila silver, lime, triple sec, agave nectar

IN-A-GADDA-DA-VODKA

Stripburgers. Yours will be cooked to order and dressed for its date with you just the way you want it to be. But if beef isn't what's on your mind, choose a chicken sandwich, made with 100% natural chicken breasts, or freshly cooked peel 'n' eat shrimp, fresh tuna or the world's most-pampered pup, a great Wagyu beef hot dog with authentic Chicago red-hot trimmings. The fries are just as fresh as the rest: hand-cut, skin-on, premium Idaho russets, cooked in trans-fat free pure vegetable oil. Open for lunch and dinner daily. **Average entrée price: \$15 or less.**

Where is Roman-style opulence.

FORUM SHOPS





APPETIZERS

CAESAR SALAD
 MIXED GREEN SALAD
 CARMINE'S SALAD
 STUFFED ARTICHOKE
 STUFFED MUSHROOMS
 GRILLED PORTOBELLO SALAD
 GARLIC BREAD PARMIGIANA
 ROASTED PEPPERS W/MOZZARELLA
 PORTOBELLOS PARMIGIANA
 BAKED CLAMS
 ZUPPA DI CLAMS
 ZUPPA DI MUSSELS
 FRIED CALAMARI
 COLD ANTIPASTO
 HOT ANTIPASTO
 SPICY SCARPARIELLO WINGS
 SPIEDINI ALLA ROMANA
 FRIED ZUCCHINI

VEGETABLES & SIDES

ESCAROLE
 SPINACH
 BROCCOLI
 EGGPLANT PARMIGIANA
 PEPPERS & ONIONS
 SAUSAGE
 MEATBALLS

PASTA

ANGEL HAIR, LINGUINE, PENNE, SPAGHETTI, OR RIGATONI
 POMODORO
 RIGATONI AND BROCCOLI
 RAVIOLO W/CHEESE
 RIGATONI W/SAUSAGE & BROCCOLI
 SAUSAGE
 GARLIC & OIL
 MARINARA
 MEATBALLS
 MANICOTTI
 LASAGNA
 CALAMARI- RED OR WHITE
 PENNE ALLA VODKA
 MIXED SEAFOOD- RED OR WHITE
 CLAM SAUCE- RED OR WHITE
 GIARDINIERA
 RIGATONI COUNTRY STYLE STUFFED ARTICHOKE
 RAGU (ASSORTED MEATS)
 SHRIMP- RED OR WHITE
 BOLOGNESE MEAT SAUCE

CARMINE'S

The Forum Shops at Caesars
 3500 South Las Vegas Blvd.
 Las Vegas NV 89109
 702-473-9700
www.carminesnyc.com

Carmine's has come to the Forum Shops at Caesars with colossal 750 seat eatery serving up "wow sized" portions of Southern Italian cuisine. Carmine's believes food is meant to be shared with loved ones, so the Southern Italian fare is served family-style, with portions that feed four to six people and offer true value. Signature selections include the nine-inch high



RAW BAR

SHRIMP COCKTAIL SM
SHRIMP COCKTAIL LG
CLAMS ON THE HALF SHELL

CHICKEN

CHICKEN CUTLET
CHICKEN SCARPARIELLO
CHICKEN PARMIGIANA
CHICKEN MARSALA
CHICKEN CONTADINA
CHICKEN SCALOPPINE W/LEMON & BUTTER
CHICKEN SALTIMBOCCA

VEAL

VEAL CUTLET
VEAL PARMIGIANA
VEAL MARSALA
VEAL SCALOPPINE W/LEMON & BUTTER
VEAL SALTIMBOCCA

SEAFOOD

SHRIMP PARMIGIANA
SHRIMP FRA DIAVOLO
SHRIMP MARINARA
SHRIMP SCAMPI
SALMON OREGANATA
BROILED LOBSTER OREGANATA
LOBSTER FRA DIAVOLO

BEEF

BROILED PORTERHOUSE STEAK
PORTERHOUSE PIZZAIOLA
PORTERHOUSE W/PEPPERS & ONION
PORTERHOUSE CONTADINA STYLE

HOUSE SPECIALTIES

CHICKEN ALLA ROMANA	MONDAY
RACK OF LAMB	TUESDAY
DOUBLE CUT VEAL CHOP	WEDNESDAY
BEEF TENDERLOIN	THURSDAY
CHICKEN ALLA ROMANA	FRIDAY
PRIME RIB CHOPS	SATURDAY
FOUR PASTA SPECIAL	SUNDAY

DESSERTS

BREAD PUDDING
CHOCOLATE CANNOLI
ITALIAN CHEESECAKE
TIRAMISU
TARTUFI
STRAWBERRY SHORTCAKE
CHOCOLATE TORTA
FRESH FRUIT PLATTER
TITANIC

Eggplant Parmigiana, mouth-watering Chicken Contadina, awe-inspiring Porterhouse and indulgent pastas such as Linguine with Clam Sauce and Rigatoni Country Style.

The menu would not be complete without Meatballs; the traditional dish includes six oversized beef and veal meatballs placed on the guest's choice of pasta. Decadent favorites such as Chocolate Bread Pudding, Tiramisu and the Titanic Ice Cream Sundae are served up for dessert.

Il Mulino

NEW YORK



APPETIZERS & STARTERS

Antipasti

CARPACCIO DI TONNO*

Thinly sliced center cut tuna, with creamy mustard sauce

VONGOLE CASINO

Baked clams with bacon

SCAMPI OREGANATA

Grilled and breaded jumbo shrimp

PROSCUITTO E MELONE

Sliced aged prosciutto di parma with melon

VONGOLE OREGANATA

Breaded baked clams

CARPACCIO*

Thinly sliced Tuscan beef

Insalate

INSALATA DI SPINACI

RUCOLA

CAESAR SALAD

INDIVIA

ZUPPA

STRACCIATELLA FIORENTINA

CAPELLI D'ANGELO IN BRODO

ZUPPA ORTOLANA

TORTELLINI IN BRODO

PASTA

SPAGHETTINI ALLA CARBONARA

Pancetta, onions and parmesan cheese

RIGATONI ALLA BOLOGNESE

Rich meat sauce

FETTUCINE ALFREDO

Classic alfredo sauce with sweet peas

SPAGHETTINI ALLE VONGOLE

Classic clam sauce

TORTELLINI ALLA PANNA

Meat filled pasta in a cream sauce with peas

CAPELLINI IL MULINO

Mushrooms and pancetta in a cream sauce

CAPELLINI ALL'ARRABBIATA

Spicy marinara sauce

BUCATINI ALL'AMATRICIANA

Guanciale, tomato, onion and pecorino

MANICOTTI

Fresh ricotta and spinach in a light tomato sauce

CONTORNI

ZUCCHINE FRITTE

PISELLI ALLA ROMANA

BROCCOLI SALTATI

SPINACI ALL'AGLIO E OLIO

ASPARAGI SALTATI

PATATE ALLA SALVIA

BROCCOLI RABE

IL MULINO NEW YORK
Forum Shops at Caesars
3500 Las Vegas Blvd S.
Las Vegas, NV 89109
702.492.6000

Il Mulino New York located in the Forum Shops at Caesars Las Vegas offers the delicious flavors, authentic preparations and outstanding quality of Italy in an elegant, luxurious setting that is pure Las Vegas. An outpost for the acclaimed Abruzzi-influenced flagship in Greenwich Village, Il Mulino New York in Las Vegas features exquisitely prepared farm-fresh meat, fish, and vegetables.



POLLO

Natural free-range chicken

SPEZZATINO DI POLLO ALLA ROMANA

Chicken braised in white wine, artichokes and mushrooms

POLLO PICCATA

Chicken sautéed in lemon and butter

POLLO PARMIGIANA

Pounded, breaded whole chicken breast with marinara and cheese

POLLO ALLA SCARPARELLO

Chicken sautéed in garlic, wine and mushrooms

VITELLO

COSTOLETTA ALLA PARMIGIANA

Pounded veal chop with tomato sauce and mozzarella

COSTOLETTA ALLA MILANESE CON RUCOLA

Thinly pounded veal chop sautéed, topped with arugula, onions and tomatoes

PICCATA DI VITELLO AL LIMONE

Veal sautéed in lemon and butter

SCALOPPINE AL MARSALA

Veal sautéed with mushrooms and marsala

VITELLO ALLA ZINGARA

Spicy veal sautéed with anchovies, capers and mushrooms

SCALOPPINE ALLA ROMANA

Veal sautéed with fresh baby artichokes and mushrooms

SALTIMBOCCA

Veal sautéed with sage and prosciutto

COSTOLETTA ALLA VALDOSTANA

Stuffed veal chop with fontina, prosciutto and wild mushrooms

GAMBERI

GAMBERI ALLA FRANCESE

Egg battered jumbo shrimp in a lemon butter sauce

GAMBERI OREGANATA

Grilled and breaded jumbo shrimp with garlic

GAMBERI FRA'DIAVOLO

Jumbo shrimp sautéed in a spicy marinara sauce

GAMBERI ALLA ROMANA

Sautéed jumbo shrimp with white wine and fontina

MANZO

FILETTO DI MANZO ALLA FIORENTINA*

Filet of beef with shallots, sage and wine

DRY AGED NEW YORK STRIP STEAK*

16 OZ

FILETTO DI MANZO ALLA ROMANA*

Filet of beef with spicy caper tomato sauce

DRY AGED PORTER HOUSE*

20 OZ

Our renowned food is paired along with the highest level of personal attention to our guests from around the world. As you dine on our world-celebrated cuisine, enjoy the soft lighting of the wrought iron chandeliers in our grand dining room. If al fresco dining is preferred, we are delighted to offer the city's best view of the Strip from our private balcony. From beginning to end, Il Mulino New York Las Vegas will captivate all of your senses. Open for lunch Monday thru Saturday, 12:00pm-2:00pm; Dinner Monday thru Saturday, 5:00pm-10:00pm; Sunday, 5:00-9:30pm. **Entrées \$25 and over.**



APPETIZERS

FRIED CALAMARI
 SHRIMP & SCALLOP CEVICHE*
 SHRIMP DEJONGHE
 JUMBO SHRIMP COCKTAIL
 AHI TUNA TARTARE*
 STEAK TARTARE*
 COLOSSAL LUMP CRAB CAKE
 FRIED OYSTERS
 OYSTERS ROCKEFELLER*
 OYSTERS ON THE HALF SHELL*
 THE WHALE*

Florida Stone Crab, Alaskan King Crab, Jumbo Shrimp Cocktail,
 Shrimp & Scallop Ceviche

SOUPS

VEGETABLE SOUP
 MANHATTAN CLAM CHOWDER
 CRAB BISQUE

SALADS

JOE'S COLE SLAW

ALL GREENS

Grape Tomatoes, Roasted Shallot Vinaigrette

CAESAR SALAD

Little Gem Lettuce, White Anchovy, Croutons

CHOPPED LETTUCE, TOMATO, ONION & BLEU CHEESE

JOE'S CHOPPED SALAD

Tomato, Cucumber, Carrot, Black Olives, Feta Cheese, Honey
 Roasted Peanuts, Joe's Vinaigrette

BLT WEDGE

Crispy Pork Belly, Grape Tomatoes, Chopped Egg, Blue Cheese,
 Joe's Vinaigrette

KING CRAB LOUIS

Alaskan King Crab, Asparagus, Tomato, Onion, Chopped Egg,
 Hearts of Palm, Avocado, Louis Dressing

SEAFOOD CHOPPED SALAD

Alaskan King Crab, Lobster, Shrimp, Creamy Vinaigrette

STONE CRABS

Fresh stone crabs are found in the warm waters of the Gulf of Mexico. They are hand harvested, one claw at a time, and thrown back to the sea. Joe Weiss, and his wife Jennie, discovered this unknown delicacy in the early 1920s, and soon after, began serving them at their restaurant in Miami Beach. Now, the familiar "crack-crack-Crack" can be heard in Las Vegas, as we treat you to the finest stone crabs in the world.

MEDIUM STONE CRABS | SELECT STONE CRABS |
 LARGE STONE CRABS

SHRIMP • SCALLOPS • CRAB • LOBSTER

CRISPY FRIED SHRIMP

CRAB STUFFED SHRIMP

COLOSSAL LUMP CRAB CAKES

SEARED SEA SCALLOPS

Golden Potato Puree, Lobster Beurre Blanc

GRILLED SEAFOOD PLATTER

Madagascar Shrimp, Scallops, Calamari, Clams & Mussels

JUMBO ALASKAN KING CRAB LEGS

JUMBO LOBSTER TAIL

BAR FOOD

CLASSIC CHEESEBURGER*

Shredded Lettuce, Beefsteak Tomato, Sliced Onion, French Fried
 Potatoes

GRILLED MAHI TACOS

Crispy Tortilla Shells, Avocado, Tomatillo Salsa, Jicama Slaw

CHAR-BROILED BEEF TENDERLOIN SANDWICH*

Horseradish, Arugula, Crispy Onions, French Fried Potatoes

FISH & CHIPS

Anchor Steam Beer Battered Haddock, Malt Fries

ALASKAN KING CRAB ROLL

Warm Potato Chips

JOE'S SEAFOOD, PRIME STEAK & STONE CRAB

Forum Shops at Caesars
 3500 Las Vegas Blvd. S.
 Las Vegas, NV 89109
 702.792.9222

A Miami Legend in Las Vegas. For more than a century, people have been flocking to Joe's Stone Crab in Miami to enjoy their legendary Florida Stone Crab claws, signature sides and world famous Key Lime pie. Now you can revel in the same delicious experience in Las Vegas—and there's even more to enjoy! Joe's Seafood, Prime Steak & Stone Crab restaurant, created by



FISH

SALMON AU POIVRE*
Orange, Fennel & Radish

PAN SAUTEED BRANZINO
Lemon & Capers

DORADE ROYALE
Winter Squash, Citrus Vinaigrette, Rosemary Oil

BLOCK-CUT SWORDFISH*
Fines Herbes Brandy Sauce

AHI TUNA FILET MIGNON*
Crispy Potato Cake, Spinach, Mushroom, Red Wine Bordelaise

CHILEAN SEA BASS
Miso Glaze, Bok Choy

DOVER SOLE
BrownButterSauce

PRIME STEAKS • CHOPS • FILET MIGNON

Hand-carved by master butchers exclusively for Joe's, our steaks & chops are prized for their rich flavor and melt-in-your-mouth tenderness.
HANGER STEAK* - 8 OZ

FLAT IRON* - 10 OZ

PETITE FILET MIGNON* - 8 OZ

FILET MIGNON* - 12 OZ

FILET OSCAR* - 6 OZ
Filet Mignon, Alaskan King Crab, Asparagus, Bearnaise Sauce

FILET & TAIL* - 6 OZ
Filet Mignon, 10 oz. North Atlantic Lobster Tail, Drawn Butter

BONE-IN FILET MIGNON* - 16 OZ

NEW YORK STRIP* - 16 OZ

RIB EYE* - 16 OZ

BONE-IN RIB EYE* - 24 OZ

DOUBLE-CUT COLORADO LAMB CHOPS
Mint Chimichurri

SUPPER HOUSE SPECIALTIES

JOE'S FRIED CHICKEN

HERB-ROASTED CHICKEN
RoastedMirepoix,PanSauce

DRY AGED CHOPPED STEAK*
Roasted Mushrooms

BRAISED PORK SHANK
Roasted Grape Mostarda, Grated Horseradish

DUCK CONFIT
Braised Lentils & Root Vegetables

POTATOES

FRENCH FRIED
FRENCH FRIED SWEETS
JENNIE'S MASHED POTATOES
HASHED BROWN
LYONNAISE

BAKED POTATO
Roasted Onion Sour Cream

BAKED SWEET POTATO
Praline Pecan Butter

VEGETABLES & SIDES

JOE'S GRILLED TOMATOES
CRISPY ONION STRINGS
SAUTEED SPINACH
CREAMED SPINACH
SAUTEED BROCCOLINI
CRISPY BRUSSELS SPROUTS
WILD MUSHROOM MAC & CHEESE

ROASTED CAULIFLOWER
SageBrownButter

STEAMED ASPARAGUS
LemonButter

Lettuce Entertain You, in partnership with the original Joe's in Miami, offers a tempting selection of aged prime steaks and a wide range of jet-fresh seafood. Served in a timeless setting, by knowledgeable servers, Joe's sets the standard for quintessential fine dining, loved and respected the world over. Open for lunch, 11:30-4:00 pm daily; dinner, 4:00-10:30 pm Sunday-Thursday; dinner 4:00-11:00pm Friday-Saturday. Open 365 days a year. www.joes.net. **Average entrée: \$45.**



menus are subject to change

APPETIZERS

COLOSSAL LUMP CRABMEAT COCKTAIL

CARPACCIO OF BEEF TENDERLOIN*

Arugula, Lemon, Black Pepper, Olive Oil, and Shaved Parmigiano Reggiano

SESAME SEARED AHI TUNA*

Sliced with Seaweed Salad, Pickled Ginger, Wasabi and Soy Vinaigrette

LOBSTER BISQUE

Fresh Lobster Meat, Cream and Sherry

BAKED CLAMS CASINO OR OREGANATA

JUMBO LUMP CRAB CAKE

Chipotle Tartar Sauce

CRISPY CALAMARI FRITTI

Point Judith Calamari, Cornmeal Dusted and Tossed with Lemon and Marinated Peppers

CHEF'S SOUP OF THE DAY

JUMBO SHRIMP BRUNO

Three Jumbo Shrimp Française Sautéed in a Dijon Mustard Sauce

BACON WRAPPED SCALLOPS

With a Balsamic and Basil Reduction

JUMBO SHRIMP COCKTAIL

With Atomic Horseradish

SALADS

Dressings Olive Oil and Vinegar, Bleu Cheese, Russian, Ranch or Garlic Vinaigrette

LOUIS "GIGI" DELMAESTRO SALAD

Shrimp, Green Beans, Tomato, Onion, bacon, Iceberg Lettuce, Roasted Pepper, Egg and Avocado tossed in a Garlic Vinaigrette

MIXED GREEN SALAD

Romaine, Iceberg, Baby Greens, Cucumber, Carrots, Radish, Scallions and Cherry Tomatoes tossed in a Garlic Vinaigrette

CLASSIC CAESAR SALAD*

BEEFSTEAK TOMATO CAPRI

Sliced Tomatoes, Basil and Imported Mozzarella Di Bufala

ICEBERG LETTUCE WEDGE

Danish Blue Cheese, Toasted Walnuts, Bacon, Cherry Tomatoes, Chives and Fried Onions

MONDAY NIGHT SALAD

Finely Chopped Romaine, Iceberg, Tomato, Onion, Roasted Pepper, Radish, Scallion and Anchovy

CLASSIC ITALIAN

VEAL MARSALA

VEAL MARTINI

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

VEAL PARMIGIANA

VEAL MILANESE

CHICKEN PARMIGIANA

LINGUINE AND CLAMS SAUCE

chopped clams, white wine and basil

STEAKS & CHOPS

The Palm proudly serves Aged USDA Prime beef. Hand-selected and aged a minimum of 35 days.

Sauces: Brandy Peppercorn & Classic Bordelaise, Hollandaise or Béarnaise available upon request

PRIME NEW YORK STRIP - 18 OUNCE

PORCINI RUBBED PRIME NEW YORK STRIP* - 14 OUNCE
Roasted Shallot Butter

PRIME DOUBLE CUT NEW YORK STRIP* - 36 OUNCE

CLASSIC "PRIME" STEAK BURGER* 12 OUNCE
Cheddar, Gouda or Danish Blue Cheese

FILET MIGNON - 9 OUNCE

FILET MIGNON - 14 OUNCE

DOUBLE CUT LAMB RIB CHOPS* - 14 OUNCE

PRIME BONE-IN RIB-EYE STEAK* 24 OUNCE

PALM RESTAURANT

Forum Shops at Caesars
3500 Las Vegas Blvd. S., Suite
A-7, Las Vegas, NV 89109
702.732.7256

The Las Vegas Palm, located at the Forum Shops in Caesars Palace, has become a haven for Las Vegas's movers and shakers since it opened in 1993. The Palm Restaurant's menu features honest, satisfying dishes that reflect the best of our Italian-American heritage—from prime aged steaks and jumbo Nova Scotia lobsters to Italian classics like chicken parmigiana and



SEAFOOD

The Palm is committed to the sustainability of our seafood for future generations. The season's premium catches arrive daily, within hours of leaving the sea and may be ordered broiled, blackened, sautéed or peppercorn crusted.

BROILED JUMBO NOVA SCOTIA LOBSTER 3 POUNDS
4 pounds, 5 pounds and larger available. Ask your server for details

CREATE THE SIGNATURE PALM SURF 'N' TURF!
add a half lobster to any order from our Steaks & Chops menu at half the whole lobster price.

SWORDFISH STEAK
Cherry Tomato-Olive Relish

CHILEAN SEA BASS
Corn Relish

JUMBO LUMP CRAB CAKES
Chipotle tartar Sauce and Mango Salsa

ATLANTIC SALMON FILLET*
Mango Salsa

VEGETABLES & POTATOES

CREAMED SPINACH

LEAF SPINACH

GREEN BEANS
pancetta, pepper flakes and pine nuts

BRUSSELS SPROUTS
shallots and lemon zest

WILD MUSHROOMS

ASPARAGUS FRITTI
lemon garlic butter

THREE CHEESE POTATOES AU GRATIN

HASH BROWN POTATOES

HAND CUT FRENCH FRIES
tossed with parmesan, garlic and pepper

GOAT CHEESE WHIPPED POTATOES

HALF & HALF
cottage fries and fried onions

POWER LUNCH MENU

First Course

(choice of): Mixed Green Salad, Classic Caesar Salad, Chef's Soup of the Day

Second Course

CHICKEN PARMIGIANA

ATLANTIC SALMON FILLET
roasted red pepper sauce and mango salsa

CHEF'S FRESH FISH SPECIAL OF THE DAY

FILET MIGNON MEDALLIONS
A la Stone with Bordelaise Sauce or Crabmeat Oscar

Single Portion Side

(choice of): Half & Half (cottage fries and fried onions), Vegetable of the Day, Linguine Marinara

Third Course

(choice of): New York Style Cheesecake, Flourless Chocolate Cake

Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

veal martini. The Palm in Las Vegas serves lunch daily from 11:30 AM-3:00 PM and dinner nightly from 3:00-11:00 PM. Visit thepalm.com/Specials for our latest prix fixe and special occasion menus. For private dining or large group reservations, please contact Michelle Dillard at 702-732-1897. **Average entrée price: \$65.**



APPETIZERS

PIZZETTA TREVI

Rosemary flatbread with garlic and Parmigiano

EGGPLANT CRISPS

Thinly sliced, battered and fried with marinara

MEATBALLS (2)

Served with marinara

CALAMARI FRITTI

Crispy calamari served with our chilled tomato caper sauce

SHRIMP COCKTAIL

(5) Jumbo shrimp with tangy cocktail sauce

CRABMEAT, SPINACH AND ARTICHOKE DIP

Jumbo lump crabmeat, spinach, artichokes, cream cheese with crostini

BRUSCHETTA

Tomatoes, garlic, mushrooms and shaved Parmigiano

SAUSAGE AND PEPPERS

Grilled Italian sausage, roasted peppers and onions

MOZZARELLA FRITTA

Fresh homemade mozzarella with marinara

CARPACCIO

Raw tenderloin of beef, pounded, topped with shaved Parmesan, capers, red onions

ANTIPASTO DELLA CASA

Imported smoked prosciutto, mozzarella di bufala, marinated artichokes, mushrooms, roasted peppers, kalamata olives, green olives, cherry peppers

SOUPS AND SALADS

POLPETTA DI POLLO

Mini chicken meatballs with a medley of fresh vegetables, Arborio rice

MINISTRONE SOUP

Homemade

TREVI SALAD

Mixed greens, tomatoes, carrots with herb-crusting crostini, house balsamic vinaigrette

TRADITIONAL CAESAR

With romaine hearts, homemade croutons, Caesar dressing

GRILLED CHICKEN OR SHRIMP CAESAR

Entrée-sized Traditional Caesar

AUTUMN HARVEST SALAD

Crisp romaine, spinach, candied walnuts, dried cranberries, red and yellow pear tomatoes, pumpkin dressing, fig jam crostini wrapped in prosciutto

CAPRESE ALLA TREVI

Imported mozzarella di bufala, sliced tomatoes, basil pesto, pine nuts, drizzled with balsamic and olive oil

ROMANO CHICKEN SALAD

Romano-crusting chicken breast sautéed, with warm pancetta balsamic dressing, peppery arugula, crisp field greens, tomatoes, artichoke hearts

ITALIAN CHOPPED

Roasted chicken, salami, marinated artichokes, provolone cheese, garbanzo beans, sun-dried and roma tomatoes, mushrooms, red onions, pepperoncini, romaine and homemade bread stick, Caesar dressing

*We also feature a variety of Brick Oven Fired Pizzas

TREVI

Forum Shops at Caesars Palace
3500 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.735.4663

In the heart of luxury shopping, casino magic and excitement of the Las Vegas Strip is where you'll find TREVI, Vegas' answer to Romanesque elegance and dining excellence. Dine in our main dining room, reminiscent of the Italian countryside and set against rich wood, mosaic glass tiles and custom glass chandeliers. Or, watch the "sky" change from day to night from our Mezzanine



ENTRÉES

PETTO DI POLLO ALA GRIGLIA

Grilled chicken breasts, lemon bianco sauce and roasted seasonal vegetables

LAMB OSSO BUCCO

Slow herb-braised lamb foreshank, vegetable risotto, red wine demi-glace

CHICKEN FRANCESE

Romano breaded chicken breast, sautéed with lemon, white wine, mushrooms, sun-dried and tomato concassé over linguine

PARMIGIANA

Romano breaded and sautéed, linguine pomodoro
(*Eggplant, Chicken or Veal*)

SALMON PICATTA

Fresh salmon grilled over an open flame, grilled vegetables, riso bello venere, black rice of Po Valley, lemon caper sauce

FILETTO DI MANZO

Tender filet of beef, red wine mushroom sauce, vegetable risotto, grilled asparagus

MARSALA

Sautéed medallions, Marsala wine and mushroom sauce, green beans, linguine (*Chicken or Veal*)

SCALOPPINE

Sautéed with artichoke hearts, pancetta, capers, pine nuts, lemon butter sauce, green beans, linguine
(*Chicken or Veal*)

PICCATA

Sautéed in a white wine butter sauce, capers, green beans, linguine
(*Chicken or Veal*)

PASTA

RAVIOLI VODKA

Cheese filled pasta with zesty vodka tomato cream sauce

LASAGNA

Homemade meat sauce, ricotta and fresh mozzarella

FETTUCCINE POLLO CARBONARA

Grilled chicken, English peas, prosciutto, sliced mushrooms, Parmesan cream sauce

RIGATONI BOLOGNESE

Imported rigatoni and homemade meat sauce

CAPELLINI AL POMODORO

Sautéed chicken, angel hair pasta, homemade marinara, extra virgin olive oil

SPAGHETTI AND MEATBALLS

(2) Jumbo homemade meatballs, zesty marinara

RIGATONI SALSICCIA

Grilled Italian sausage, rigatoni, concassé tomatoes, mushrooms, roasted peppers and garlic cream sauce

SHRIMP AMATRICIANA

Grilled shrimp, spaghetti, pancetta, concassé tomatoes, onions, spicy marinara

LINGUINE VONGOLE

Fresh steamed clams with your choice of classic red or white sauce, linguine, garlic, olive oil, fresh herbs

PENNE DIAVOLO

Grilled chicken, mushrooms, sun-dried tomato, spicy tomato cream sauce

FETTUCCINE AL PESTO CON GAMBERI

Sautéed shrimp, sun-dried tomatoes, pine nuts, basil, pesto cream sauce

LINGUINE AI FRUTTI DI MARE

TREVI's signature dish... lobster, shrimp, scallops, tomatoes, scallions in a seafood cream sauce

overlooking the "Fountain of the Gods." TREVI also offers private dining and can accommodate parties of 15-135. The TREVI dining experience is highlighted by the open kitchen, where you can view our chefs at work making authentic homemade Italian cuisine including brick oven fired pizzas, pasta dishes and mouthwatering specialties and our signature homemade gelato. The finest ingredients, combined with our outstanding service and genuine hospitality, make TREVI a truly unique dining destination. 702.735.4663. www.trevi-italian.com. **Entrées \$15-\$30.**

Where is Wolfgang.

GRAND CANAL SHOPPES AT
THE VENETIAN | PALAZZO



AQUAKNOX

GLOBAL WATER CUISINE



APPETIZERS

*AHI TUNA TARTARE

Korean chile, pear, shiso, gyoza chip

LITTLENECK CLAMS

Garlic, chili, white wine herb butter

STEAMED MEDITERRANEAN MUSSELS

Posole broth, hominy, queso fresco

WILD BLUE CRAB CAKE

Chayote slaw, creole remoulade sauce

LOBSTER BISQUE SOUP

Lobster crostini, *caviar, creme fraiche

WARM OCTOPUS CARPACCIO

Citrus vinaigrette, black olive, herb salad

CAVIAR*

Served with traditional garnish

WHITE STURGEON

Sturgeon - *Italy*

GOLDEN OSETRA

Osetra Sturgeon - *Israel*

SALADS

KING CRAB LOUIE

Green Goddess, shaved vegetables, heirloom tomatoes, baby iceberg heart

BUTTER LETTUCE & HERBS

Champagne vinaigrette, seven herbs

ROMAINE HEARTS & FRISEE

*Pt. Reyes Blue cheese Caesar

SWEET SHRIMP & KING CRAB

Asian greens, kiwi, avocado, citrus vinaigrette, fresh herbs

ROASTED BEETS & TALEGGIO

Red and gold beets, grapefruit supremes, spiced pecans, taleggio cheese, ver jus vinaigrette

WATER

PACIFIC WHITE PRAWNS

Golden pearl couscous, lobster cream, cherry tomatoes and scampi garlic butter

*ORA KING SALMON

Vegetable forbidden rice, shishito peppers, kabayaki, carrot-miso AquaKnox Fish Soup

Mediterranean tomato-saffron broth, Pernod, Maine lobster, mussels, clams, prawns, Sardinian couscous

*NEW BEDFORD SCALLOPS

Butternut squash puree, brussel sprouts, winter mushrooms, X.O. sauce, Noble Tonic 05

GRILLED WHOLE WELSH SEA BASS

Roasted squash, wild arugula, meyer lemon vinaigrette

*ALBACORE TUNA

Za'atar spices, vegetable-quinoa salad, mango chimmichurri

BARRAMUNDI

Chive potato puree, cherry tomato, asparagus-mushroom vinaigrette

ONO "WAHOO"

Winter vegetable ragout, artichoke littleneck cream, persimmon citrus relish

CRAB STUFFED MAINE LOBSTER

Wood roasted asparagus, herbed drawn butter, blue crab stuffing
Market Price

AQUAKNOX GLOBAL WATER CUISINE

Grand Canal Shoppes at The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.414.3772

AquaKnox is the Forbes Travel Guide Four-Star Award winning restaurant and bar located in The Venetian® | The Palazzo® in Las Vegas, serving a wide variety of fresh and rare seafood sourced from around the world. Flown in daily for quality and freshness, AquaKnox's offerings range from lighter fare to customized multi-course dinners, all hosted in a modern setting with a state-of-



LAND

*9 OZ FILET MIGNON

Mesquite charcoal grilled, shishito peppers, grilled onions, mashed potato

*14 OZ NEW YORK STRIP

Mesquite charcoal grilled, shishito peppers, grilled onions, mashed potato

*16 OZ BONE-IN RIBEYE

Mesquite charcoal grilled, shishito peppers, grilled onions, mashed potato

Steak Accessories

**La Belle Farms Foie Gras • Pacific Prawns • Maine Lobster Tail Oscar Style*

TANDOORI SPICED FREE RANGE CHICKEN

Fingerling potatoes, cherry tomatoes, cucumber-mint raita

DAIKON RADISH "SCALLOPS"

Salsify, hedgehog mushrooms, arugula, pepitas, daikan gastrique

SIDES

WINTER ROOT VEGETABLES

Sherry gastrique, walnuts, raisins

KENNABEC POMME FRITES

Fresh cut fries, marie rose

SAUTÉED BABY SPINACH

Extra virgin olive oil, garlic

JUMBO ASPARAGUS

Wood oven roasted, *bearnaise

BONITO BRUSSEL SPROUTS

Guanciaie, wild flower honey, bonito flake shallots, butter

RAW BAR

Fresh oysters and other shellfish prepared à la minute.

PACIFIC PRAWNS

Atomic cocktail sauce

*VIRGINIA CLAMS

On the halfshell

*COLD WATER OYSTERS

With champagne mignonette on the half shell

*SHRIMP CEVICHE COCKTAIL

Sangrita cocktail sauce

MAINE LOBSTER COCKTAIL

Honey-chile aioli

SEAFOOD TRIO

A tasting of shrimp, crab and lobster cocktails

*AQUAKNOX PLATEAU - SERVES 2

Lobster, oysters, prawns, midthroats, N.Z. mussels, white shrimp ceviche, King crab, Ponzu oyster shooters

*Consuming raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food borne illnesses

18% Gratuity added to parties of 6 or more. Private and semi private banquet facilities for groups of 2 to 700 available.

the-art open kitchen accommodating up to 2-700 guests. The experience begins with specialty cocktails, absinthes, draught beer and fine wines, plus small plates and a gourmet caviar selection from the chef-driven raw bar. Accented by fresh fish and shellfish, aged steaks, and poultry dishes prepared à la minute every day; AquaKnox offers a luxurious dining pursuit unlike anywhere else in Las Vegas. Dinner, 5:30-10 Su-Th; until 11 F-Sa. Bar, noon-1 am Su-Th; until 2 am F-Sa.



ANTIPASTO

TOMATO & BASIL SOUP
grana padana, focaccia croutons

GARLIC BREAD
melted mozzarella & fontina

GRANDMA'S MEATBALLS
beef, veal & pork, tomato ragu, pecorino

MACARONI & CHEESE CARBONARA
smoked mozzarella, fontina, egg, pancetta, sweet peas

MY WIFE'S EGGPLANT PARM
twice baked eggplant, tomato, mozzarella

AUNT NINA'S MOZZARELLA EN CAROZZA
jersey city style fried mozzarella, crostini, tomato ragu,
genovese pesto

CALAMARI FRITTI
lemon pinwheels, banana peppers, tomato-aioli

CHARRED OCTOPUS
fingerling potato, fennel, orange, "acqua pazza"

SALADS

CAESAR
parmesan, polenta croutons, eggless garlic dressing

BUDDY'S CAPRESE
jersey beefsteak tomatoes, burrata, charred green beans, balsamic

PANZANELLA
grilled bread, buffalo mozzarella, tomatoes arugula, balsamic
red onions

PIZZA

MARGHERITA
fresh mozzarella, torn basil

BUDDY'S FAVORITE
spiced sausage, caramelized onions, fennel, four cheese

BUDDY'S SALUMI & CHEESE BOARD

Olives, pickled vegetables, grilled italian bread
GENOA SALUMI, SPICY CAPICOLA,
PROCIUTTO SAN DANIELLE

GRANA PADANO, TUSCAN PECORINO, GORGONZOLA

PASTA

SPAGHETTI CENTRAL
Pomodoro | Bolognese | meatball

MADLINE'S WHOLE WHEAT PENNE
market vegetables, pesto, ricotta salata

ORECCHIETTE & ITALIAN SAUSAGE
roast tomatoes, broccolini, de arbol chile, pecorino

MY DAD'S BUCATINI
pancetta, cracked black pepper, egg

CHICKEN RIGATONI "ALLA VODKA"
pancetta, tomato-cream sauce

LISA V'S LINGUINE & WHITE CLAM SAUCE*
white wine, dried chili, garlic, extra virgin olive oil

MY MOTHER IN LAW'S CAPELLINI SHRIMP SCAMPI
oven dried tomato, spinach, roasted garlic, white wine

BUDDY V'S

Grand Canal Shoppes at The
Venetian | Palazzo
3377 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.607.2355

New Jersey's other "boss," Buddy Valastro, star of the hit TLC series "Cake Boss," has partnered with restaurateurs Elizabeth Blau and Kim Canteenwalla to bring his first restaurant venture to the Palazzo. Buddy V's is inspired by Valastro's family gatherings and the beloved recipes passed down by his mother, grandmother, and aunts. The menu offers new



HOUSE MADE CHEESE RAVIOLI
ricotta & parmesan cheese, pomodoro sauce

NONNA'S LASAGNA AL FORNO
italian sausage, beef and pork, ricotta, mozzarella, provolone,
parmesan

VALASTRO SUNDAY GRAVY
Buddy's Family Recipe
meatballs, sausage, lamb, pork, bowl of rigatoni

MAIN

Seafood

ROASTED SEA BASS-CURED LEMON
arugula salad, pine nuts

PAN SEARED SALMON
charred broccolini, house-made sweet pickled vegetables,
balsamic reduction.

CARAMELIZED SEA SCALLOPS*
crispy prosciutto, parmesan polenta, tomato

Veal

MARSALA
mushroom ragu, linguine, garlic oil

BONE-IN PARM CHOP
oven-baked, provolone, mozzarella, spaghetti marinara

OSSO BUCO
braised shank, parmesan polenta, gremolata

Chicken

PARM
oven-baked, provolone, mozzarella, spaghetti marinara

MARSALA
mushroom ragu, linguine, garlic oil

PICATTA
lemon-caper olive oil, linguine, garlic oil

Beef

STEAK PIZZAIOLO*
ny strip, peppers, tomato, mushrooms, onions, grana padano,
polenta

BEEF TENDERLOIN*
sautéed spinach, mashed potatoes, chianti sauce

SURF & TURF*
lobster tail, filet of beef, broccolini, garlic butter

SIDES

MASHED POTATOES
extra virgin olive oil

TUSCAN FRIES
parmesan, pecorino, herbs

ITALIAN GREENS
tuscan kale, garlic oil, plum tomatoes

BROCCOLINI
toasted garlic, chili flakes

PARMESAN POLENTA
peperonata

twists on Italian-American classics, as well as Valastro family favorites like Sunday Gravy; Steak Pizzaiola and Lisa's Linguine with White Clam Sauce. Staying true to Buddy's baking roots, Buddy V's also boasts an impressive dessert selection of timeless treats such as Zeppole, Cannoli and the world famous Lobster Tail Pastry. Open for lunch and dinner Sunday-Thursday from 11:30 am-10 pm; Friday-Saturday, until 11 pm; Sunday brunch, 10:30 am-2:30 pm. **Entrées \$15-\$30.**

CANALETTO

Ristorante Veneto



SALUMERIA

Sliced at the moment cured meats, served with housemade breadsticks, sottoaceti and Grana Padano (any combination)

Coppa

Speck

Bresaola

Salame Rustico

Salumeria Assortita

Prosciutto San Daniele

ANTIPASTI

OSTRICHE*

Seasonal fresh oysters with lemon and cocktail sauce

SARDEE IN SOAR

Fresh sardines fried and marinated with sweet and sour onions

CARPACCIO CON RUCHETTA*

Thinly sliced raw beef, wild arugula, capers, Grana Padano and lemon olive oil dressing

CARPACCIO DI SPADA

House-cured swordfish carpaccio with sliced fresh artichokes

CALAMARETTI FRITTI

Baby squid lightly floured and deep-fried served with spicy marinara, grilled polenta and tartar sauce

POLIPO CON PATATE

Warm octopus and potato salad with extra-virgin olive oil and lemon juice

FORMAGGI MISTI

A selection of cheeses from the Northern region of Italy; served with bell pepper and pear chutneys, fresh grapes and croutons

BACCALA ALLA VINCENTINA

Imported salt cod baked in milk with onions, capers and garlic, served over soft polenta

BRUSCHETTA CALDA

Grilled ciabatta bread rubbed with garlic and topped with warm chopped tomatoes, basil and kalamata olives

FRITTURA DI VERDUR

Deep-fried artichokes, onions, eggplant, zucchini and asparagus served with parsley sauce and tartar sauce

POLENTA CON GOULASH

Tender beef stew slow roasted with red wine, onion and paprika; served with soft polenta

MINESTRE E INSALATE

ZUPPA DEL GIORNO

Housemade soup of the day

MINISTRONE DI VERDURA

Seasonal vegetable soup made with vegetable stock (vegan)

INSALATA DI PERE

Arugula, radicchio, frisee, grilled pears, grapes, Belgian endive, crumbled blue cheese, toasted pecans, pomegranate dressing

INSALATA CANALETTO

Mixed greens, shaved Grana Padano, house vinaigrette, garlic croutons

INSALATA CESARINA

Romaine lettuce, Grana Padano, hardboiled egg, roma tomatoes, housemade Caesar dressing, croutons

CAPRESE CALDA

Grilled tomatoes and fresh mozzarella, basil extra-virgin olive oil

INSALATA DI RAPE

Roasted organic yellow and purple beets, wild arugula, Asiago cheese, toasted walnuts, red wine and lemon vinaigrettes

PIZZA DAL FORNO

MARGHERITA

Thin-crust pizza with mozzarella cheese, oregano, basil and tomato sauce

CANALETTO

Grand Canal Shoppes at
The Venetian | Palazzo
3377 S. Las Vegas Blvd. S.
702.733.0070

The founders of Il Fornaio have designed Canaletto to stand as the ideal Venetian ristorante. Executive chef Maurizio Mazzon—a native of Venice—and chef Gianpaolo Putzu have blended their expertise to unleash a gourmet fantasy at the intersection of The Venetian's Grand Canal and St. Mark's Square. Menu highlights include an abundant selection of fresh seafood, grill and rotisserie



SALSICCIA PICCANTE

Thin-crust pizza with spicy sausage, mozzarella, bell peppers, caramelized onions, smoked mozzarella, tomato and spicy peperoncino sauce

QUATTRO STAGIONI

Thin-crust pizza with imported ham, mushrooms, asparagus, artichokes, mozzarella cheese, basil and tomato sauce

CRISTINA

Thin-crust pizza with fresh mozzarella, Prosciutto San Daniele, shaved Grana Padano, mushrooms and baby arugula, drizzled with white truffle oil

GORGONZOLA E FUNGHI

gorgonzola, mixed mushrooms, fresh mozzarella and pine nuts

CALZONE

Folded pizza filled with mozzarella, mushrooms, ricotta, ham and tomato sauce

DALLA RISOTTERIA MAZZON

VENEZIA ANTICA

Risotto with asparagus, saffron, chicken breast and Grana Padano

COE SECOE E AMARONE

Risotto with beef tenderloin, porcini mushrooms, amarone wine and Grana Padano

SANT'ERASMO

Risotto with fresh shrimp, crab and baby artichoke

SEPPIE NERE

Risotto with shrimp, scallops and fresh Mediterranean cuttlefish with natural black ink

FILANTE

risotto with tomatoes, pesto, arugula, onions, garlic, Grana Padano and fresh mozzarella

PRIMI

Dry pasta is imported from Italy, fresh pasta is made on-site, gluten-free pasta available

VERMICELLI AL POMODORO

Angel hair pasta, chopped fresh tomatoes, marinara sauce, fresh basil, garlic, extra-virgin olive oil

PENNONI AL RAGU

Imported pasta tubes with a traditional meat ragu and Grana Padano

CANNELLONI DI POLLO

Large pasta tubes filled with free-range rotisserie chicken, organic spinach, sundried tomatoes and smoked mozzarella; baked in béchamel, topped with tomato sauce and mushrooms

BIGOLI ALLA PADOVANA

Pasta strands with housemade sausage, porcini mushrooms, tomato sauce and Grana Padano

TAGLIATELLE ALLA CASTELLANA CON POLLO

Pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, Grana Padano and thyme in brandy-cream sauce

CASONZEI CON STRACCHINO E PERE

Housemade ravioli filled with roasted pear, Grana Padano and mozzarella tossed with asparagus and Stracchino cheese sauce; topped with toasted walnuts

LINGUINE ALLA BURANELLA

Thin flat pasta with mussels, prawns, scallops and clams seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine

SPAGHETTI ALL'ARAGOSTA

Spaghettini with whole butterflied Maine lobster, tomatoes, garlic and brandy sauce

CASARECCE AL PESTO

Gluten-free pasta with sundried cherry tomatoes, haricot vert and cubed potatoes; tossed in pesto and topped with crème fraiche

specialties, and a variety of risotto preparations and housemade pastas each day. Canaletto also offers an extensive wine list that features little-known wines of Italy's northeast region. Canaletto offers guests a range of seating options, from "outside" dining on Piazza San Marco, to a more formal dining room, or one of five private dining rooms upstairs with views of the piazza and gondolas gliding down the Grand Canal. Private rooms can accommodate groups as small as six to as large as 80. **Entrées \$30-\$45.**



ANTOJITOS

SHRIMP & CALAMARI COCKTAIL

Poached shrimp and calamari, avocado, serrano, cucumber, jicama, red onion, spicy tomato sauce, cilantro flour tortilla chips

PATZCUARO DUCK RELLENO

Canela and orange duck confit, savory manchamantel sauce, Mexican crema

ROASTED MUSSELS & SHRIMP SKILLET

Tequila, pasilla Oaxacan sauce, Mexican chorizo

FLAUTAS

Avocado-tomatillo sauce, lettuce, queso fresco, choice of chicken or beef

PORK EMPANADAS

Spicy pork, grilled nopales cactus salad, salsa verde cruda

CHORIZO GORDITA

Lightly fried gorditas, housemade chorizo, shredded lettuce, pico de gallo, queso fresco, escabeche

TUNA CEVICHE TOSTADA*

Ahi tuna, red onion, lime juice, avocado, cilantro, serrano pesto

CHIPS & SALSA

Roasted tomatoes, caramelized onions, chipotle, cilantro *Add guacamole*

QUESO FUNDIDO

Blend of cheeses, cilantro, flour tortillas *Add • jalapenos • mushrooms • chorizo • chicken • shrimp*

SOPAS Y ENSALADAS

POSOLE VERDE

Plump hominy, diced pork, green chile, tomatillos, Mexican oregano, shredded cabbage, red radish

TARASCAN SOUP

Chicken, tortilla strips, queso fresco, crema, chives

MANCHEGO SPINACH SALAD

Baby spinach, sliced Spanish manchego, smoked bacon, shredded green apples, chipotle-bacon vinaigrette dressing

GRILLED CHICKEN CAESAR SALAD*

Romaine hearts, toasted pepitas, parmesan cheese, Cañonita Caesar dressing

MEXICAN CHOPPED SALAD

Grilled chicken, roasted vegetables, smoked panela cheese, sherry-cumin vinaigrette dressing

PLATOS FUERTES

SHRIMP & MUSSELS MOQUECA

Shrimp, mussels, calamari, white rice, peas, carrots, corn, coconut aji amarillo sauce

SANTA ROSA PORK BARBACOA

Cilantro rice, black beans, chipotle barbecue sauce

CARNE ASADA NORTEÑA*

Outside skirt steak, sweet corn tamales, roasted serranos, garlic, lime, cilantro 30

CHILE RELLENO

Egg-battered cheese-, potato- and onion-filled poblano chile, roasted tomato-cumin sauce, cilantro rice, black beans

PESCADO VERACRUZ

Catch of the day, marisco broth, sautéed chiles, white rice

MAZATLÁN AHI TUNA*

Seared ahi tuna, ancho chile, zucchini, bell pepper, roasted tomato ratatouille, herb quinoa

POLLO CON MOLE POBLANO

Roasted chicken half, pollo mole, white rice, roasted vegetables

CANONITA

The Grand Canal Shoppes at
The Venetian
3355 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.414.3773

Cañonita is the casual and lively Mexican dining experience located along the Grand Canal in The Venetian®| The Palazzo ® in Las Vegas, serving the perfect fusion of modern American fare and the traditional tastes and cooking techniques of Mexico City. Cañonita offers memorable south-of-the-border dining experiences at breakfast, lunch and dinner featuring



PORK A LA MICHOACANA*

Seared pork tenderloin, mashed yucca, cascabel glaze, sautéed Brussels sprouts

VAQUERO BEEF RIB

Beef rib, cheese polenta, pasilla Oaxacan sauce, chimichurri

SONORA FILET MIGNON*

Huitlacoche-truffle tamale, roasted vegetables, pasilla Oaxacan sauce

CHIAPANECO CITRUS-GLAZED SALMON

Tamarind orange-glazed salmon, orange habanero salsa, sweet potato hash

TOLUCA PORTOBELLO MUSHROOMS

Roasted portobello, roasted tomato-fennel sauce, seared greens, cilantro pesto, black beans

PAN-SEARED MAHI

Pan-seared mahi fillet, sautéed garlic greens, pepitas mole, roasted corn, avocado salsa

YUCATAN POLLO

Pan-fried breaded chicken breast, sautéed plantains, achiote sauce, nopales cactus salad

CAÑONITA CLÁSICOS

MEXICO CITY ENCHILADAS

Lettuce, queso fresco, tomatoes, cilantro rice, black beans, chef's sauce, choice of chicken or beef

WILD MUSHROOM ENCHILADAS

Poblano cream sauce, white rice, borracho beans, pico de gallo

SHRIMP BURRITO

Sautéed peppers, cheese, salsa verde, cilantro rice, black beans

QUESADILLAS

Guajillo slaw, guacamole, pico de gallo, cilantro rice, black beans, choice of chicken or beef

CHICKEN BURRITO

Sautéed peppers, cheese, chipotle barbecue sauce, cilantro rice, black beans

FAJITAS TEJANAS

Sautéed peppers, cilantro rice, black beans, choice of chicken or beef

TRES TACOS

Cilantro rice, black beans, choice of chicken, beef, fish, mushroom or pork

TACO SAMPLER

Chicken, beef, fish, mushroom and pork

BREAKFAST ON THE CANAL

Breakfast Hours 8:00-11:30am Daily

MACHACA CHILAQUILES

Shredded short rib, caramelized onions, tortilla chips, salsa roja, jack cheese, egg, chipotle aioli, pico de gallo

HUEVOS RANCHEROS

Two eggs, cheesy corn quesadilla, cilantro rice, black beans, salsa barbacoa, salsa verde

BREAKFAST BURRITO

Eggs, chorizo, potatoes, cilantro rice, black beans, jack cheese, salsa roja, sour cream, pico de gallo, choice of salsa guajillo or verde

STEAK & EGGS

6 oz skirt steak, two eggs, black beans, roasted serranos, garlic, corn tortillas

MEXICAN TORTA

Egg, roasted poblano chili, black beans, bacon, lettuce, tomato, guacamole, chipotle aioli

*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

delectable tacos, fresh ceviche, authentic barbacoa and hand-made tortillas, plus imported cervezas, old world sangria, house-made margaritas and more than 50 fine-aged tequilas to be enjoyed during happy hour or late night on the patio. In addition to its bright and flavorful menu, Cañonita also serves a vibrant group dining setting for up to 350 guests for both intimate breakfast and lunchtime gatherings to large-scale dinners, receptions and fiestas. Sun-Thu, 11:30 am-10 pm; Fri-Sat, 11:30 am-11 pm.



CUPCAKES

FUDGE (CHOCOLATE/VANILLA)
BUTTERCREAM (CHOCOLATE/VANILLA)
RED VELVET
CARROT
PEANUT BUTTER
CARAMEL
OREO
FLOWER
SEASONAL

FONDANT CAKES

BOW AND DOT (PINK/BLUE)
GROOVY GIRL
SEASONAL

SPECIALTY CAKES

CHOCOLATE MOUSSE
CHOCOLATE MOUSSE RING
RED VELVET
TIRAMISU
CANNOLI
CARROT
STRAWBERRY SHORTCAKE
OREO

LAYER CAKES

BUTTERCREAM (CHOCOLATE/VANILLA)
FUDGE (CHOCOLATE/VANILLA)

CHEESECAKES

CLASSIC
MARBLE
PUMPKIN
FRESH STRAWBERRY

COOKIES

CHOCOLATE CHIP
M&M
TRIPLE CHOCOLATE (WITH WHITE CHIPS)
PEANUT BUTTER
BLACK AND WHITE
RASPBERRY LINZER TART
NUTELLA LINZER TART
PECAN WEDGE

PASTRIES

CANNOLI
CHOCOLATE CANNOLI
AMERICAN NAPOLEON
LOBSTER TAIL
CREAM PUFF
HAZELNUT CREAM PUFF
ECLAIR
TARTS
BROWNIE (WITH OR WITHOUT NUTS)

CARLO'S BAKERY

The Venetian
3327 Las Vegas Blvd, South #2813
Las Vegas, NV 89109
702.607.2357

Opened in 1910, Carlo's Bakery is renowned for its delicious creations, hardworking staff, and family atmosphere. Carlo's has spearheaded the recent custom cake craze and has garnered attention from a variety of media outlets including "Brides," "Rachael Ray Show," "Huffington Post" and "Good Morning America." Most recently, Carlo's has been showcased as the setting for TLC's hit shows "Cake Boss" and



PIES

pies may vary upon season

APPLE

APPLE CRUMB

COCONUT CUSTARD

PUMPKIN

BREAKFAST

APPLE TURNOVER

CRUMB CAKE

CRUMB BUN

CROISSANT

INDIVIDUAL

RED VELVET CAKE

TIRAMISU

CHOCOLATE MOUSSE CAKE

CHOCOLATE TRUFFLE

STRAWBERRY CHEESECAKE

CHOCOLATE MOUSSE CHEESECAKE

DANISHES

CHEESE

BUTTER CRUMB

PECAN

ASSORTED FRUIT

BY THE POUND

ALMOND BISCOTTI (CHOCOLATE/VANILLA)

HAZELNUT BISCOTTI (CHOCOLATE/VANILLA)

PISTACHIO BISCOTTI (CHOCOLATE/VANILLA)

NUT BAR

ASSORTED BUTTER COOKIES

RAINBOW COOKIES

ASSORTED RUGELACH

ON THE GO

BAG OF COOKIES 1 LB.

COOKIE TRAY 2 LBS.

BISCOTTI TRAY 2 LBS.

RUGELACH TRAY 2 LBS.

FONDANT COOKIE

“Next Great Baker.” The Strip got a whole lot sweeter this spring with the opening of “Cake Boss” Buddy Valastro’s very first bakery west of the Mississippi. Las Vegas locals and visitors alike can now enjoy Buddy’s famous cannoli, cakes, cookies, pastries and more. Convenient and complimentary valet parking is available at Barneys New York, as well as ample self-parking at Palazzo. Open daily from 8 a.m. until 11 p.m. www.carlosbakery.com | [@carlosbakerylv](https://www.facebook.com/carlosbakerylasvegas)



APPETIZERS

OLIVES AND CHEESE

Greek olives and feta cheese marinate with herbs.

BURRATA WITH ARUGULA

Fresh creamy mozzarella served with arugula and tomato salad drizzled with balsamic reduction.

BEEF CARPACCIO*

Thinly sliced raw beef, arugula, caper berries, shaved parmesan, special house dressing.

SWORDFISH CARPACCIO*

Thinly sliced, topped with fennel drizzled with lemon and extra virgin olive oil dressing.

FRITTO MISTO

Deep fried shrimp and squid served with tartar sauce

DOLMATHAKIA

stuffed grape leaves with rice and herbs served with hollandaise souse.

SAGANAKI

pan seared melted Greek cheese topped with cherry tomato and fresh oregano.

MEDITERRANEAN HUMMUS PLATTER

Roasted bell peppers hummus, classic hummus and lime cilantro hummus served with pita bread. (Food dip made with chickpeas, tahini, olive oil, lemon juice and garlic).

CASANOVA PLATTER

Selection of imported Italian meats, imported cheese, artichokes, Greek olives and hummus minimum for two.

SALAD & SOUPS

SOUP OF THE DAY

LENTIL SOUP

home made fresh lentil and vegetable soup.

GARDEN SALAD

lettuce, cherry tomato, and balsamic vinaigrette.

CESAR SALAD

Freshly romaine hearts, shaved with parmesan cheese, focaccia croutons tossed with house made Cesar dressing.

GREEK SALAD

Lettuce, cucumber, pitted kalamata olives, red onions, ripe tomato, feta cheese, drizzled with lemon dressing.

SALADE NICOISE

Red leaf lettuce, tuna, hardboiled eggs, green beans, potatoes, ripe tomato, black olives and anchovies, drizzled with champagne vinaigrette. Add grilled chicken, grilled shrimp to any order.

SANDWICHES (LUNCH ONLY)

All sandwiches are served with side of salad or French fries.

ROASTED TURKEY

Lettuce, tomato, avocado, roasted turkey with melted provolone cheesespread with roasted bell peppers hummus on ciabatta bread.

VEGETARIAN

Lettuce, tomato, red onions, grilled zucchini, grilled eggplants, roasted bell peppers and feta cheese on focaccia bread.

PROSCIUTTO

Sundried tomato, prosciutto, arugula, and melted mozzarella cheese in a focaccia bread.

PRIMI & LASAGNA

Add grilled chicken, grilled shrimp to any order

ANGEL HAIR TOMATO BASIL

Tossed with plum tomato, fresh basil, garlic and olive oil.

TIMBALLO

gratin pasta with basil, cream and parmesan cheese.

LASAGNA

Layers of pasta, baked with meat ragu and besciamelle sauce, topped with melted mozzarella cheese.

FETTUCCINE WITH MEAT SAUCE

Fettuccine pasta tossed with our meat ragu and parmesan cheese.

CASANOVA

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.414.6207

This intimate, small trattoria has the spirit and the charm you would find on Mediterranean coast of Italy and other countries off the coast of the Mediterranean Sea. The Chef Daniele Dotti, a native of Venice, has created an eclectic menu that brings to the table the flavors, the traditional recipes and the... freshness of ingredients so typical of this region. Our Mediterranean Sea



FETTUCCINE CASANOVA

Fettuccine pasta sautéed with mushrooms, bacon, chicken tender, pear tomatoes and arugula in a light cream sauce.

PENNE GREEK STYLE

Tossed with garlic, mushrooms, spinach, sundried tomato, caramelized onions, feta cheese, pine nuts and olive oil.

CANNELONI DI POLLO GRATINATI

Stuffed tube pasta with chicken, sundried tomato, ricotta cheese and mozzarella

WILDE MUSHROOM RAVIOLI

sautéed with brown butter and sage.

SHRIMP RAVIOLI

stuffed with shrimp sautéed with creamy saffron sauce.

LINGUINE MARE NOSTRUM

Linguine pasta tossed with clams, Mediterranean mussels, shrimp and scallops in a light spicy tomato sauce.

RISOTTO RIALTO

Arborio rise risotto style with zucchini julienne and shrimp.

RISOTTO BEEF TENDERLOIN

Arborio rise risotto style with sliced beef tenderloin and plums tomato and thyme.

CHILDREN MENU

SMILE PIZZA

traditional margherita with French fries.

CHICKEN FINGERS WITH FRENCH FRIES

PENNE PASTA

with marinara and parmesan cheese with meatballs

ENTREES

CHICKEN PARMIGIANA

Boneless chicken breast breaded, and baked with mozzarella cheese and tomato sauce, served with spaghetti.

CHICKEN SHISH KABOBS

Marinated chicken breast and bell peppers, grilled on a skewer, served with rice pilaf, hummus and yogurt cucumber sauce.

CAJUN SHRIMP SKEWER

grilled shrimps over creamy fettuccine pasta tossed with arugula.

VEAL PICCATA

Veal scaloppini, sautéed with capers in white wine lemon sauce, served with spaghetti.

EGGPLANT MUSSAKA

Baked sliced eggplants, alternated with ricotta cheese, topped with tomato sauce and melted mozzarella.

GRILLED FLAT IRON STEAK*

This is our signature steak, seasoned and char-grilled to perfection, served with fire roasted veggie and potatoes.

GRILLED NY STEAK*

served with fire roasted veggies and potatoes.

BEEF FILET AU VIN*

Grilled beef tenderloin filet, sautéed with shitake mushrooms and red wine reduction, served with fire roasted veggies and potatoes.

BEEF SHISH-KABOBS*

marinade beef tenderloin grilled on a skewer, served with rice pilaf, hummus and yogurt cucumber sauce.

LAMB KOFTA KEBABS WITH TZATZIKI SAUCE*

Popular Middle-East dish made from seasoned ground lamb, served with rice pilaf, hummus and yogurt cucumber sauce.

LOBSTER SUPREME

Pan seared Lobster tail, served with linguine tossed with shrimp, green onions, cherry tomato in a light spicy garlic sauce.

MEDITERRANEAN BAKED SEA BASS

Baked Sea Bass filet, sautéed with artichokes, pear tomato, garlic, lemon zest and parsley in a white wine sauce, served with roasted potatoes and veggies.

HERB CRUSTED GRILLED SALMON*

Drizzled with Salmoriglio sauce, served with roasted potatoes and veggie.

SAUTEE MEDITERRANEAN MUSSELS

served with cous cous in a spicy white wine broth.

Bass is delicious but if you are in the mood for good pasta try our Linguine Mare Nostrum with a variety of sea food and fresh tomato or our special house made fresh pasta Fettuccine Casanova. Now you can enjoy all of this right in the middle of the Grand Canal Shoppes. The atmosphere and the decor are informal and friendly and children are welcome, but at night it can be ideal for a good glass of wine and a romantic dinner.



THE PASTURE...

COW

Rogue River Blue, Rogue River Creamery - Central Point, Oregon
 Pleasant Ridge Reserve, Uplands Cheese Company - Dodgeville, Wisconsin

Red Hawk, Strauss Family Dairy, Cow Girl Creamery - Point Reyes Station, California

Barely Buzzed, Beehive Cheese Company - Uintah, Utah
 St Pat, Strauss Family Dairy Cow, Cow Girl Creamery - Point Reyes Station, California
 Seastack, Mt. Townsend Creamery- Port Townsend, WA

GOAT

Crottin, Redwood Hills Farms - Sebastopol, California
 Tomme, Twig Farms - West Cornwall, Vermont
 Bonne Bouche, Vermont Butter & Cheese Creamery - Websterville, Vermont
 Wabash Cannonball, Capriole Farms - Greenville, Indiana
 Cameo, Redwood Hills Farms - Sebastopol, California

SHEEP

Ocooch Mountain, Hidden Springs Creamery - Westby, Wisconsin
 Lamb Chopper, Cypress Grove Chevre - Arcata, California
 Timber Coulee, Hidden Springs Creamery - Westby, Wisconsin
 Bohemian Blue, Rogue Creamery - Central Point, Oregon

THE VINEYARD...

GLASS

Elio Perrone "Sourgal" Moscato d'Asti, Piedmont, Italy 2012
 Elderton "Botrytis Semillion", Barossa 2011
 Château Rieussec, Sauternes 2005
 Grahams, 10 Year Tawny, Port NV
 Fonseca "Bin 27" Ruby, Port NV

BOTTLE

Foreau "Clos Naudin" Moelleux Reserve, Vouvray, France 2005 [750ml]
 Weil, Riesling "Kiedrich Gräfenberg" Beerenauslese, Rheingau 2002 [375ml]
 Dirlir, Pinot Gris "Kessler-Grand Cru" SGN, Alsace 2000 [500ml]

CUT BY WOLFGANG PUCK
 Grand Canal Shoppes at The Venetian | Palazzo
 3377 Las Vegas Blvd. S.
 Las Vegas, NV 89109
 702.607.6300

CUT presents a contemporary twist on the classic steakhouse. From USDA Prime Nebraska corn-fed, 35-day dry-aged steaks to Wagyu Beef, CUT caters to true steak connoisseurs; signature dishes include Prime Sirloin "Steak Tartare" with Herb Aioli Mustard, Maryland Blue Crab & Maine Lobster "Louis" Cocktail with Spicy-Tomato Horseradish, USDA Prime Nebraska Corn Fed,

Château Suduiraut, Sauternes 2001 [750ml]

Domaine La Tour Vieille, Vin Doux Naturel, Banyuls, France 2007 [500ml]

Dow's, Port Late Bottled Vintage, 2004 375ml

Dow's, Port 1985 750ml

Taylor-Fladgate, 10 Year Tawny, Port 750ml

ROUGH CUTS

HOT GOUGERES

Gruyere

KNISHES

Caramelized Onion, Parmigiano & Potato

HAND CUT FRENCH FRIES

Garlic "Béarnaise" Aioli

TEMPURA ONION RINGS

Smoked Paprika-Saffron Aioli

SHRIMP COCKTAIL

Horseradish "Panna Cotta"

MARYLAND BLUE CRAB ROLLS

Herb Aioli, Celery Salt

TUNA TARTARE "SANDWICHES"

Wasabi Aioli, Togarashi "Toast"

STEAK TARTARE

Prime Sirloin, Capers, Sweet Onions, Parsley

AMERICAN WAGYU BEEF "SLIDERS"

Brioche Buns, Sweet Pickles

GRILLED CHEESEBURGER

Vermont Cheddar, Smoked Bacon, French Fries

ARTISANAL CHEESES

Honey Comb, Toasted Nut Bread



SALADS AND STARTERS...

American Wagyu Beef Sashimi, Spicy Radishes*
 Prime Sirloin "Steak Tartare", Herb Aioli, Mustard*
 Bone Marrow Flan, Mushroom Marmalade, Parsley Salad
 Warm Veal Tongue, Baby Artichokes, Marinated Heirloom Shelling Beans, "Salsa Verde"
 Maple Glazed Pork Belly, Asian Spices, Watercress, Sesame-Orange Dressing, Huckleberry Compote
 Maine Lobster, Maryland Blue Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish
 Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
 Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy*
 Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette
 Austrian White Asparagus, Meyer Lemon Sabayon, Shaved Baby Fennel, Watercress
 Fresh Burrata, Prosciutto Di Parma, Golden Raisin-Rhubarb Purée, Micro Arugula, Saba*
 Valdivia Farm's Fava Beans, Pecorino Romano, Meyer Lemon, Marjoram, Marinated Cherry Tomatoes
 English Pea Soup, Oregon Morel Mushrooms, Meyer Lemon Crème Fraiche, Chive Blossoms

U.S.D.A. PRIME, ILLINOIS CORN FED, AGED 21 DAYS

Porterhouse 34 Oz* (For Two)
 Bone In New York Sirloin 20 Oz*
 Bone In Rib Eye Steak 18 Oz
 Petit Cut Filet Mignon 8 Oz*

U.S.D.A. PRIME, NEBRASKA CORN FED, DRY AGED 35 DAYS

Petit Cut New York 10 Oz*
 New York Sirloin 14 Oz*
 Rib Eye Steak 12 Oz*

U.S.D.A. PRIME, "DOUBLE R RANCH", LOOMIS, WASHINGTON, CORN FED, AGED 28 DAYS

New York Sirloin 12 Oz*

AMERICAN WAGYU BEEF FROM SNAKE RIVER FARMS, IDAHO

Porterhouse 34 Oz* (For Two)

Filet Mignon 6 Oz*
 New York Sirloin 8 Oz*
 Rib Eye Steak 9 Oz*

TRUE JAPANESE 100% WAGYU BEEF FROM MIYAZAKI PREFECTURE, KYUSHU

Rib Eye 8 Oz*
 New York 6 Oz*

Organic Rotisserie Poussin, Oregon Morel Mushrooms, Thyme Natural Jus
 Double Thick Kurobuta Pork Chop, Fuji Apple-Golden Raisin "Moustarda"
 Colorado Lamb Chops, Cucumber-Mint Raita*
 Ora King Salmon, Shiro Miso-Ginger Glaze
 Pan Roasted Stonington Main Lobster, Black Truffle Emulsion 2lb

SLOW SIMMERED AND PAN ROASTED...

Snake River Farms Wagyu Beef Short Ribs "Indian Spiced", Curried Pea Puree, Garam Masala, Cooked For Eight Hours Whole Roasted French Loup De Mer, Artichoke-Green Olive Vinaigrette Maine Diver Scallops, Spring Herb Hollandaise, Sautéed Dover Sole "Meunière", Preserved Lemon, Parsley

The Sauces

House Made Steak Sauce
 Wasabi-Yuzu Kosho Butter
 Shallot-Red Wine Bordelaise
 Armagnac & Green Peppercorn
 Cognac & Whole Grain Mustard
 Argentinean Chimichurri
 Creamy Horseradish
 Béarnaise

Add to the Cuts

Caramelized Onions
 Wild Field Mushrooms
 Point Reyes Blue Cheese
 Fried Organic Egg*
 Bone Marrow

35-Day Dry Aged Steaks, True Japanese 100% Wagyu Beef from Miyazaki Prefecture and Whole Roasted French Loup de Mer. 2015 - 2009 AAA Four Diamond Winner. Top 10 Best Celebrity Chef Restaurants in the United States by TripAdvisor®. Recipient of "Restaurant of the Year" from Eater Vegas. For reservations, call 702.607.6300 or 877.4.WOLFGANG www.wolfgangpuck.com. **Average check: \$95.**

db BRASSERIE



APPETIZERS

DB'S CAESAR SALAD

Tomato Confit, Pesto, Rosemary Croutons

HEIRLOOM BEETS

Roasted Beets, Herb Goat Cheese, Crispy Quinoa, Pistachio Sherry Vinaigrette

MUSHROOM VELOUTÉ

Mushroom Duxelles, Pickled Shallots, Hazelnut Tuile

CRISPY THAI CALAMARI

Beer Batter, Pickled Fresno Peppers, Kaffir Lime, Cilantro

FOIE GRAS TERRINE

Fig & Apricot Mostarda, Brioche, Toasted Almonds

OYSTERS ON THE HALF SHELL*

3 East & 3 West Coast Oysters

FRENCH CLASSICS

FRENCH ONION SOUP

Beef Broth, Caramelized Onions, Gruyère Cheese, Croutons

SALMON RILLETTES

Fennel, Dill, Egg Mimosa, Crème Fraîche

STEAK TARTARE*

Brandt Farms Beef, Frisée, Pickled Vegetables Egg Dressing, Crisp Baguette

ESCARGOTS SPÄTZLE

Burgundy Snail Fricassée, Chicken "Oysters", Mushrooms, Roasted Garlic, Parsley, Hazelnuts

COUNTRY PÂTÉ 'BOURGUIGNON'

Pork Pâté, Pickled Vegetables, Grain Mustard, Country Bread

PASTA

SEAFOOD LINGUINI

Lemon-Saffron Pasta, Clams, Shrimp, Bottarga, Arugula

SHORT RIB ORECCHIETTE

Braised Brandt Farms Beef, Tomato Bolognese, Parmigiano-Reggiano Cheese

SPRING PEA SPAGHETTI

Sugar Snap Peas, Mushroom Fricassée, Citrus, Prosciutto

db BRASSERIE

The Venetian

3355 Las Vegas Blvd South #106

Las Vegas, NV 89109

702.430.1235

db Brasserie is Chef Daniel Boulud's new contemporary French restaurant at The Venetian® Las Vegas. The menu stays true to Chef Boulud's signature French-American cooking and modern sensibility by offering updated brasserie classics, along with two of Boulud's signature burgers featured at his restaurants New York City. Market-driven dishes, using the season's best ingredients, and a selection of



STEAK

FILET ROSSINI*

Beef Tenderloin, Seared Foie Gras, Super Green Spinach, Oyster Mushrooms, Madeira-Truffle Sauce

28 OZ BONE-IN RIBEYE FOR TWO*

28-Day Dry Aged Beef, Roasted Spring Vegetables, Béarnaise Sauce

12 OZ NEW YORK STRIP*

Certified Angus Beef, Pont Neuf Potatoes, Watercress, Chimichurri

STEAK FRITES*

Brandt Farms Beef, Baby Gem Lettuce, Fries, Peppercorn Sauce

ENTRÉES

SEARED SEA SCALLOPS*

Green Asparagus, Jambon de Paris, Braised Leeks, Mushroom Sabayon

OLIVE OIL BAKED SALMON*

Warm Baby Potatoes, Roasted Beets, Pickled Mustard Seeds, Horseradish Cream

HERB CRUSTED HALIBUT*

Zucchini & Summer Squash, Fine Herbs Crust, Sauce Vierge

CRISPY DUCK CONFIT*

Braised Kale, Caramelized Onions, White Beans, Natural Jus

BRAISED CHICKEN 'COQ AU VIN'

Red Wine, Bacon Lardons, Mushrooms, Pearl Onions, Herb Spätzle

COLORADO LAMB T-BONE*

Spring Pea Fricassée, Garlic Confit Chickpea Fries, Yogurt Dressing

ROASTED CHICKEN BREAST

Tagine of Spring Vegetables, Marcona Almonds, Preserved Lemon, Cilantro

THE FRENCHIE BURGER

7 oz Beef Patty, Morbier Cheese, Dijon Mustard, Pork Belly, Tomato-Onion Compote, Arugula, Black Pepper Bun, Fries

THE YANKEE BURGER

7 oz Beef Patty, Iceberg, Tomato, Vidalia Onion, Sesame Bun, Pickle, Fries. Add Cheddar or Bacon

SIDES

SUPER GREEN SPINACH • POMMES FRITES • POTATO PURÉE

PEA FRICASSÉE • SAUTÉED MUSHROOMS • POTATO LYONNAISE • ASPARAGUS & BÉARNAISE

**Certain health conditions may be at higher risk if these foods are consumed raw or undercooked*

Executive Chef David Middleton

Menu items subject to change.

elegant desserts round out the menu. Located at the start of Restaurant Row, just off the casino floor, db Brasserie is open for lunch and dinner daily and features two private dining rooms for personal and business entertaining. There are more than 300 international selections on the wine list, with a focus on American and French wines. Ask about our specialty cocktail list. 7 Days A Week, 11:30am-10pm; bar stays open for late happy hour until 11pm. Lunch, Brunch, Dinner, Happy Hour and Bar Dining. Reservations encouraged, walk-ins welcome. Online: www.dbbresserie.com. **Average Entree: \$35.**

DELMONICO

STEAKHOUSE



APPETIZERS

SEAFOOD TOWER

Red King Crab Legs, Poached Shrimp, Lobster Tails, Oysters on the Half Shell and Tuna Tartare with Assorted Sauces

APPLE CURED KUROBUTA BONE-IN BACON

with Pickled Watermelon Rind and Abita Root Beer Glaze

EMERIL'S NEW ORLEANS BARBECUE SHRIMP

Petite Rosemary Buttermilk Biscuit

RED WINE BRAISED OCTOPUS

with Saffron Fregola, Marinated Olives, Roasted Tomatoes and Extra Virgin Olive Oil

AHI TUNA & SALMON TARTARE

Cucumber Salad and Wasabi Aioli

PAN SEARED FOIE GRAS

with local Honey Glazed Apples and Brioche Toast

HALF DOZEN RAW OYSTERS ON THE HALF SHELL

Chefs Daily Selection with Ver Jus Mignonette

ALASKAN RED KING CRAB LEGS

with Clarified Butter & Herb Emulsion

TRUFFLE AND PARMESAN POTATO CHIPS

CREOLE BOILED GULF SHRIMP COCKTAIL

Tomato Horseradish Dipping Sauce

CLASSIC STEAK TARTARE

Traditional Garnishes and Toasted Baguette

BEEF CARPACCIO WITH PARMESAN REGGIANO

Wild Arugula, Crispy Capers and Roasted Garlic Emulsion

SELECTED ARTISANAL CHEESES

SOUPS & SALADS

TRADITIONAL NEW ORLEANS GUMBO

Shrimp and Andouille Sausage

LOBSTER BISQUE

with Maine Lobster Garnish

HEIRLOOM TOMATO SOUP

with Grilled Ricotta Cheese Sandwich

WILTED SPINACH & FRISÉE

with Caramelized Pecan Bacon, Fried Poached Egg, Red Onions and Warm Sherry-Bacon Vinaigrette

ORGANIC BABY MIXED GREENS SALAD

Creole Spiced Croutons, Sherry Vinaigrette, Shaved Manchego Cheese, Teardrop Tomatoes and Red Onion

PETITE ICEBERG LETTUCE WEDGES

Wisconsin Buttermilk Blue Cheese Dressing, Homemade Apple Smoked Bacon and Red Onion

VINE-RIPENED TOMATO SALAD

with Burrata Cheese, Red Onion, Extra Virgin Olive Oil, Balsamic Vinegar and Torn Local Basil

CAESAR SALAD

Prepared Tableside for Two

ENTREES

EMERIL'S BBQ SALMON

Potato and Andouille Sausage Hash, Spicy Onion Crust and Homemade Worcestershire

AHI TUNA

with Wild Mushrooms and Smoked Marrow Bordelaise Sauce

ALASKAN HALIBUT

with Risotto Style Vegetables, Court Bouillon and Petite Greens

DELMONICO STEAKHOUSE

Grand Canal Shoppes
at The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.414.3737
www.emerils.com

Owned and operated by renowned Chef Emeril Lagasse, Delmonico Steakhouse delivers soul-stirring New Orleans-style cuisine with the signature bold flavors that only Chef Lagasse can offer. Enjoy specialties like in-house dry aged bone-in ribeye, Emeril's famous New Orleans barbecue shrimp, thick double-cut chop and chateaubriand carved tableside.



ROASTED MAINE LOBSTER TAIL
with Grilled Lemon and Clarified Butter

HERB MARINATED CHICKEN BREAST
with Fingerling Potatoes, Herb Vinaigrette, Wild Arugula and Parmesan Reggiano

STEAKS & CHOPS

BONE-IN RIB STEAK
U.S.D.A. prime, dry-aged on premises

RIBEYE
U.S.D.A. prime, dry-aged on premises

BONE-IN NEW YORK STRIP STEAK
U.S.D.A. prime, dry-aged on premises

FILET MIGNON
Creekstone Farms naturally raised angus

CHATEAUBRIAND
Creekstone Farms Naturally Raised Angus, Carved Tableside for Two, Asparagus and Garlic Smashed Potatoes

DOUBLE CUT KUROBUTA PORK CHOP
with Herb Jus

COLORADO RACK OF LAMB
with Roasted Cipollini Onions and Chimichurri Sauce

CERTIFIED PIEDMONTESE
Olive Oil, Sea Salt, Roasted Garlic, Rosemary
Boneless New York Strip | Petite Filet Mignon

100% A-4 JAPANESE WAGYU
Okinawa Sweet Potatoes, Himalaya Sea Salt and Petite Radish
Salad. Ribeye | Filet Mignon

DESSERT

SWEET POTATO DOUGHNUTS
with espresso foam

CARAMEL BUTTER CAKE
with vanilla double cream

DUCK EGG CREME BRULEE
with orange tuile

LOUISIANA ROOT BEER FLOAT
with abita springs root beer and vanilla ice cream

PECAN PIE
with oatmeal shortbread crust french vanilla ice cream and caramel sauce

KEY LIME PIE
with candied lime and strawberry sauce

CHOCOLATE DECADENCE CAKE
with pistachio ice cream

APPLE PIE
nutmeg crème anglaise

A SELECTION OF HOMEMADE SORBETS

EMERIL'S BANANA CREAM PIE
with caramel sauce, chocolate shavings and whipped cream
Selected artisanal cheeses

SELECTED ARTISANAL CHEESES

Handcrafted cocktails, an impressive “Book of Whiskey” and a “Grand Award”-winning wine list round out the perfect power lunch or dinner. Barrel-vaulted high ceilings and a palette of earth tones reflect an elegant Tuscan look. At the private Kitchen Table, guests experience all the behind-the-scenes action with speakers and glass walls looking into the bustling kitchen. Lunch: Mon-Sun, 11:30 am-2 pm; Dinner: Sun-Thu, 5 pm-10 pm, Fri-Sat, 5 pm-10:30 pm; Cocktail Hour: Mon-Sun, 4:30-6 pm in the bar area. **Entrees \$30-45.**

GRAND LUX CAFE



THINGS TO SHARE

BUFFALO CHICKEN ROLLS™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing

ASIAN NACHOS

Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Wasabi Cream and Melted Cheese

HOT WINGS

Your Choice of: Spicy Buffalo, Thai Sticky-Hot Chili or Korean Spicy B.B.Q.

SPICY CALAMARI SALAD

Crispy Calamari, Organic Greens, Carrots, Cucumber and Green Onions Tossed with a Delicious Spicy Vinaigrette

GRAND DELUX BURGERS & SANDWICHES

THE MAX BURGER

Our Chop House Burger Topped with Cheddar Cheese, Crisp Bacon, Mushrooms, Onions and Roasted Short Rib

SHORT RIB GRILLED CHEESE SANDWICH

Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread

GRAND SALADS

SOUTHWESTERN SALAD

Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

POLYNESIAN SALAD

Grilled Chicken Breast Tossed with Mixed Greens, Red and Yellow Peppers, Red Onion, Jicama, Snap Peas, Cucumber, Mango, Macadamia Nuts, Cilantro and Apricot-Pineapple Vinaigrette

PASTA AND NOODLES

SUNDAY NIGHT PASTA

Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Steak, Fresh Mushrooms, Onions, Garlic and Parmesan Cheese. Served over Spaghetti

PASTA FRESCA

Corkscrew Pasta Tossed with Roasted Eggplant, Heirloom Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun-Dried Tomatoes, Kalamata Olives, Garlic, Olive Oil and Parmesan

GARLIC SHRIMP PASTA

Sauteed Garlicky Shrimp, Spaghetti, Heirloom Cherry Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese

GRAND CASUAL CUISINE

CRISPY CARAMEL CHICKEN

Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Rice

SHAKING BEEF

Southeast Asian Inspired! Pieces of Beef Tenderloin, Red and Green Onions Sauteed with a Mildly Spicy Marinade. Served with Steamed White Rice

INDOCHINE SHRIMP AND CHICKEN

A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger all Sauteed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with White Rice

CAJUN SHRIMP & CHICKEN JAMBALAYA

Sauteed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice

BRAISED POT ROAST

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

GRAND LUX CAFE

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S
702.414.3888/702.733.7411

Grand Lux Cafe® offers unique casual cuisine in an elegant yet relaxed atmosphere. Known for generous portions that are perfect for sharing, Grand Lux Cafe's eclectic menu provides extraordinary variety and selection, with flavor profiles ranging from Thai, Malaysian and Caribbean, to classic American and European specialties. Also offered is an impressive selection of unusual and



HOUSE FAVORITES

SOUTHERN FRIED CHICKEN

Fresh All Natural Free Range One-Half Chicken Fried to a Crisp Golden Brown. Served with Mashed Potatoes and Peanut Cole Slaw

B.B.Q. PORK RIBS

Falling Off the Bone Tender! Baby Back Ribs Glazed with our B.B.Q. Sauce and Served with French Fries and Peanut Cole Slaw

SALISBURY CHOPPED STEAK

Old-Fashioned Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables

CRISPY FISH & CHIPS

Always Fresh! Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce

STEAKS & FRESH FISH

MAUI RIB EYE STEAK

Grilled Aged Certified Angus Beef® with Our 24 Hour Tropical Island Marinade. Served with Your Choice of Potato or Vegetable

CEDAR PLANKED B.B.Q. SALMON

Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes, Corn Succotash and Crispy Onion Rings

MEDITERRANEAN MAHI MAHI

Crusted Fresh Mahi Mahi with Roasted Tomato, Artichoke, Capers, Basil, Olive Oil and Balsamic. Served over Mashed Potatoes

GRILLED SHRIMP SKEWERS

Jumbo Shrimp Skewered with Applewood Smoked Bacon, Zucchini, Onions and Tomatoes. Served on Top of Parsley White Rice

BREAKFAST

RED VELVET PANCAKES

Fluffy Buttermilk Pancakes with a Hint of Cocoa, Chocolate Chips and Cream Cheese Frosting

FRIED CHICKEN AND WAFFLES

Topped with Crispy Fried Chicken Strips and Pecan Honey-Butter Sauce

CRAB AND ASPARAGUS OMELETTE

Lump Crab, Fresh Asparagus, Oven-Roasted Tomato and Fontina Cheese. Topped with Hollandaise Sauce

CHILAQUILES

Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

FRESH FROM OUR OWN BAKERY

MOLTEN CHOCOLATE CAKE

With a Melted Chocolate Center. Served with Vanilla Ice Cream

PEACH COBBLER

Hot From the Oven! Served with Vanilla Ice Cream and Pecans

WARM STICKY BUN BREAD PUDDING

Served with Whiskey Sauce, Sugared Pecans and Whipped Cream

KEY LIME PIE

Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream

BLUEBERRY BUCKLE

Warm, Buttery Cake Baked with Blueberries and Crunchy Streusel Topping. Served with Vanilla Ice Cream and Fresh Lemon Cream

creative Signature Cocktails and Martinis, as well as an array of Beer and Wine. Perhaps most “grand” of all is Grand Lux Cafe’s on-premise bakery. Recognizing that some of the world’s very best desserts are those that are baked to order, this delicious European tradition was brought back to the States and is a hallmark of the Grand Lux Cafe experience. Grand Lux Cafe at the Palazzo: Mon-Thu, 6 am–2 am; Fri-Sat, 6 am–3 am; Sun, 6 am–2 am. Grand Lux Cafe at The Venetian: Open 24 hours. **Average entrée is \$16.95.**

i ♥ burgers



Sample menu; items vary by season.

I ♥ BREAKFAST SPECIALTIES

I ♥ LOCO MOCO

Traditional Hawaiian Breakfast served on a fresh ground Angus patty cooked medium well, with steamed rice, two eggs, brown gravy and a garnish of kim chee

I ♥ BACON AND EGGS SLIDERS

Mini version of the i ♥ bacon burger with smoked Gouda cheese, maple aioli, crisp bacon, and onion straws and quail eggs

I ♥ FRENCH TOAST COMBO

Thick sliced French toast, powdered sugar, warm maple syrup, served with two eggs any style, and two strips of bacon and hash browns

I ♥ JOE'S SCRAMBLE

A mix up of ground Angus, spinach, onions, mushrooms and scrambled eggs with swiss cheese, bell peppers and diced tomato

APPS

MAC AND CHEESE NOM NOMS
HOUSE-MADE FRIED DILL PICKLES
CHICKEN FINGERS

GREENS

CAESAR

Leaves of crisp romaine with Caesar dressing, shaved Parmesan cheese and focaccia croutons

TUSCAN KALE

Toasted pine nuts, dried cranberries, chopped avocado with citrus vinaigrette

MEDITERRANEAN

Romaine lettuce, baby spinach, cucumbers, baby heirloom tomatoes, kalamata olives, feta cheese, quinoa, red onion, pine nuts, capers with lemon oregano vinaigrette

i ♥ burgers

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.242.BRGR (2747)

i ♥ burgers sets itself apart from the typical burger experience by providing premium gourmet burgers with creative toppings and sides. Diners can choose from one of the many specialty burgers or create their own from a variety of toppings, including farm-fresh vegetables and an array of cheeses. Each burger is an experience in taste, ranging from the traditional beef and turkey



SPECIALTY BURGERS

We proudly serve Certified Angus Beef

THE STANDARD

Ground Angus, lettuce, beefsteak tomato, red onion on a brioche-style bun w/cheddar cheese

OREGON

Ground Colorado plains buffalo, aged boxing cheddar, lettuce, tomato, onion, aioli on a pretzel bun

I ♥ BACON

A blend of ground Angus and applewood-smoked bacon, crispy bacon, maple aioli, smoked gouda, onion strings, brioche-style bun.

DANTE

Ground Angus, bleu cheese, caramelized onion, roasted garlic aioli on a brioche bun

THE CAPRESE

Ground Angus, fresh mozzarella, beefsteak tomato, fresh basil, balsamic reduction on a brioche-style bun

LEGHORN

Chicken breast, hand leafed lettuce, beefsteak tomato, house smoked bacon on a brioche-style bun

THE UPSTREAM

Atlantic Salmon lightly dusted with blackening seasoning, lettuce, mayo, beefsteak tomato, red onion, brioche-style bun.

THE PLYMOUTH'S PRIDE TURKEY

Fresh-made turkey patty, stuffing, cranberry chutney, lettuce, brioche-style bun.

THE BBQ (BURGER, BACON, QUESO)

Ground Angus, american cheese, applewood-smoked bacon, barbeque sauce, brioche-style bun

I ♥ POTATOES

SWEET POTATO FRIES

NATURAL CUT FRIES

PARMESAN GARLIC FRIES

SHAKES

BLUEBERRY PANSHAKE

Wake up (any time of the day or night) to a shake of blueberry pancake and maple syrup...Mmmmm

CARAMEL CORNSHAKE

Straight from the Big Top, this delicious shake is made with real buttered corn and homemade caramel.

i ♥ burgers also features a wide variety of traditional shakes, rich desserts and an exciting drink menu with specialty cocktails and more than 40 draft & bottle beers,

options to buffalo and executive chef custom vegan burger recipe. The drink menu features homemade ice cream shakes, specialty cocktails, and a variety of frozen beverages. The family-friendly location is perfect for a quick lunch meeting or to enjoy a night with friends. 8 am to Late Night. **Entrées \$11-\$25.**

LOBSTER ME

FOR THE LOVE OF LOBSTER



LOBSTER ROLLS

Made To Order In Our Split-Top Rolls, Grilled To Perfection and Served with Cole Slaw.

ORIGINAL MAINE STYLE

Chilled Lobster Meat with Just A Touch of Mayo and Subtle Spices

CONNECTICUT

Warm Lobster Meat Tossed In Melted Butter

EL DIABLO

Warm Lobster Meat Simmered In Spicy Tomato Sauce

THE CAJUN

Chilled Lobster Meat Smothered In Cajun Sauce

LOBSTER ROLL COMBOS

Add Fries & Drink

Add Soup & Drink

Add Chowder Fries & Drink

MORE LOBSTER

THE LOBSICLE

Original Grilled or Batter Fried

LOBSTER TACOS

LOBSTER MAC & CHEESE

LOBSTER GRILLED CHEESE

LOBSTER & CHIPS

LOBSTER SALAD

Served on Arugula and Romaine Lettuce with Cucumbers, Red Onions and Cherry Tomatoes

Lobster ME

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.932.0777

Lobster ME was founded with the goal of changing how people think about lobster. We set out to create an experience without white bibs or white tablecloths that went beyond the ubiquitous lobster roll. Starting with sustainably sourced lobsters hand caught by Maine lobstermen, we meticulously hand-craft new takes on New England favorites and complete departures from the



BEYOND LOBSTER

LOBSTER GRILLED CHEESE

LOBSTER MAC & CHEESE

SHRIMP TACOS

FISH TACOS

FISH & CHIPS

SALT & VINEGAR FRIES

CHOWDER FRIES

Salt & Vinegar Fries, Smothered In Clam Chowder, Cheese Sauce, Bacon, Diced Tomato & Parsley

SOUPS

LOBSTER BISQUE

CLAM CHOWDER

TOMATO

KIDS MENU

HOT DOG

MAC & CHEESE

GRILLED CHEESE

BEVERAGES

LEMONADE

CIDER

ICED TEA

FOUNTAIN SODA

YUENGLING LAGER

SHIPYARD EXPORT

SAM ADAMS REBEL IPA

lobster norm, all designed to appeal to everyone's sense of adventure. And we do it all for the love of lobster. Average entrée price: \$15. Other Locations: Miracle Mile Shops at Planet Hollywood, 3663 Las Vegas Blvd. S., Suite 435 Las Vegas, NV 89109, P: 702-Lobster (702-562-7837); Westfield Montgomery Mall, 7101 Democracy Blvd., Space FC-17 Bethesda, MD 20817, P: 301-365-1837



PIATTI DEL GIORNO

“MEATLESS MONDAY”

BRUSCHETTA

Oven Roasted Tomato, arugula, shaved pecorino

PASTA

Cannelloni, spinach, eggplant, ricotta

PIZZA

Balsamic Onion, goat cheese, ricotta

TUESDAY

BRUSCHETTA

Prosciutto, whipped burrata

PASTA

*Carbonara, guanciale, egg, cheese

PIZZA

*Pane Fratau, guanciale, egg, pecorino

WEDNESDAY

BRUSCHETTA

Beet, gorgonzola, fennel pollen

PASTA

Tagliatelle, sauteed mushrooms, garlic, thyme

PIZZA

Fennel & Bottarga, tomatoes, pecorino

THURSDAY

BRUSCHETTA

Spring Radish, buffalo mozzarella, herbs

PASTA

Spaghettoni Al Mare, tuna, tomato, bottarga

PIZZA

Funghi Misti, sauteed mushrooms, taleggio, garlic

FRIDAY

BRUSCHETTA

Wild Mushrooms, fontina cheese

PASTA

Linguine, shrimp, garlic, chili

PIZZA

Carbonara, guanciale, egg, scallion

SATURDAY

BRUSCHETTA

Caramelized Onion balsamic, honey, lonza

PASTA

Lasagna 25, veal bolognese, bechamel

PIZZA

Pesto, Ricotta, Olive Oil

SUNDAY

BRUSCHETTA

Peperonata, goat cheese, bell peppers, tomatoes

PASTA

Ziti al Forno, sausage, tomato, mozzarella

PIZZA

Meatball, tomato, parmigiano, mozzarella

PIZZA

MARGHERITA ‘D.O.C.’

tomato, bufala mozzarella, basil

TRUFFLE

potato, bel paese, fontina

QUATTRO FORMAGGI

tomato, taleggio, cacio, ricotta, mozzarella

ASPARAGUS

buffalo mozzarella, preserved lemon, mint

ROMANA

tomato, mozzarella, anchovy, capers, chili

OTTO LAS VEGAS

GrandCanal Shoppes at The
Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.677.3390

OTTO LAS VEGAS has combined the elegance of an Italian enoteca with the fun bustle of a crowded Italian train station. Open daily from 11 am until 11 pm OTTO LAS VEGAS is perfect for a quick snack, a lingering meal, a big group, a family night out or even a large social gathering. The lively music and cool vibe bring everyone a smile from their first bite of salumi or griddle-cooked pizzas to their



SPRING PEA

mozzarella, prosciutto, pickled onion

PROSCIUTTO ARUGULA

tomato, mozzarella, cacio

PEPPERONI

tomato, mozzarella, cacio

PANCETTA AND GOAT CHEESE

caramelized onions, Cypress Grove cheese

SAUSAGE & PEPPERS

house sausage, roasted peppers, mozzarella

SPINACH*

bel paese, egg, cotica

PIATTI

COTECCHINO

olive oil smashed potato, agrodolce

BRAISED PORK SHOULDER

averna apple reduction, cucumber

GRILLED CHICKEN PAILLARD

arugula, fried eggplant, ricotta

VEAL & RICOTTA MEATBALLS

rosemary, polenta, tomato

STEAK TAGLIATA*

arugula, parmigiano, aged balsamic

GRILLED TUNA*

salsa verde, endive, watercress

SEAFOOD ALLA DIAVOLA

seafood stew with spicy tomato

CONTORNI

SAUTEED BROCCOLI RABE

SMASHED FRIED POTATOES

ROASTED BABY CARROTS

PASTA

PENNE ALLA NORMA

tomato, eggplant, ricotta

RAVIOLI DI BRASATO

short rib, tomato, parmigiano

BREAD GNOCCHI

passato tomato, ricotta salata

TROFIE

almond pesto, arugula, lonza

LINGUINE

mussels, roasted tomato, saffron

CAVATELLI

peas, pork confit, radish

SPAGHETTI & MEATBALLS

meatballs, basil, tomato

BUCATINI ALL 'AMATRICIANA

tomato, cured pork, onion

GEMELLI

house sausage, broccoli rabe

RIGATONI "ALLA NAPOLITANA"

pork, veal, tomato

PENNE AL TELEFONO

di stefano burrata, cherry tomato, basil

last spoonful of creamy, homemade gelato. OTTO LAS VEGAS' menu is diverse and decadent, flexible and full of variety. Antipasti include a variety of vegetables from our local Farmers Market, such as Beets with Saba and Mixed Marinated Olives. Our salumi is house made and perfected by Culinary Director Jason Neve. Our pizzas are the ideal version of thin, crisp Neapolitan-style and come in over 15 varieties, including classics like Margherita and Meatball and creative variations like The Vongole with fresh clams and The Carbonara with guanciale and locally farmed eggs. **Entrées \$31-\$50.**



APPETIZERS

POUTINE

french fries, duck confit, cheese curd, & 'stout gravy' - add fried egg

SOFT SHELL CRAB

beer battered, sweet pea aioli, croutons, & cured lemon

LAMB MERGUEZ

romesco sauce, green garbanzo beans, dried apricots, & arugula

COUNTRY FRIED FOIE GRAS

truffled country gravy, biscuit, & huckleberry gastrique

CRISPY PIG EARS STET & POTATOES

'Bravas Style', Chili Aioli, & Fried Herbs with duo of sauces: garlic ipa, aioli & spicy tomato pepper

BEER BRINED CHICKEN WINGS

calabrian chili glaze & bleu cheese dressing

STEAK TARTARE

tenderloin, shallots, capers, beer-mustard, & grilled bread - add poached egg

DUCK BOLOGNESE

semolina tagliatelle, parmesan, & crispy bread crumbs

ROASTED BONE MARROW

bacon marmalade & grilled bread

SALADS

PUBLIC HOUSE CAESAR

baby romaine lettuce, breakfast radish, parmesan cheese, pretzel croutons, crispy fried pig ear, & anchovy dressing

BABY ICEBERG

bacon lardons, cherry tomato, green onion, hard boiled egg, bleu cheese, & buttermilk dressing

BURRATA & SPRING VEGETABLE

watercress, roasted garlic vinaigrette, pesto, & aged balsamic

RADICCHIO & GREENS

6-minute egg, Nueske bacon, sherry vinaigrette, & parmesan cheese

SHELLFISH*

SHRIMP, OYSTERS, LOBSTER, CRAB, AHI POKE

cocktail sauce & mustard mayo

CHILLED PRAWN COCKTAIL

horseradish sauce

RUSSIAN OSCIETRA CAVIAR*

blinis & traditional accompaniments

BUTCHER BLOCK

POTTED DUCK RILLETTES

COUNTRY PATE

DEVILS ON HORSEBACK

PROSCIUTTO

CHEF'S SELECTION

FOIE GRAS TORCHON*

CHEESE SHOP

HOPSCOTCH SCOTCH ALE CHEDDAR

ROQUEFORT BLUE

SEASONAL

PUBLIC HOUSE

Grand Canal Shoppes at The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.407.5310

Public House is Las Vegas' first gastropub offering a vast beer selection and contemporary American cuisine by Chef Anthony Meidenbauer. The 8,000-square-foot restaurant provides a comfortable, hip atmosphere reminiscent of a Prohibition-era speakeasy that celebrates the classic tavern through the lens of modern design. Public House is home to one of Nevada's first Certified Beer Cicerone and Certified Beer Servers, who along



STEAK

served with greens & maître d'hotel butter

FILET MIGNON 8OZ*

NY STRIP 14OZ*

DRY AGE RIBEYE 18OZ (BONE IN)*

Steak Adds

Onion/Bacon Marmalade

Roquefort Cheese

Bordelaise, or Bearnaise

PH RESERVE STEAKS

USDA Prime Specially Chosen & Aged for Public House

Served with marrow bones, shallot confit, roasted tomato sauce au

Poivre & Bleu cheese fondue

FILET MIGNON 12OZ*

BONE-IN DELMONICO 20OZ*

ENTREES

SHORT RIB

"deschutes black butte porter" braised, carrot mousseline, heirloom carrots, & ipa battered onion ring

AHI TUNA 'AU POIRVE'

roasted celery root, braised grapes, & green peppercorn sauce

BERKSHIRE PORK CHOP

Cider-Brined, IPA Bleu Cheese Fondue, Brussel Sprouts, Stone Fruits & Vincotto

HERB ROASTED CHICKEN

barlotti bean stew, foraged mushrooms, & natural jus

PUB BURGER

all natural grass-fed beef, bacon marmalade, gruyère cheese, roast tomato, frisee, guinness aioli, & herbed fries

PANCETTA WRAPPED SCALLOPS

sautéed spinach, purple potato chips, & grain mustard sauce

PAN SEARED CHILEAN SEA BASS

lobster-corn ravioli, english peas, & sweet corn butter sauce

SCOTTISH SALMON

crispy skin, artichoke risotto, tomato tartare, & artichoke chips

SIDES

LOBSTER MAC & CHEESE

crispy prosciutto

BROCCOLINI & CIPOLLINI ONIONS

garlic & chili flakes

FOREST MUSHROOMS

WELSH RAREBIT

beer-cheese toast

HERBED FRIES

ASPARAGUS

hollandaise

YUKON POTATO PUREE

Black Truffle

*Consuming raw or under cooked meat, poultry seafood, shell stock, or egg may increase your risk of food borne illness. A gratuity 18% will be added to parties of 6 or more.

with the skilled bar staff assists guests with selecting a beer from more than 200 beer selections, with 24 beers on tap and three seasonal cask ales from specialty artisanal cask brewers. The innovative menu includes dishes cooked with beer such as the Short Rib braised in Deschutes Black Butte Porter, Southern Fried Chicken beer brined and served with cheddar-jalapeno grits, shallots, bacon and crème fraiche and Welsh Rarebit made with Tenaya Creek IPA. Open daily for lunch and dinner from 11 a.m.-11 p.m. Sun.-Thurs. and 11 a.m.-midnight on Fri. and Sat. Accepts all major credit cards. Dress code: Casual. **Average entrée price: \$25.**



BUILD-UR-OWN

Tacos (x3) No Mix and Match!

PROTEIN*

Chicken | Shrimp | Chorizo | Steak | Fish | No Meat

TORTILLA

Flour | Corn

CHEESE

Blue Cheese | Shredded Cheddar | Feta | Smoked Gouda |
Fresh Mozzarella | Swiss | Pepper Jack

TOPPING

Coleslaw | Lettuce | Diced Cucumber | Pickles | Diced Onion | Pico
De Gallo | Diced Tomato | Red Onion | Green Chilies | Sautéed
Onions | Jalapeños | Sour Cream Sauces

SAUCES

Buffalo | Mayo | Cheddar Sauce | Ranch Dressing |
Chipotle Mayo | Roasted Salsa | Chipotle Oil | Sweet Chili Sauce

PREMIUM TOPPING

Applewood Bacon | Chili | Avocado | Guacamole

Hot Dogs

CHOOSE YOUR DOG

1 Footlong | 1 Turkey | 1 Beef | 3 Minis

CHEESE

Blue Cheese | Shredded Cheddar | Feta | Smoked Gouda |
Fresh Mozzarella | Swiss | Pepper Jack

SAUCES

Buffalo | Mayo | Cheddar Sauce | Ranch Dressing |
Chipotle Mayo | Roasted Salsa | Chipotle Oil | Sweet Chili Sauce

TOPPING

Coleslaw | Lettuce | Diced Cucumber | Pickles | Diced Onion | Pico
De Gallo | Diced Tomato | Red Onion | Green Chilies | Sautéed
Onions | Jalapeños | Sour Cream

PREMIUM TOPPING

Applewood Bacon | Chili | Avocado | Guacamole

SOFT SERVE ICE CREAM

CHOOSE A SIZE

Cup | Cone | Bowl | Waffle Bowl

ADD A TOPPING

Sprinkles | Chocolate Magic Shell | Whipped Cream |
Cherry On Top

APPS AND SALADS

BUFFALO WINGS*

Breaded Chicken Wings tossed in the sauce of your choice: Sweet
Chili, Buffalo, Chipotle, Smokin Hot

CHICKEN NACHOS

Criss Cross Fries, Topped with Cheddar Cheese, Grilled Chicken,
Pico De Gallo, Guacamole and Sour Cream

CRISS CROSS FRIES

SPINACH AND ARTICHOKE DIP

A Creamy blend of Cheese, Artichokes and Spinach topped with
Pico De Gallo and served piping hot with warm Pita Bread

SPINACH SALAD

Baby Spinach, tossed with balsamic vinaigrette, Grilled Chicken,
Strawberries, Mango, Red Onion and Feta Cheese

CAPRESE SALAD W/ CHICKEN*

Fields Greens tossed in Balsamic Dressing and topped with diced
Roma tomatoes, Fresh mozzarella and grilled chicken

CARNE ASADA SALAD*

Mixed Greens tossed in Ranch Dressing, Topped with Grilled
Carne Asada, Tomato, Red Onion, Fried Tortilla strips and Avocado

ROCKHOUSE

Grand Canal Shoppes at The
Venetian | The Palazzo
3377 South Las Vegas Blvd.
Suite 3200 | 702.731.9683

Rockhouse, located inside Grand Canal Shoppes at The Venetian | The
Palazzo, is open daily from 11 a.m. on weekdays and 8:30 a.m. on week-
ends, closing late into the night. Set up like an adult playroom, the hot spot
comes complete with birdcages for dancing, pool tables, old-school arcade
games, beer pong tables, a mechanical bull and 83 high-definition televi-



SIGNATURE DOGS

THE TURKEY DOG

Turkey hot dog topped with coleslaw

MINI-ME

3 Mini hot dogs topped with chili, cheddar cheese and diced onions

CLASSIC CHILI CHEESE DOG

Our 100% Beef footlong, Chili, Cheddar Cheese and diced onions

THE HOT MESS

Our 100% Beef footlong, Chili, Cheddar Cheese, sauerkraut, tomatoes, green chilies, diced onions and chipotle mayo

ROCK DOG

100% Beef footlong with bacon, onion, tomato, jalapenos, mayo and cheese

SIGNATURE TACOS

ASADA STEAK AND PICKLE TACOS*

Grilled steak, Pickles, Chipotle Oil and Cheddar Cheese on a Corn Tortilla

CARNE ASADA TACOS*

Grilled Steak with Cilantro, Sautéed Onions, Guacamole on Corn Tortilla

PARADISE FISH TACOS*

Sautéed Fish topped with Mango, Avocado and Chipotle Mayo served on a Flour Tortilla

SHRIMP AND GREEN CHILE TACOS*

Shrimp with Roasted Green Chile Salsa, Tomatoes and smoked Gouda on Flour Tortilla

VEGGIE TACOS

Chipotle Slaw topped with Mango, Avocado and Sweet Chili Sauce, Served in a Corn Tortilla

SIGNATURE SLIDERS

GRILLED CHICKEN AND AVOCADO SLIDERS*

Mini Chicken Burgers topped with Swiss Cheese, Tomato, Cucumber and Avocado, Served on Wheat Buns with Dijon Mustard

SMOKEY CHIPOTLE CHICKEN SLIDERS*

Mini Chicken Sliders topped with tomato, Cucumber, Pepper Jack Cheese and Chipotle Slaw Mix, Served on Wheat Buns

PHILLY CHEESE STEAK SLIDERS*

Grilled Steak topped with Peppers, Onions, Mushrooms & Swiss Cheese served on Wheat Buns

VEGGIE SLIDERS

Mini Veggie Burgers, Topped with Swiss Cheese, Tomato, Cucumber and Cole Slaw, Served on Whole Wheat Buns

PULLED PORK SLIDERS

Pulled Pork tossed in BBW sauce and topped with Fresh coleslaw. Served on a whole wheat or white bun.

FLUIDS

SOFT DRINKS

Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper | Seagram's Ginger Ale | Tropicana Lemonade

BOTTLED WATER

Rockhouse | Sparkling S. Pellegrino | Acqua Panna

OTHER DRINKS

Coffee | Juice | Republic of Tea™ flavors:
Mango, Ginger Peach, Sweet Green Tea, Passion Fruit

sions. With a kitchen open at all hours, guests can enjoy a full menu of delicious items, and a special breakfast menu served on Saturdays and Sundays, starting at 8:30 a.m. Rockhouse, Las Vegas' only ultra-dive bar, is known for its world-famous 88-ounce drink guitars filled with ice-cold beer or delicious daiquiris and was recently awarded "Best Small Nightclub in Las Vegas" by Nightclub & Bar. Happy Hour, from 11 a.m. until 7 p.m.

Entrées \$10

SUSHISAMBA®



SMALL PLATES

SEAWEED SALAD

hijiki, aka-tosaka, goma wakame, wakame, tomato caviar, lemon

TUNA TATAKI*

asparagus, fresh heart of palm, avocado, tatsoi, crispy garlic citrus soy

BROILED PERUVIAN BAY SCALLOP

shiso lime butter crust

SEARED WAGYU BEEF*

ponzu geleé, warm honshimeji mushroom, truffled tofu crema

SALT AND PEPPER SQUID

dry miso, shichimi, sea salt, crispy garlic, smoked soy

MUSHROOM TOBANYAKI*

poached organic egg, wild japanese mushrooms, garlic chip

JAPANESE A5 WAGYU BEEF GYOZA

kabocha purée and su-shoyu dipping sauce

ROCK SHRIMP TEMPURA

golden pea shoot, snap pea julienne, spicy mayonnaise, black truffle vinaigrette

CRISPY TAQUITOS

*served with spicy aji panca sauce and fresh lime
(minimum 2 per order)*

YELLOWTAIL*

avocado, roasted corn miso

JAPANESE WAGYU

truffled tofu crema, shichimi ponzu, micro celery

SOUPS

MISO SOUP

cilantro and tofu

BERKSHIRE PORKBELLY RAMEN

spicy lemongrass broth, bok choy, bean sprout, cilantro, cancha

RAW

sashimi seviche

YELLOWTAIL*

ginger, garlic, soy

SALMON*

asparagus, red radish, pineapple, lime

TUNA*

grapefruit juice, jalapeño, almond

JUMBO SHRIMP

passion fruit, cucumber, cilantro

LOBSTER

mango, red bell pepper, heart of palm

sashimi tiradito

YELLOWTAIL*

jalapeño and lemongrass

KANPACHI*

yuzu, sea salt, black truffle oil

TUNA*

granny smith apple, serrano, lime

SALMON*

orange and mustard miso

ROBATA

meats

FILET MIGNON*

grilled scallion

DUCK BREAST*

sancho pepper vinaigrette

BERKSHIRE PORK BELLY

butterscotch miso

SUSHISAMBA®

Grand Canal Shoppes at
The Venetian | Palazzo
3327 Las Vegas Blvd. S.
702.607.0700

SUSHISAMBA® is a unique blend of Japanese, Brazilian and Peruvian cuisine, music and design. Born of the energy and spirit of these three distinct cultures and their interactions at the turn of the 20th century, SUSHISAMBA® specializes in this inspired, inventive tri-cultural fare that unites bold Brazilian flavors, precise Japanese technique and exquisite Peruvian culinary traditions on one



LAMB CHOP*
red miso and lime

anticuchos
ORGANIC CHICKEN
aji amarillo and peruvian corn

RIBEYE*
aji panca and peruvian corn

SEA BASS
miso and peruvian corn

fish and seafood
WHOLE SQUID
lemon aioli

HAMACHI KAMA
key lime and su-shoyu

organic vegetables
ASPARAGUS
pickled oshinko

CHERRY TOMATOES
pickled oshinko

EGGPLANT
pickled oshinko

MIXED WILD MUSHROOMS
pickled oshinko

served with sweet soy and peruvian corn
EGGPLANT

TEMPURA

all served with SUSHISAMBA® dipping sauces
VEGETABLES WILD MUSHROOMS

AGEDASHI TOFU SHRIMP

SHRIMP AND VEGETABLES

ALASKAN KING CRAB
palmito salad, serrano and fresno peppers, 32 radish, micro red shiso, grapefruit, soy amazu

LARGE PLATES

MISO-MARINATED CHILEAN SEA BASS
roasted organic vegetables, oshinko

CHICKEN TERIYAKI - SAMBA STYLE
organic chicken, purple potato mash, crispy onion, aji amarillo

MOQUECA MISTA
shrimp, squid, sea bass, mussels, clams with coconut milk, dendê oil and chimichurri rice

12 OZ RIBEYE TOBANYAKI
seasonal vegetables, 58 black truffle, sweet truffle sesame shichimi

SAMBA ROLLS

SAMBA STRIP
maine lobster, mango, tomato, chive, crispy fried rice, soy paper, peanut curry

NEO TOKYO
bigeye tuna, tempura flake, aji panca

YAMATO
tuna, foie gras, osetra caviar, gold leaf

LIMA
shrimp tempura, spicy king crab, avocado

EL TOPO®
salmon, jalapeño, shiso leaf, red onion, fresh melted mozzarella, crispy onion

GREEN ENVY
tuna, salmon, asparagus, wasabi pea crust, aji amarillo-key lime mayo

plate. Favorites such as Churrasco, Anticuchos and Sashimi are spiced and cooked in clever and crave-inducing ways, and our menu is easily shared with friends and family. In fact, it's not uncommon for our hearty Moquecas and colorful Seviches to find a place table-side with our Samba Rolls and Tempura. Guests are invited to try any of our full spectrum of traditional beverages, including Caipirinhas, Pisco Sours and shochu-based cocktails, and to finish their meal with a delectable dessert option, such as the Warm Chocolate Banana Cake. **Entrées \$26-\$58.**



SNACKS

GRILLED PEAS

salt - pepper + lemon

FRESH CUT FRENCH FRIES

ketchup - garlic mayo - Chinese mustard

CHEESE PLATE

honey - crackers - apple

JUDITH POINT CALAMARI

preserved lemon mayonnaise tomato sauce

BACON WRAPPED DATES

port wine - almond - blue cheese

TOMATO + MOZZARELLA SKEWERS

basil - balsamic vinegar - olive oil

FLAME ROASTED MARROW BONES

toasted baguette - sea salt

ANDOUILLE LINK

Creole mustard - sweet pickles - crusty bread

CHILLED + SALADS

CAESAR SALAD

gem lettuce, classic dressing, grilled crouton, dried tomato puree - white anchovies

BABY SPINACH SALAD

Hy Desert farm tomato, grilled onion, roasted garlic, Drake Family farms goat cheese

BOSTON LETTUCE SALAD

Windrose Farms head lettuce, bacon, chive buttermilk dressing, heirloom tomatoes

BEEF SALAD

quick marinated beets - beet puree - pickled beets - pistachio butter - goat cheese - arugula - sea salt cracker

TUNA CRUDO

avocado mousse - lime salt - jalapeno - lettuce cups

CHARRED OCTOPUS

marinated peppers -cucumber - onion - herbs and greens

PRAWN COCKTAIL

extra large prawn - Creole cocktail - mirliton slaw

WEST COAST OYSTERS

cucumber mignonette - cocktail sauce

HOT APPETIZERS

CHICKEN & ANDOUILLE SAUSAGE GUMBO

SEASONAL HOME MADE SOUP

CANDIED FARM BACON

Noble Tonic #10

CRAB HUSH PUPPIES

Emeril's Essence mayo - sweet pepper relish

GRILLED ASPARAGUS

shitake mushrooms - walnut - olive - fontina

SRIRACHA CHICKEN WINGS

cucumber buttermilk - pickled vegetables

EMERIL'S NEW ORLEANS BBQ SHRIMP

Gulf shrimp - New Orleans BBQ glaze - rosemary biscuit

TRUFFLE MAC + CHEESE

trio of white cheese + real truffle

LOBSTER CHILI RELLENO

Anaheim chili - cilantro cream

RICOTTA GNOCCHI

mushrooms - oven dried tomatoes - California goat cheese

ENTREES

WEST COAST HALIBUT

pea risotto - bergamot lemon marmalade - roasted radishes

CHICKEN BREAST + THIGHS

leek stuffing - porcini mushrooms - gnocchi - mustard sauce

TABLE 10 AN EMERIL LAGASSE RESTAURANT

Grand Canal Shoppes at The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.607.6363

Emeril Lagasse brings one of the best tables from his flagship New Orleans restaurant to Las Vegas! Table 10 presents diners with a fresh twist on Emeril's distinctive bold culinary style. Enjoy Lagasse's latest riff on Creole and Louisiana favorites, an intimate cocktail bar serving all the classics, and an energetic, yet warm atmosphere that reflects Emeril's signature hospitality.



DUCK BREAST

spring onion confit - duck dirty rice

PORK TENDERLOIN

peaches - bourbon - potato croquettes

SKATE WING

sorrel - toasted shallots - pee wee potatoes

PASTA BOLOGNESE

pappardelle - spicy sausage - tomatoes + parmesan

SCALLOPS

cauliflower - raisins - almonds - capers

8OZ FILET MIGNON

roasted carrots - onions - red wine sauce - herbs de Provence

WHOLE BRONZINO (SEA BASS)

orange fennel salt

WILD SALMON

fresh grits - smoked tomato + olives

16 OZ RIB EYE STEAK

fresh cut fries - peppercorn sauce

LAMB STEAK + SAUSAGE

roasted tomatoes - broccolini - Romano creamed potatoes

SEARED TUNA

grilled asparagus + mushrooms - sherry walnut vinaigrette

PEA RAVIOLI

sweet peppers - tendrils - ricotta salata

SPRING VEGETABLES

ROASTED RADISHES

Vermont butter + sea salt

SWEET PEAS

onion confit

POTATO CROQUETTES

garlic sauce

ANSON MILLS GRITS

Parmesan

BROCCOLINI

lemon + pepper flakes

MUSHROOMS

garlic + green onion

CRISP RED POTATOES

rosemary

CREAMED POTATOES

Italian cheese

DESSERT

EMERIL'S BANANA CREAM PIE

with chocolate shavings, caramel sauce and whipped cream

WHITE CHOCOLATE MALASSADAS

cinnamon sugar with raspberry sauce

MILK CHOCOLATE MOUSSE S'MORES

house made graham + marshmallow

VERO'S LEMON BAR

blueberry compote, vanilla cream

SPICED CARROT CAKE

orange bourbon sauce - candied pecans

HOMEMADE SORBETS & ICE CREAMS (GLUTEN-FREE)

CHEESE PLATE

three cheeses - water crackers - organic honey - fruit - homemade jams

MINI DUTCH APPLE PIE

crumble topping - vanilla ice cream

RASPBERRY PANNA COTTA

salted brittle - chocolate pistachio biscottoTaste

The chef's food bar overlooks the open kitchen, where 10 or so lucky guests can view Emeril and his crew working in the busy kitchen. Nearby the warm glow of the flaming rotisseries that are used continuously throughout the day showcase the season's best products, meats and seafood from regional growers and purveyors. Just like Lagasse's eponymous restaurant in New Orleans, the food is the talk of the town. Hours: 11 am-10 pm, Happy Hour, 3 pm-6 pm and 9 pm-close Daily. Contact: emerils.com, P: 702-607-6363. www.emerils.com **Entrées: \$29-\$44.**



SPECIAL DISHES

SALMON SASHIMI
 CHIRASHI SALAD
 YELLOWTAIL SASHIMI
 OCTOPUS SALAD
 TRIO OF SALMON
 OMAKASE CHEF 'S CHOICE SUSHI AND/OR SASHIMI

SUSHI AND SASHIMI

SABA - MACKEREL*
 SHIRO MAGURO - WHITE TUNA*
 SAKE - SALMON*
 HIRAME - HALIBUT*
 IKURA - SALMON ROE*
 MAGURO - TUNA*
 BOTAN EBI - SWEET SHRIMP*
 KAMPACHI - WILD YELLOWTAIL*
 UNI - SEA URCHIN*
 BIN NAGA - ALBACORE*
 TAKO - OCTOPUS
 EBI - COOKED SHRIMP
 SMOKED SAKE - SMOKED SALMON
 HAMACHI - YELLOWTAIL*
 TAI - SNAPPER*
 HOTATE - SEA SCALLOP*
 UNAGI - FRESH WATER EEL*
 IMPERIAL WAGYU BEEF*

SMALL PLATES

ROASTED SHISHITO PEPPERS
 with Yuzu

HOT OR COLD EDAMAME

TAO TEMPLE SALAD

SATAY OF CHICKEN
 with Peanut Sauce

SQUAB LETTUCE WRAPS

SIZZLING SOY CHICKEN

CRISPY TUNA SASHIMI ROLL
 with Edamame

CHICKEN WING LOLLIPOPS

SPICY TUNA TARTARE ON CRISPY RICE

THAI CRAB CAKES
 with Mango Chili Sauce

ROCK SHRIMP LETTUCE CUPS

SATAY OF CHILEAN SEA BASS
 with Edamame Hijiki Salad

LOBSTER WONTONS
 with Shiitake Ginger Broth

IMPERIAL WAGYU TARTARE TEMPURA

DIM SUM

IMPERIAL VEGETABLE EGG ROLL
 BAMBOO STEAMED VEGETABLE DUMPLINGS
 CHICKEN GYOZA
 PORK POTSTICKERS
 PEKING DUCK SPRING ROLL
 CRISPY PORK BAO BUNS
 LOBSTER AND SHRIMP SPRING ROLL

TAO ASIAN BISTRO AND NIGHTCLUB

Grand Canal Shoppes at
 The Venetian | Palazzo
 3377 Las Vegas Blvd. S.
 702.388.8338

TAO Asian Bistro and Nightclub will take you on a culinary and design voyage through Japan, China and Thailand. Guests can enjoy signature dishes including Lobster Wontons with a Shiitake-Ginger Broth, Miso Glazed Chilean Sea Bass, Kobe Beef Shabu Shabu, Peking Duck and a full sushi menu under the watchful eye of our 20-ft. Buddha Statue. TAO is one of the few restaurants that



NOBLE TREASURES FROM THE SEA

GLAZED SALMON

with Sesame Eggplant and Shiso Vinaigrette

CRISPY COCONUT SHRIMP

with Spicy Thai Peanut Sauce

"MR. WONG'S" JUMBO SHRIMP

DIVER SEA SCALLOPS

with Red Curry and Thai Basil

GRILLED BRANZINO

with Steamed Bok Choy and Ginger Kaffir Lime Vinaigrette

GRILLED RARE TUNA

with Asian Green Stir Fry and Peppercorn Sauce

MISO GLAZED CHILEAN SEA BASS

with Wok Vegetables

SAND POT LOBSTER, SHRIMP AND SCALLOPS

with Black Bean Sauce

TYPHOON LOBSTER

with Fingerling Potatoes and Spicy Stir Fry

FROM THE SKY

CRISPY ORANGE CHICKEN

ROASTED THAI BUDDHA CHICKEN

SPICY CHILI CHICKEN WITH PINEAPPLE AND SOY

PEKING DUCK FOR TWO

FROM THE LAND

Tao Shabu Shabu

IMPERIAL WAGYU BEEF OR FILET MIGNON

Cooked in a Ginger Scallion Broth with Wasabi Dipping Sauce

GRILLED 12 OZ. IMPERIAL WAGYU RIBEYE

with Yuzu Cilantro Butter

CRISPY THAI PORK

with Shiitake and Lime

FILET MIGNON PEPPER STEAK

WASABI CRUSTED FILET MIGNON

with Tempura of Onion Rings

AGED PRIME SIRLOIN AND BROCCOLI

with Black Bean Sauce

SOUPS

HOT AND SOUR SOUP

with Shrimp Toast

SPICY THAI DUMPLING SOUP

MISO SOUP

with Tofu and Manilla Clams

SOPHISTICATED NOODLES AND RICE

JASMINE WHITE RICE

VEGETABLE FRIED BROWN RICE

TAO LO MEIN

MANDARIN SIZZLED FRIED RICE

PAD THAI NOODLES

THAI DUCK FRIED RICE

PORK BELLY RED RICE

CHINESE SAUSAGE FRIED RICE

LOBSTER AND KIM CHEE FRIED RICE

SINGAPORE MEI FUN NOODLES

DRUNKEN LOBSTER PAD THAI

* *Sushi, Sashimi and Specialty Rolls available.*

For our full menu go to www.taolasvegas.com

creates an unrivaled experience by combining world-class cuisine, high-energy music and people-watching. A chic lounge serves as a gathering spot ideal for cocktails and conversation with DJs spinning eclectic beats nightly. TAO's full dinner menu, including sushi, is available seven days a week. RESTAURANT (702) 388.8338. Hours of Operation: Sun–Thu: 5 pm–12 am; Fri–Sat: 5 pm–1 am. LOUNGE (702) 388.8338. Seven Days a Week: 5 pm–5 am. NIGHTCLUB (702) 388.8588. Thu–Sat: 10 pm–5 am. **Average entrée \$31.**



STARTERS

SOUP OF THE DAY

FRITTO DI CALAMARI

CARPACCIO DI MANZO
(available only at dinner)

INSALATA DI SPINACI E PANCETTA
Spinach, bacon, pine nuts, cherry tomatoes, fresh strawberries, dried blueberries and shaved Parmigiano Reggiano

CAESAR SALAD
Romaine lettuce, Caesar dressing, croutons, cherry tomatoes, and shaved Parmigiano Reggiano

CAPRESE SALAD
Fresh mozzarella, tomato, basil, and olive oil salad

TINTORETTO HOUSE SALAD
Lettuce, tomato, onions, black olives, and basil with extra virgin olive oil and balsamic dressing

PROSCIUTTO DI PARMA E MOZZARELLA CHEESE
Parma Prosciutto with Mozzarella

SEAFOOD SALAD
Baby shrimp, calamari, peppers, celery, parsley, extra virgin olive oil and lemon

SANDWICHES

ITALIAN SAUSAGE, BELL PEPPERS AND ONIONS

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

CHICKEN CUTLET WITH TOMATO, MOZZARELLA AND HAM

TUNA, MAYO, HARD BOILED EGG AND TOMATOES

PANINI ALL' ITALIANA

PROSCIUTTO, MOZZARELLA AND TOMATO

GRILLED EGGPLANTS, ZUCCHINI AND MOZZARELLA

ITALIAN CLUB

PIZZA

PIZZA NAPOLETANA
Cheese and tomato

PIZZA PRIMAVERA
Fresh vegetables

PIZZA WITH MEATBALLS

PIZZA CAMPAGNOLA
Grilled chicken, tomato, garlic & cheese

PIZZA QUATTRO STAGIONI
Mushroom, black olives, artichokes and ham

PIZZA BIANCANEVE
Mozzarella cheese, spinach, garlic, ricotta cheese and Parmigiano

PASTA SPECIALTIES

LASAGNA AL RAGU DI CARNE
Homemade baked lasagna

RAVIOLI ALLA VODKA
Homemade cheese ravioli with pink Vodka sauce

GNOCCHI AL PESTO
Classic Italian potato dumpling in a basil pesto sauce, blended with pine nuts, fresh garlic, extra virgin olive oil, and Parmigiano Reggiano also available with fresh tomato sauce

TAGLIATELLE ALFREDO
Homemade fettuccine with white cream sauce and Parmigiano

TINTORETTO

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.414.3400

This awesome, traditional Italian restaurant in the heart of The Grand Canal Shoppes at The Venetian captures the essence of Italy. Here you will enjoy gourmet authentic Italian dishes in a very relaxed, informal and cozy atmosphere that's deliciously affordable. This isn't your normal restaurant;



SPAGHETTI WITH MEATBALLS

Flavorful seasoned meatballs with our classic pomodoro sauce and olive oil

SPAGHETTI AGLIO E OLIO

Great flavors in a classic Italian recipe with golden sautéed garlic, olive oil, red crushed peppers, and parsley

LINGUINE BOLOGNESE

Ground filet mignon with pomodoro sauce, fresh herbs tossed with Parmigiano Reggiano

LINGUINE ALLE VONGOLE

Baby fresh clams in white wine sauce, garlic and extra virgin olive oil or with fresh tomato sauce

LINGUINE WITH SHRIMP MARINARA

Fresh shrimp sautéed in white wine, garlic and olive oil, in our marinara sauce, tossed with linguine pasta

ENTREES

MEDAGLIONE DI MANZO E FUNGHI

5 oz. Pan seared beef tenderloin medallion with mushrooms and Barolo sauce

CHICKEN MARSALA

Fresh chicken breast sautéed with Marsala wine, fresh mushrooms, shallots, and prosciutto served with fresh vegetables and potatoes

CHICKEN PICCATA

Chicken breast sautéed in a buttery white wine sauce and capers

VEAL PARMIGIANA

Breaded tender veal in our traditional pomodoro sauce and melted Mozzarella served with spaghetti

EGGPLANT PARMIGIANA

Breaded eggplant layered in our traditional tomato sauce served with a side of spaghetti

GAMBERI FRA DIAVOLO

Sauteed shrimp, clams and mussels with garlic, white wine in a light spicy tomato sauce served over linguine

GRILLED SALMON

Lemon and marinated salmon, sprinkled with fresh herbs and served with fresh vegetables and potatoes

SALMONE LIVORNESE

Grilled Salmon served with Garlic, White Wine, Onions, Parsley, Black Olives and Tomato Sauce served with fresh vegetables and potatoes

SALMONE PICCATA

Pan seared salmon in a lemon butter sauce, capers, white wine and fresh herbs served with fresh vegetables and potatoes

DESSERT

STRAWBERRY CREAM PUFF

CHEESECAKE

CHOCOLATE MOUSSE

CUSTARD NAPOLEON

ASSORTED ECLAIRS

LOBSTER TAIL

SFOGLIATELLE

FRUIT TART

ITALIAN GELATO

Assorted Flavors

TIRAMISU

Our Best Seller

Tintoretto is open for breakfast, lunch and dinner. Open 7 days a week.

No reservations needed. Phone 702.414.3400. Open 7 days a week, breakfast from 7am to 11:30 am, lunch from 11:30am to 4:00pm, dinner 4:00pm to 1:00am. **Price ranges \$9.95-\$22.95.**



STARTERS

PASTA E FAGIOLI SOUP

White cannellini beans simmered in their own broth with onions, herbs, diced prosciutto and short tubular pasta

ARUGULA AND CHERRY TOMATO SALAD

Tossed with extra virgin olive oil-lemon dressing, topped with shaved Parmigiano Reggiano

BABY FIELD GREENS SALAD

Baby field greens, tomato, red onion, olives and our house dressing
With marinated grilled chicken

CAESAR SALAD

Romaine lettuce, Caesar dressing, homemade garlic knot croutons, cherry tomatoes and shaved Parmigiano Reggiano
With marinated grilled chicken

BALSAMIC GRILLED CHICKEN SALAD

Romaine and Spring Mix, balsamic basil dressing, gorgonzola cheese, toasted walnut and marinated grilled chicken

WARM SPINACH SALAD

Baby spinach on flat bread, warm balsamic dressing, red onion, tomato, pecans, bacon and goat cheese

CAPRESE - BUFALA MOZZARELLA

Imported Bufala Mozzarella, sliced vine-ripened tomato, drizzled with extra virgin olive oil and fresh basil garnish

CALAMARI

Golden calamari seasoned with our secret spices, served with your choice of mild or spicy marinara sauce and lemon wedges

EGGPLANT ROLLATINI

Breaded eggplant stuffed with mozzarella and ricotta, topped with pomodoro sauce and shaved Parmigiano Reggiano

FILET MIGNON MEATBALLS

Three large homemade, Certified Angus Beef filet mignon meatballs with our classic slow-simmered pomodoro sauce

FAMILY-STYLE ITALIAN ANTIPASTO PLATTER

An assortment of imported prosciutto, sopressata, mortadella, provolone, fresh mozzarella, roasted peppers, olives and artichoke hearts

PASTA SPECIALTIES

BAKED ZITI

Penne pasta baked with fresh ricotta, grated Romano, pomodoro sauce and melted mozzarella

SPAGHETTI AND MEATBALLS

Flavorful seasoned homemade Certified Angus Beef filet mignon meatballs with our classic pomodoro sauce, olive oil and spices

SPAGHETTI AL FILETTO DI POMODORO

With our classic marinara sauce in olive oil, garlic and fresh herbs

SPAGHETTI AGLIO E OLIO

Great flavors in a classic Italian recipe with golden sautéed garlic, olive oil, red crushed pepper and parsley

PENNE IN VODKA SAUCE

Penne pasta sautéed with shallots, vodka and diced imported prosciutto in creamy pink sauce

LINGUINE BOLOGNESE

Slow simmered Certified Angus Beef ground filet mignon, pomodoro sauce, fresh herbs and spices, tossed with Parmigiano Reggiano

PENNE PRIMAVERA

Penne pasta, broccoli florets, baby spinach, zucchini, diced plum tomato sautéed with garlic and extra virgin olive oil

SPAGHETTI PUTTANESCA

Spaghetti tossed with sautéed red onions, anchovies, olives, capers, spicy marinara sauce and Parmigiano Reggiano

TORTELLONI ALFREDO

Cheese filled tortelloni in a light cream sauce, tossed with Parmigiano Reggiano

TRATTORIA REGGIANO

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.369.2053

Upon entering Trattoria Reggiano you are immediately transported to an authentic Italian street side café. This is the real thing! Relax in our casual dining room or patio; enjoy your favorite vino or imported beer while deciding on your choice of our traditional pasta offerings, Neapolitan Pizza or variety of Italian specialty entrées. Enjoy the home made garlic rolls and be



GNOCCHI AL PESTO

Classic Italian potato dumplings in a basil pesto sauce, blended with pine nuts, fresh garlic, extra virgin olive oil and Parmigiano Reggiano

LINGUINE CARBONARA

Linguine al dente, imported pancetta, egg yolks, and Parmigiano Reggiano are combined to create this classic Italian specialty

LINGUINE IN CLAM SAUCE

Baby fresh clams sautéed in white wine, garlic and olive oil, choice of red or white sauce, over linguine pasta

LINGUINE WITH SHRIMP MARINARA

Fresh shrimp sautéed in white wine, garlic and olive oil, in our marinara sauce, tossed with linguine pasta

LOBSTER RAVIOLI

Fresh lobster filled ravioli topped with shrimp, sautéed in a delicate pink sauce and white wine

ENTRÉES

EGGPLANT PARMIGIANA

Breaded eggplant layered in our traditional pomodoro sauce and melted mozzarella served with spaghetti

CHICKEN PARMIGIANA

Breaded chicken breast in our traditional pomodoro sauce and melted mozzarella served with spaghetti

CHICKEN MARSALA

Fresh chicken breast sautéed with Marsala wine, fresh mushrooms, shallots and prosciutto served with spaghetti

CHICKEN FRANCESE

Fresh chicken breast sautéed in lemon-white wine sauce and a touch of butter served with spaghetti

VEAL MILANESE

Breaded veal topped with arugula and tomato, drizzled in olive oil-lemon dressing and shaved Parmigiano Reggiano

VEAL PARMIGIANA

Breaded tender veal in our traditional pomodoro sauce and melted mozzarella served with spaghetti

SHRIMP SCAMPI

Jumbo shrimp sautéed with olive oil, garlic, white wine, lemon and a touch of butter served with linguine

GRILLED SALMON

Lemon and fennel seed marinated salmon, sprinkled with fresh herbs and served with sautéed vegetables

SWORDFISH - SICILIANA - PICCATA - LIVORNESE

Siciliana Grilled swordfish in a delicate white wine sauce, fresh garlic, diced tomato, capers and olives, served with sautéed vegetables

Piccata Pan-seared swordfish in a subtle lemon butter sauce, capers, white wine and fresh herbs, served with sautéed vegetables

Livornese Grilled swordfish in a delicious marinara sauce, sautéed red onions, anchovies, olives and capers, served with sautéed vegetables

FILET MIGNON GIAMBOTTO

Grilled Certified Angus Beef filet mignon, served with crispy potatoes, Vidalia onions, cherry peppers and cherry tomatoes

INDIVIDUAL BRICK-OVEN PIZZA

MARGHERITA

TRADITIONAL CHEESE

SALSICCIA

SALAME PICCANTE

PROSCIUTTO DI PARMA

PRIMAVERA

QUATTRO STAGIONI

QUATTRO FORMAGGI

ARUGULA & GORGONZOLA

BRUSCHETTA PIZZA

MARINARA

sure to try our signature "Filet Mignon" meatballs. For the perfect ending to your meal, we offer wonderful Illy Espresso or cappuccino and Italian desserts featuring our "Famous Homemade Ricotta Cheesecake." Cuisine: Italian Payment types accepted: AMEX, VISA, MASTERCARD, DISCOVER, CASH. Hours: Sunday-Thursday, 11 a.m.-11 p.m., Friday-Saturday, 11 a.m.-midnight. 18% gratuity is added to parties of five or more. **Average entrée price: \$15-\$25.**



QUICK BITES

WARM FARMER'S CHEESE

watermelon, olive oil, sea salt

CHICKEN LIVER TOAST

grilled country bread, cuke & fresno pepper relish

DEVILED EGGS

fresh dill, smoked trout roe 'redneck caviar'

FRIED FROG LEGS

sweet and sour jelly, bacon bits, escabeche mayo

FRIED BREAD + BUTTER PICKLE SPEARS

spicy salt & spiked Dukes mayo

COUNTRY PORK TERRINE

pickled cauliflower, grilled country bread, whole grain mustard

KITCHEN PICKLE JAR

whipped butter, country bread

SMALL PLATES

BEEF SIRLOIN TARTARE

fried cornbread, BBQ sauce sorbet, frisée lettuce, capers

MANCHESTER QUAIL 'UNDER A BRICK'

green farro, shaved vegetables, sherry vinaigrette

FRIED GREEN TOMATO 'BLT'

pork belly, greens, tomato jam, house-made pimento cheese

PORK CROQUETTE

black-eyed pea cassoulet, Virginia ham, house bacon, pork jus, fried egg

SMOKED & ROASTED BONE MARROW

country bread, onion jam

SALADS

GREEN ASPARAGUS & FINGERLING POTATOES

tomato preserves, poached chicken egg, chicory lettuce & caramelized onion vinaigrette

BUTTER LETTUCE & GRILLED MANGO SALAD

butter lettuce, char-grilled mango, smoked pecans, benne seed vinaigrette

ICEBERG WEDGE

crisp iceberg lettuce, fresh corn, tomatoes, house-smoked bacon, avocado, Gaba Goo dressing

FARMER'S SALAD

fresh pulled seasonal vegetables, organic egg, smoked Vidalia onion vinaigrette

FLORIDA HEIRLOOM TOMATOES

toasted peanut hummus, basil, smoked tomato sorbet, field shoots, crunchy puffed Carolina rice

LOW & SLOW SMOKED CHICKEN SALAD HASS

avocado, fried cornbread, fried capers, yogurt dressing

PLATES

CHICKEN N' SAUSAGE STEW

Mary's free-range chicken, boiled red potatoes, Andouille sausage, Italian sausage, pork n' chicken broth

BLACKENED FLAT IRON

9oz Brandt Farms prime flat iron steak, fingerling potatoes, smoked bordelaise

ST LOUIS STYLE PORK RIBS

tender slow-cooked, house BBQ sauce

SHRIMP N' GRITS

Florida shrimp, crisp Virginia ham, Nora Mill Granary grits

YARDBIRD

The Venetian

3355 Las Vegas Blvd. S. Suite 107

Las Vegas, NV 89109

702.297.6541

We proudly present the critically acclaimed Yardbird Southern Table & Bar. A house of worship to farm-fresh ingredients, classic Southern cooking, culture and hospitality. Helmed by award-winning restaurateur John Kunkel, the original location was recognized by the James Beard Foundation as Best New Restaurant and was named among America's Best New Restaurants



SHORT RIB N' GRITS 18 OZ.

bone in short rib, charred corn, haricot vert, sweet garlic bordelaise

GRILLED FLORIDA COBIA

blistered heirloom cherry tomatoes, eggplant salsa, crispy basil, tomato broth

THYME & ROSEMARY ROASTED FENNEL BULB

Sea Island red field peas, Carolina gold rice pilaf, charred scallions & anise cream

FRIED CATFISH

farmraised catfish, spicy beurre blanc, Nora Mill Granary grits, charred okra

THE BIRD

CHICKEN N' WATERMELON N' WAFFLES

Yardbird's signature 'old school fried chicken', honey hot sauce, chilled spiced watermelon, cheddar cheese chow chow waffle, bourbon maple syrup

MAMA'S CHICKEN BISCUITS

free range fried chicken, pepper jelly, house pickles, house-made buttermilk biscuit

SMOKED BACKYARD BBQ CHICKEN

slow smoked & grilled 1/2 chicken, BBQ sauce, roasted marble potatoes, charred okra

LEWELLYN'S FINE FRIED CHICKEN

1/2 free range bird, '27-hour' recipe, spicy honey hot sauce

FIXINS

GRITS

Nora Mill Granary corn grits, Vermont sharp cheddar

BIG OL' CHEDDAR WAFFLE

crispy cheddar, green tomato chow chow, bourbon maple syrup

CHILLED WATERMELON

spiced with chili, lemon, mint

SKILLET CORNBREAD

cheddar, bacon, jalapeño, honey butter

HOUSE CUT FRIES

buttermilk dipping sauce, 'bacon salt'

WHIPPED SWEET POTATOES

brown sugar, brown butter, bay leaf crumble

DIRTY LITTLE FARRO

Anson Mills green farro, pork sausage, chicken liver mousse, duck fat

GRILLED ROMAINE LETTUCE

Winter Park Florida Tomme cheese, chili-lemon vinaigrette, spicy anchovy breadcrumbs

MACARONI & CHEESE

Torchio pasta, five artisanal cheeses, crispy herb crust

BUTTERMILK BISCUITS

fresh house-baked biscuits, honey butter, seasonal house jam

CHARRED OKRA

lemon juice, Cotija cheese, brown butter

FINGERLING POTATOES

roasted heirloom pee wee potatoes

by Bon Appetit. What we believe is a noble endeavor indeed. So stop on by our much anticipated Las Vegas outpost, cop a seat and sample some from-scratch divinity. We're serving up the freshest, most inventive takes on regional Southern fare for supper seven days a week with a foot-stompin', soul-healin' brunch on Fridays, Saturdays and Sundays. We'll keep a place set for you. Hours of operation Sunday - Thursday 11am to 12am, Friday-Saturday 11am to 1am. Private Room-seats up to 20 guests. www.runchickenrun.com.



ANTIPASTI

Appetizers

MOZZARELLA DI BUFALA ALLA CAPRESE

Buffalo Mozzarella with Tomato, Basil, Sprout Salad and Balsamic Reduction

ASTICE AL VAPORE

Steamed or Grilled Lobster (1 1/2 lb.)

PROSCIUTTO DI SAN DANIELE CON MELONE

Prosciutto San Daniele with melon and parmesan

GAMBERI AL VAPORE

Steamed jumbo shrimp (chilled)

SCRIGNO DI SAPORI DI MARE

Mixed seafood platter: 10 oysters, 4 clams, 6 shrimp, 1 1/2 lobster, 4 king crab legs

FRITTO DI CALAMARI E ZUCCHINE

Fried calamari and breaded zucchini

TONNO AL LIMONE CON CAPPERI

Sliced raw tuna served with lemon dressing, capers and avocado.

AFFETTATO DI SALUMI MISTI

Sliced Italian Cold Cuts with Black Olives, Cheese and Bell Peppers

OSTRICHE FRESCHE

Fresh oysters. Blue Point order of 6 or order of 12

PEPATA DI COZZE E VONGOLE

Mussels and Clams sautéed in White Wine, Garlic and Black Pepper

CARPACCIO DI MANZO, PARMIGIANO E GERMOGLI DI RUCOLA

Thin sliced Beef Tenderloin, Capers, shaved Parmigiano, Rucola Sprouts with Lemon Dressing

AVOCADO AL BALSAMICO CON ASTICE

Avocado with Balsamic Vinegar and Lobster

INSALATE

Salads

INSALATA CESARE

Caesar salad with toasted croutons

INSALATA MISTA

Spring mix salad with raisins, sun-dried strawberries, pine nuts, shredded asiago cheese, olive oil and vinegar

INSALATA DI RADICCHIO E INDIVIA BELGA

Radicchio, Endive, Romaine Salad, Pancetta, Walnuts, Cherry Tomato, Blue Cheese with Ranch

ZUPPE

Soup

ZUPPA DEL GIORNO

Soup of the day

PASTA E RISOTTI

Pasta and Rice

LASAGNA ALL'EMILIANA

Baked lasagna with meat sauce, tomato, béchamel and parmigiano cheese

RISOTTO GAMBERETTI E GRANCHIO

"Azienda Agricola Rapio" carnaroli rice with crab meat, baby shrimp, garlic, a touch of tomato and white wine

FETTUCINE ALLA BOLOGNESE

Homemade fettucine sautéed with meat sauce

TAGLIERINI ALLA SORRENTINA

Homemade pasta sautéed with tomato, basil and topped with diced Buffalo mozzarella

PAFFUTELLI ZEFFIRINO

Homemade Pasta filled with veal, cheese and fruit. Served in a pesto cream sauce

ZEFFIRINO

Grand Canal Shoppes at
The Venetian | Palazzo
3377 Las Vegas Blvd. S.
702.414.3500

Our restaurant takes its name from the original establishment in 1939 in Genova, the capital city of the Italian Riviera. Our chef signor Gian Paolo Belloni and executive chef Francesco Schintu, after catering to the endless list of luminaries and world celebrities including Pope John Paul II, Frank Sinatra and Luciano Pavarotti, have brought their delectable cuisine and



RISOTTO AI PROFUMI DI BOSCO

"Azienda Agricola Rapio"

Carnaroli Rice with wild Mushrooms and Butter Truffle

RAVIOLI IN SALSA ROSA

Homemade Ravioli filled with Ricotta and Parmigiano Cheese served in a Pink Sauce

PESCI VARI

Fresh Fish

FILETTO DI BRANZINO ALLA CATALANA

Pan seared Mediterranean sea bass filet with white wine, with half of a 1 1/2 lb. lobster, served in a pink sauce and spinach

GAMBERI DIAVOLA

6 Jumbo Shrimps sautéed in a Spicy Tomato sauce with Pine Nuts, Black Olives, Capers and Red Bell Peppers

SPIGOLA GRIGLIATA AL SALMORIGLIO

Grilled whole Mediterranean sea bass served with garlic, extra virgin olive oil, oregano, lemon juice and parsley sauce

BRANZINO CILENO AI CAPPERI E VINO BIANCO

Chilean Sea Bass sautéed in White Wine Sauce and Capers served with spinach

BACCALA' FRESCO ALLA GENOVESE

Pan seared Black Cod with Extra Virgin Olive Oil, dried Porcini Mushrooms, Garlic, Parsley, Anchovies, White Wine and Lemon Juice

ZUPPA DEL DOGE

Sautéed 1 1/2 lb. Lobster, 2 Scallops, 3 Shrimps, 3 Clams, 3 Mussels, Crab Meat and Asparagus in White Wine and a Touch of Tomato Sauce

ARAGOSTA DIAVOLO

A succulent 1 1/2 lb. Lobster, Shrimp, Mussels, Clams and Scallops served over Linguine in a Spicy Tomato Sauce

CARNI E POLLAME

Meat and Poultry

CONTROFILETTO ALLA BRACE, MELANZANE ALL'AGLIO CREMA D'ARROSTO

Grilled N.Y. Sirloin Steak, Sautéed Eggplant with Roasted Garlic Sauce

FILETTO ALLA RICCA PIEMONTESE

Pan seared beef tenderloin filet with marsala and rum, served over fontina cheese with truffle and sautéed porcini mushrooms

COSTOLETTA DI VITELLO ALLA GRIGLIA

Grilled Veal Chop served with sautéed Wild Mushrooms in a Red Wine Sauce

SCOTTADITO CON INSALATA D'ARANCE

4 Grilled Lamb Chops served with Mint Jelly and Oranges Salad

OSSOBUCO DI VITELLO BRASATO

Braised Veal Shank, Red Wine and Mushrooms. Served with saffron risotto

POLLO ALLA FONTINA CON CREMA AL TARTUFO

Pan seared Chicken Breast, filled with Fontina Cheese in a Truffle Cream Sauce

SCALOPPINE DI VITELLO ZEFFIRINO

Pan seared Veal Scaloppine with Mushrooms and Cherry Tomatoes, served with Homemade Fettuccine

FILETTO CHATEAUBRIAND

SERVED TABLESIDE - FOR TWO PEOPLE

Thick Cut, Seared and Roasted Beef Tenderloin, Juicy on the inside, with Shallot and White Wine Sauce Served with Vegetable, Roasted Potato and Rapini

MARE E MONTI SURF AND TURF

Half of 1 1/2 lb. lobster, Jumbo Shrimps and Prime Beef Tenderloin Served with Vegetables Roasted Potato and Rapini

experience to Las Vegas. The ambiance is that of a Venetian villa. We would be delighted to have you for dinner or cater your affair, from an intimate cocktail party to the most sophisticated culinary extravaganza. Our managing team and their professional staff will make you feel exceedingly comfortable and welcome. We look forward to the opportunity to serve you at our spacious facility. Thank you for choosing Zeffirino! For a la carte reservations, please contact us at 702-414-3500. For reservations online, please go to Open Table. **Entrées \$15-\$30.**

Where is a rockin' vibe.

HARD ROCK CAFE





BREAKFAST

THE HARD ROCK BREAKFAST

Three eggs made to order served with toast, breakfast potatoes and choice of sausage links or hickory smoked bacon.

THE ROCKER SPECIAL

Choice of smoked bar-b-que pulled chicken, grilled vegetables or grilled steak scrambled with eggs combined with fresh spinach, sauteed mushrooms, onions and peppers. Served with breakfast potatoes or sliced tomatoes.

HAZELNUT BRANDY FRENCH TOAST

Extra thick slices of Texas toast soaked in a sweet brandy cream laced with cinnamon. Grilled until golden brown and topped with sliced strawberries and honey maple whipped butter. Served with a side of maple syrup and choice of sausage links or hickory smoked bacon.

CHICKEN & WAFFLES

New Orleans style seasoned fried chicken and old fashioned homemade Belgian waffles served with country gravy and side of maple syrup.

THE HANGOVER LEGENDARY BURGER

An 8 oz. Angus burger grilled to your preference served on a potato bun with 1000 Island dressing, lettuce, tomato, grilled onions, cheddar cheese and a fried egg. Served with seasoned fries.

APPETIZERS

JUMBO COMBO

A collection of our most popular appetizers: Signature Wings, Onion Rings, Tupelo Chicken Tenders, Spinach Artichoke Dip with Parmesan flatbread and Bruschetta. Served with honey mustard, hickory barbecue and blue cheese dressing.

CLASSIC NACHOS

Tortilla chips piled high and layered with three bean mix, Monterey Jack and cheddar cheeses, pico de gallo, jalapenos and green onions. Garnished with sour cream.

HARD ROCK CAFE SIGNATURE WINGS

Jumbo wings, dry rubbed with our signature smoked seasoning then slowly oven roasted. Your choice of dry seasoned or Buffalo style with our Classic Rock, Tangy or Heavy Metal sauces. Served with blue cheese dressing, carrot and celery sticks.

SALAD

Hard Rock dressings: Ranch, Honey-Mustard, Honey-Citrus, Caesar, Blue Cheese, Balsamic Vinaigrette, Olive Oil & Vinegar and Lite Italian

COBB SALAD

House mixed greens topped with rows of diced avocado, Monterey Jack and Cheddar cheeses, diced tomatoes, diced grilled chicken, red onions, diced egg and smoked bacon. Served with choice of dressing.

GRILLED CHICKEN ARUGULA SALAD

Baby Arugula greens, shaved grilled chicken, spicy pecans, dried cranberries, fresh peeled orange wedges all tossed in a lemon balsamic vinaigrette and topped with hand crumbled feta cheese.

BURGERS

ORIGINAL LEGENDARY 10 OZ. BURGER

Topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato. Served with seasoned fries.

HICKORY BBQ BACON CHEESEBURGER

Basted with our special Hickory Bar-B-Que sauce and smothered with caramelized onions. Topped with crisp seasoned bacon and melted cheddar cheese.

VEGGIE LEGGIE

Our grilled Veggie Leggie patty is topped with a grilled Portobello mushroom, zucchini, yellow squash and roasted red peppers. Served on a toasted bun with mayo, leaf lettuce, sliced tomato and grilled sweet onions.

HARD ROCK CAFE

Las Vegas Strip
3771 Las Vegas Blvd S.
Las Vegas, NV 89109
702.733.7625

The world renowned Las Vegas Strip is now home to the most state-of-the-art Hard Rock Cafe in the world. Featuring 42,000 square feet of pure unadulterated rock 'n' roll, the new cafe provides three-floors of non-stop action and features the world's largest Rock Shop. A contemporary lounge & bar and patio dining are yours to experience while enjoying an unobstructed



SANDWICHES

HICKORY-SMOKED PULLED-PORK SANDWICH

Smoked pork, hand pulled tender and juicy, on a toasted brioche bun with hickory BBQ sauce.

THE TEXAN

Choice of hickory-smoked pulled pork or chicken with chipotle barbecue sauce, cheddar and Monterey Jack cheese, crispy fried jalapenos and onions, piled high on toasted brioche.

HONEY MUSTARD GRILLED CHICKEN SANDWICH

Toasted brioche bun with honey mustard, topped with smoked bacon, melted Jack cheese, grilled chicken and thinly sliced ham, Dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.

GRILLED CHICKEN CLUB SANDWICH

Fresh grilled chicken breast, thinly sliced, layered on toasted sliced sour dough bread with tarragon mayonnaise, smoked bacon, crisp iceberg lettuce, sliced vine ripe tomato. Served with seasoned fries and citrus coleslaw.

ENTREES

FRIED SHRIMP PLATTER

A generous portion of jumbo shrimp, lightly breaded and flash fried golden, served with citrus coleslaw, seasoned fries and a spicy cocktail sauce.

GRILLED NORWEGIAN SALMON

An 8 oz filet wrapped in cedar paper and grilled tender, topped with a drizzle of sweet and spicy BBQ sauce. Served with Yukon Gold mashed potatoes and seasonal veggies.

NEW YORK STRIP STEAK

A USDA choice 28-day aged center cut, 12 oz juicy seasoned and fire grilled steak, topped with maître de butter. Served with Yukon Gold mashed potatoes and seasonal veggies.

FAMOUS FAJITAS

Your choice of grilled chicken or beef served with pico de gallo, shredded Jack and Cheddar cheeses, fresh guacamole, sour cream, shredded lettuce and hot flour tortillas.

GRILLED CHICKEN

GRILLED BEEF

GRILLED SHRIMP

DUO COMBO

TRIO COMBO

COWBOY RIB EYE

USDA choice 28-day aged 16-oz bone-in rib eye steak, grilled to perfection, topped with maître d' butter. Served with Yukon Gold mashed potatoes and seasonal veggies.

TWISTED MAC, CHICKEN & CHEESE

A grilled chicken breast tops off twisted Cavatappi pasta tossed in a lightly spiced 3-cheese sauce, with garlic, roasted red peppers and romano parsley bread crumbs. Served with a side of garlic toast.

DESSERTS

FRESH APPLE COBBLER

Thick, juicy apples are mixed with the finest spices and baked until golden brown. Served warm with vanilla ice cream, topped with walnuts and GHIRARDELLI caramel sauce.

HOT FUDGE BROWNIE

Ben & Jerry's vanilla ice cream and hot fudge on a fresh homemade brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.

BREAKFAST IS SERVED FROM 8:30AM-11AM DAILY

HAPPY HOUR MONDAY-FRIDAY FROM 3PM-6PM AND 10PM-CLOSE

view of the world famous Las Vegas Strip. A Hard Rock LIVE multi-function venue on the third floor rocks with a built-in stage and concert seating for 1,200, while state-of-the-art in-house audio/visual equipment offers mind blowing imagery and sound. Hard Rock Cafe Las Vegas is located on Las Vegas Boulevard (The Strip), next to the MGM Grand and across from the Monte Carlo. Hours of operation: Sun-Thu, 8:30 am-midnight; Fri-Sat, 8:30 am-1 am. **Entrées: \$15-\$25.**

Where is the cuisine scene.

THE LINQ





APPETIZERS

HUMMUS

with olives, tomatoes & pita

EGG SHOOTERS

with pickled peppers & olive oil mayo

ROASTED ADOBO CORN

with queso fresco, chipotle butter & lime

FRIED CALAMARI

with lemon, cayenne mayo & chiles

POTATO & ONION KNISH

with sour cream & deli mustard

ROCK AND ROLL FRIES

with gravy, Cajun spice, provolone & cheddar

SMOKED FISH SPREAD

with rye toasts, capers & dill

PORK RINDS

with cilantro, jalapenos, red onion & queso fresco

CAJUN SHRIMP COCKTAIL

with cocktail sauce & spicy mayo

DEEP FRIED PICKLES

with Blue Ribbon seasoning & chipotle ranch

BBQ PORK SLIDERS

with cole slaw & pickled cucumbers

SALADS

STRAWBERRY SALAD

grilled chicken breast & sliced strawberries

CLASSIC CAESAR SALAD

with parmesan cheese & garlic croutons

ORGANIC MIXED GREENS

with French vinaigrette

GREEK SALAD

with plum tomato, feta cheese & cucumber

WEDGE SALAD

with bacon, tomatoes & blue cheese

VEGETABLE BASKET

with assorted raw veggies & ranch dressing

FRENCH BREAD PIZZA

THE CLASSIC

featuring tomato, fresh mozzarella & basil

THE SAN GENNARO

featuring sausage, mozzarella & peppers

THE GREEK

featuring tomato, red onion, feta, olives & iceberg

THE THERESA

featuring butternut squash, mushrooms & roasted garlic

THE BEACH

featuring pulled pork & pickled peppers

THE HAWAIIAN

black forest ham, fresh pineapple, parmesan cheese & pickled peppers

GLUTEN FREE CHICKEN AVAILABLE

FRIED CHICKEN DINNERS

white bread, mashed potatoes, collard greens with bacon & honey

1/2 CHICKEN DARK

1/2 CHICKEN MIXED

1/2 CHICKEN WHITE

Brooklyn Bowl

3545 Las Vegas Blvd. S.
The Linq, Suite 22
Las Vegas, NV 89109
702.862.BOWL (2695)

Following in the footsteps of the original Brooklyn location, noted as “one of the most incredible places on earth,” according to Rolling Stone, and their recently opened outpost at the O2 in London, Brooklyn Bowl Las Vegas features live concerts, 32 lanes of bowling and food by celebrated restaurateurs, Blue Ribbon. With three levels spanning nearly 80,000 square feet, it is



BASKET O' SMOKED BBQ WINGS

6, 8, 12, 16 OR 24 PIECE

FRIED CHICKEN PLATTERS

served with white bread and honey, 8, 12, 16 or 24 piece

DARK THIGH & DRUMSTICK

MIXED BREAST, WING, THIGH & DRUMSTICK

WHITE BREAST & WING

JUMBO SANDWICHES

served with a side of mixed greens

FRIED CATFISH*

with corn tartar on French bread

CHICKEN MUFFULETTA

with provolone, olive salad & roasted garlic

BLT

with olive oil mayo on toasted country white

“REALLY” SLOPPY JOE

with coleslaw, fries, fork & knife

VEGGIE BUSTER

with roasted butternut squash, mushrooms, red peppers, artichokes, eggplant, olives, arugula, mozzarella, tomatoes & vinaigrette

OYSTER PO' BOY

with lettuce, tomato & onion on French bread

LAMB BURGER

with tandoori mayonaise, mixed greens, sliced tomatoes & french fries

THE BOWL BURGER DELUXE*

beef or chicken or portabello mushroom

with fixins & fries

add cheese or bacon for a buck

ENTREES

VEGETABLE K-BOBS

with greek salad, couscous, tzatziki & pita

1/2 RACK PORK RIBS

with mashed potatoes & corn on the cob

CAJUN CATFISH*

blackened with collard greens with bacon & mashed potatoes

BLACKENED ATLANTIC SALMON*

with red beans, rice & fresh herb mayo

MAC & CHEESE

Baked with bread crumbs

add artichokes & black olives or smoked chicken & peas

PULLED PORK

Slow Cooked BBQ Pork

with mashed potatoes & cole slaw

CHILI-RUBBED RIBEYE STEAK

with mushrooms, poblanos, onions & fries

SIDESHOWS

cole slaw / pickled cucumber salad / french fries / corn on the cob (2 piece) / mashed potatoes / red beans & rice / collard greens with bacon / mixed greens

SHAKES & FLOATES

BOURBON ST. SHAKE

with nutella,

add a shot of bourbon

MILK SHAKES

vanilla, chocolate or strawberry

ROOT BEER FLOAT

Joseph James Brewery “Local” Root Beer

one of the largest music venues in America. The live concert experience is complemented with rocking' comfort food by the world-renowned Bromberg Brothers' Blue Ribbon Restaurants, including their iconic Fried Chicken celebrated on Food Network's "The Best Thing I Ever Ate." Located center strip under the wheel with convenient parking off Koval. Hours and contact information (702) 862-2695 - Brooklynbowl.com , Monday - Friday Open at 5PM, Saturday - Open at 12PM, Sunday - Open at 9AM



OPEN 24 HOURS

BREAKFAST

HH HASHES

Roasted chicken, garlic, onion, asparagus & rosemary

Corned beef, red onion & swiss cheese

House smoked fresh salmon, cream cheese & scallions

Mushroom, artichoke hearts, sundried tomato & fresh spinach

Chorizo, jalapenos, cheddar cheese & fresh tomato

HH famous Meatloaf, roasted peppers, fresh spinach & smoked mozzarella

FARM SCRAMBLES

All served with griddled mashed or crispy potatoes, fresh fruit & biscuit

Hardwood smoked bacon, avocado, onion & swiss

Ham, spinach & cheddar

Sundried tomato, basil & goat cheese

HOUSE FAVORITE SCRAMBLES

served with griddled mashed potatoes or crispy potatoes, fruit & fresh biscuit.

House smoked salmon with basil pesto, fresh tomato and melted brie cheese

Roasted chicken, fresh corn, roasted pepper & mozzarella

INDIANA FAVORITES

Andy's Sage Fried Chicken with maple reduction, 2 eggs, bacon mashed potatoes & biscuit

Sausage gravy with biscuits, 2 eggs served with mashed potatoes, fruit & biscuit

O'Hare of the dog, 24 oz Budweiser & side of bacon

FLAPJACKS & WAFFLES

HH Famous Flapjacks

Buttermilk Flapjack

Brown Sugar Banana

Blueberry

Snickers

Apple Cinnamon

SAGE FRIED CHICKEN & WAFFLES

Chicken breast with hardwood smoked bacon waffle tower, hot maple reduction and fried leeks

THE TRACTOR DRIVER COMBO

Two eggs with bacon, sausage or potatoes with buttermilk flapjack add one buck for HH famous flapjack with vanilla waffle or with griddled french toast

WAFFLES

Vanilla

Bacon

HASH HOUSE FARM BENEDICTS

All benedicts served on a fresh split biscuit with griddled mashed potatoes

CRISPY HAND HAMMERED PORK TENDERLOIN

with market tomato, spinach, bar b'que cream & topped with scrambled eggs

HH ORIGINAL

with smoked bacon, fresh asparagus, fresh spinach, roasted red pepper cream & topped with two basted eggs

ANDY'S SAGE FRIED CHICKEN

with fresh spinach, hardwood smoked bacon, market tomato, griddled mozzarella, chipotle cream & scrambled eggs

HASH HOUSE A GO GO

The LINQ Hotel
3535 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.254.4646
www.hashhouseagogo.com/vegas

Serving breakfast, lunch and dinner, Hash House A Go Go puts its own unique spin on each dining day part. Breakfast items include such favorites as Farm Scrambles to Flapjacks & Waffles (flapjacks include blueberry, blackberry) to Farm Benedicts; for lunch, the menu is unlike any other...beginning with the "Famous One Pound Hash House Stuffed Burgers" to Andy's Sage Fried Chicken Salad.



SALADS

Add grilled chicken breast to any salad

BIG O' CAESAR

with house crispy corn croutons

WARM SPINACH SALAD

butter lettuce, fresh tomato, red onion, goat cheese & hardwood smoked bacon with maple vinaigrette

HASH HOUSE SALAD

with creamy cucumber dressing & fresh radish

GRILLED SALMON SALAD

Mixed greens, red onion, tomato with horseradish creamy dressing

ANDY'S SAGE FRIED CHICKEN SALAD

tossed mixed greens in a mango vinaigrette with green apple, caramelized pecan, crumbled blue cheese & tomato all crowned with sage fried chicken breast

HH COBB SALAD

mixed greens, smoked chicken, crumbled blue cheese, tomato, red onion, hardwood smoked bacon, all tossed in blue cheese dressing & trimmed with bar b'que

SANDWICHES

Add crispy fries, salad with cucumber dressing, mac & cheese or au gratin potatoes

THE KOKOMO

griddled meatloaf, roasted tomato & smoked mozzarella on old fashioned milk bread

BBBLT

(bacon rules) hardwood smoked bacon, lettuce, tomato & mayo on fresh milk bread

GRILLED PORTABELLO MUSHROOM

roasted red peppers, basil pesto, goat cheese on wheat bun

CRISPY CORNMEAL SALMON SANDWICH

with chili mayo, red leaf & tomato on a wheat bun

TRADITIONS

SAGE FRIED CHICKEN & WAFFLES

two sage fried chicken breasts with hardwood smoked bacon waffle tower, hot maple reduction and fried leeks

STUFFED HH MEATLOAF

with fresh spinach, roasted red peppers, mozzarella cheese, marsala cream sauce & griddled mashed potatoes

BIG O' CHICKEN POT PIE

in our famous cracker crust with roasted chicken, shaved sweet corn, red potato, fresh mushroom, spinach, fresh tomato, carrots, broccoli and pan gravy

ALL BLUE CRAB CAKES

mashed market butternut squash, veggies, bar b'que & chili mayo drizzle

STEAKS

GRILLED NEW YORK STEAK

with hardwood smoked bacon, charred tomato, roasted onion & baby green beans all on a bed of smoked cheddar scallion mashed potatoes

GRILLED BONE-IN RIBEYE

with maple sage garlic butter, prosciutto & griddled brie served with pumpkin mashed potatoes and veggies

By dinner, the restaurant is in full-throttle and delivers upscale dining as well as casual fare in a relaxed atmosphere—our New York Times favorite is the Sage Fried Chicken with Hardwood Smoked Bacon Waffle Tower! The restaurant's décor, like the food, is one part farm, one part urban. Open 24 hours. Additional locations at Rio All Suite Hotel and Casino, 702.252.7777, 6800 W. Sahara Ave., 702.804.4646, and the Plaza Hotel and Casino in downtown Las Vegas, 702.384.4646. Coming soon at 545 North Stephanie, Henderson. **Average entrée price: \$12–15. Menus subject to change.**



PUB APPETIZERS

CLASSIC NACHOS
CHIPS AND SALSA
MOZZARELLA STICKS
GRILLED CHICKEN QUESADILLA
SPINACH ARTICHOKE DIP
CALAMARI
PUB PRETZELS*
TILTED ONION STACK
ROASTED GARLIC FRIES
TK IRISH NACHOS

FLATBREAD PIZZAS

BUTCHER'S BLOCK*
MARGHERITA
BBQ CHICKEN
ROASTED GARLIC CHICKEN
GARDEN ISLE
TILTED BUFFALO CHICKEN*
FIVE CHEESE

OUR FAVOURITES

SHEPHERD'S PIE
CHICKEN TENDERS*
OLDE DUBLIN IRISH STEW
CLASSIC FISH & CHIPS

WRAPS

CHICKEN TENDER WRAP*
SPICY SOUTHWEST CHICKEN WRAP
THE ULTIMATE CLUB WRAP
BLACK BEAN VEGGIE WRAP

KILT SANDWICHES

IRISH DIP*
SCOTTISH CHEESESTEAK
GRILLED CHICKEN
SCOTTISH CHEESESTEAK
GRILLED CHICKEN
PASTRAMI SANDWICH
BBQ PULLED PORK SANDWICH
BLACKENED CHICKEN FLATBREAD
THE KILT CLUB*

SIGNATURE "BIG ARSE" COMBINATIONS

BBQ BACON CHEESEBURGER*
INFERNO BURGER*
BLACK & BLEU BURGER*
CALIFORNIA BURGER*
MUSHROOM & SWISS BURGER*
PUB FRIED EGG BURGER*

THE LING

3545 Las Vegas Blvd. S., L-26
Las Vegas, NV 89109
702-826-2100

Welcome to Tilted Kilt Pub & Eatery, where good times are always on tap. That's because we're more than just a restaurant, and so much more than a sports bar. Our fun, festive atmosphere makes us the go-to place to watch sports, enjoy a cold beer and hang out with friends. We offer a delicious, mouth-watering menu, more than 30 draft and bottled beers to



CLASSIC ENTRÉES

CREAMY PUB PASTA
BLACKENED FISH TACOS
GRILLED HERBED CHICKEN
CHICKEN FRIED CHICKEN
CHEF'S CHOICE STEAK*
GAELIC CHICKEN

TILTED WINGS

BONELESS WINGS
TRADITIONAL WINGS
GRILLED WINGS
PUB -MADE WING SAUCES
TK SIGNATURE SAUCE

TILTED SAUCE

KILT BURNER SAUCE
GUINNESS BBQ SAUCE
GARLIC PARMESAN
BLACKENED

SALADS

PUB CAESAR SALAD
CHICKEN TENDER SALAD
FLAT IRON STEAK SALAD*
CHOPPED SALAD
SPICY SOUTHWEST CHICKEN SALAD
SPINACH CHICKEN SALAD

SIDES

SOUP OF THE DAY
BASKET OF BATTERED ONION RINGS
STEAMED SEASONAL VEGETABLES
COTTAGE CHEESE
BASKET OF FRENCH FRIES
BASKET OF SWEET POTATO FRIES
BASKET OF CRISPY POTATO CHIPS
RED SKIN MASHED POTATOES
GARLIC BREAD
COLESLAW

KILT DESSERTS

TILTED GUILT
CHOCOLATE BROWNIE GUILT
BABY IRISH STOUT

COLD DRINKS

RED BULL® ENERGY DRINK
RED BULL® SUGAR FREE
COCA-COLA
COCA-COLA ZERO
GOLD PEAK ICED TEA,
LEMONADE
ARNOLD PALMER
ASSORTED JUICES AND GEORGIA COFFEE

**Menu Subject to Change.*

choose from and an extensive spirit selection. All this, plus year-round, nonstop pro and college sports action on all of our HD screens. Of course, there's also our World Famous Tilted Kilt Girls.™ Beautiful and ever so friendly, everyone is eager to put a smile on your face and an ice cold beer in your hand. So, when you're in the mood for fine Pub food and cold beers, get into your nearest Tilted Kilt Pub & Eatery. All across America, everyone agrees thatt "A Cold Beer Never Looked So Good."®

Where is a feast for the senses.

MANDALAY BAY



CROSSROADS

House of Blues

RESTAURANT AND BAR



EGGS AND SUCH

Breakfast Menu (served 7 am - 1pm)

STEAK AND EGGS

8 oz New York Steak, served with two eggs cooked any style

BREAKFAST BURGER WITH A KICK!

Certified Angus beef with grilled andouille sausage, Pepper jack cheese and one sunny side up egg on a brioche bun

THE PAUL BUNYAN

Three eggs any style, applewood smoked bacon and a big ole' flapjack

EGGS BENEDICT

Served with grilled hash browns

BACON AVOCADO

English muffin topped with poached eggs, sliced avocado, Applewood bacon and housemade Hollandaise sauce

FLORENTINE

English muffin topped with poached eggs, fresh spinach, mushrooms and housemade Hollandaise sauce

EGG CRACKIN' SKILLETTS

THREE AMIGOS

Three eggs scrambled with red rose potatoes, spicy chorizo, red onions, green chiles, pico de gallo and Cheddar cheese, served with warm tortillas and sour cream

CAGE FREE OMELETS

Served with grilled hash browns

THE VEGAS

Swiss cheese, Black Forest ham, fresh spinach, fresh garlic, and sundried tomatoes topped with housemade Hollandaise sauce

ROCK & ROLL

Grilled sausage, Applewood bacon, red onions, green chiles, Cheddar and Jack cheese topped with pickled jalapeño peppers

MINI WAFFLES OF LOVE

Four Belgian style mini waffles with a hint of vanilla and cinnamon brown sugar inside (sugar free syrup upon request)

CHICKEN AND WAFFLES

Fried chicken tenders with sriracha honey

FROM THE LIGHTER SIDE

FRESH FRUIT SMOOTHIES

Ask your server for today's selections. Made with low-fat Greek style yogurt and seasonal fresh fruit

APPETIZERS

Lunch/Dinner Menu

(served 11:30 am - 11 pm; 12 am on Fri & Sat)

CORNBREAD WITH MAPLE BUTTER

Jalapeño peppers and cheese

VOODOO SHRIMP

The house favorite, sautéed jumbo shrimp, simmered in an amber beer reduction on top of housemade jalapeño cornbread

SPINACH AND ARTICHOKE DIP

A blend of cream cheese, Mozzarella, Asiago, chopped spinach and artichokes, freshly baked and served with pita chips

CROSSROADS QUESADILLA

Flour tortillas stuffed with a blend of cheeses, poblano chiles, fire roasted red peppers, onions, roasted tomatillo salsa. Option to add Chicken or Steak available. Additional Charge

STREET TACOS

Three street style corn tortillas, green cabbage, fresh pico de gallo, roasted tomatillo salsa, Cojita cheese and avocado lime
Additional Charge for Blackened Chicken | Char Grilled Citrus Marinated Steak | Char Grilled Market Fish

CROSSROADS AT HOUSE OF BLUES

at Mandalay Bay
3950 Las Vegas Blvd. S.
Las Vegas, NV 89119
702.632.7607

Incorporating flavors from all over the world, House of Blues has created comfort food that's classic, bold and contemporary, including new signature dishes such as shrimp and grits, Jambalaya and street tacos. Surrounded by the unique folk art that fills the walls, Crossroads at House of Blues is truly the place where food, music and art intersect. On Sundays, House of Blues



AMERICAN CLASSICS

LOBSTER MAC & CHEESE

Tender poached lobster meat in a rich creamy cheese sauce made from scratch and topped with crunchy panko bread crumbs

SHRIMP AND GRITS

Our very own pan seared jumbo shrimp simmered in chipotle garlic cream sauce, layered over a housemade crispy fried grit cake and served with sweet teardrop tomatoes

HAND SELECTED MARKET FISH OF THE DAY*

Prepared three ways and served with fresh vegetables and red rose garlic mashed potatoes.

Sautéed - Pan roasted in olive oil

Blackened - Rubbed with spices and seared in a cast iron skillet

Grilled - Marinated in citrus zest and fresh herbs, grilled over an open flame

SANDWICHES

PULLED PORK SANDWICH

Slow smoked pulled pork, topped with smoked tomato BBQ sauce and homemade coleslaw, served on a brioche bun

SHRIMP PO-BOY

"New Orleans Style" deep fried shrimp, seasoned mayo, crisp lettuce, housemade pickled cucumbers and Roma tomatoes

SIGNATURE BURGERS

JUICY LUCY

Certified Angus beef and Applewood bacon patty stuffed with cheese, topped with crispy pickled jalapeños and chipotle mayo on a brioche bun

SALADS

BLACKENED SHRIMP SALAD

Blackened shrimp served over red cabbage, baby spinach, chopped peanuts, red onions, carrots, chopped cilantro, pickled red Fresno peppers, and wonton chips tossed with spicy citrus vinaigrette

HOUSE OF BLUES SALAD

Fresh field greens, red and yellow tomatoes, spicy pecans and crumbled Feta cheese tossed in balsamic vinaigrette dressing

FOOD SPECIALS

CAJUN POPCORN SHRIMP

Served with spicy tartar & cocktail sauces

ANGUS SLIDERS

Two Angus Beef sliders topped with cheddar cheese, ketchup, mustard, deep fried onion strings and pickled jalapeno peppers, served on a brioche bun

SIGNATURE CATBITES WITH SWEET FRIES

Served with spicy tartar sauce & lemon wedge

DRINK SPECIALS

\$4 DOMESTIC BEERS

\$4 HOUSE WINES

\$5 IMPORT/CRAFT BEERS

\$5 WELL COCKTAILS

*Happy Hour (Daily, 2 pm - 5 pm)

serves up Gospel Brunch in the Music Hall with great food and live entertainment. Showtimes: 10 am & 1pm. For tickets, please call House of Blues Box Office at 702.632.7600. For complete Crossroads Restaurant & Bar Menu listing, please visit: www.houseofblues.com/LasVegas. **Average entree price: \$22.**



LOUNGE MENU

MARKET CAULIFLOWER TEMPURA

Sambal Oelek aioli and ponzu sauce

VIETNAMESE CHICKEN MEATBALLS

Gem lettuce, cilantro, Thai basil, mint, hoisin sauce and Sriracha

BANH MI TACO

Duck confit, hoisin, wonton shell, pickled-julienne vegetable, spicy Korean aioli

WAGYU BEEF BURGER

Roasted tomato, arugula, aged white cheddar, housemade chips

CRAB CAKES

Sweet jumbo lump crab, apple-fennel slaw, whole grain mustard sauce

STEAK TARTARE

Hand minced filet of beef with shallot, herbs, egg yolk, crostini, savory Dijon ice cream

OPEN FACE B.L.T.A

Brioche, applewood smoked bacon, tomato, baby arugula, sunny side up quail egg, avocado crema

SKIRT STEAK SKEWERS

Grilled marinated Angus beef skirt steak with Chimichurri

CHICKEN TIKKA SKEWERS

Yogurt and curry marinated with pineapple-ghost chili jam

JAPANESE YELLOW TAIL TARTARE BRUSCHETTA

Avocado, Aji Amarillo, shaved radish, chili garlic and micro cilantro

CHICKEN LOLLIPOPS

Texas beurre blanc, gorgonzola, micro celery

KOREAN FRIED CHICKEN AND BAO BUNS

Cucumber, green onion, cilantro, sprouts

CHARCUTERIE & CHEESE

Chef's selection of 3 artisan cheeses and 2 cured meats with accompaniments

SPECIALTY COCKTAILS

TAJ MAHAL

Ron Zacapa XO or Don Julio 1942, sa ron syrup, fresh muddled lime juice, fresh muddled orange juice

COCO MUMBAI

Ciroc Coconut, lime wedges, simple syrup, curry powder, coconut water

SOUTHERN SWEET TEA

Bulleit bourbon, Stirrings peach, southern sweet tea, peach bitters, lemon

NEW ORLEANS STREETCAR

Captain Morgan Spiced, Triple Sec, fresh lemon juice, fresh orange juice, cinnamon sugar rim

OLD FASHIONED BLUES

Crown Royal, soda, Angostura bitters, orange, cherry

FALL BACK BUCK

Ketel One® vodka, fresh lime juice, simple syrup, pineapple juice, ginger beer, Angostura bitters, served in a copper mug

FRENCH 75

Tanqueray, fresh lemon juice, simple syrup, champagne

KAMA SUTRA

Chambord, St Germaine, pineapple juice, champagne

FOUNDATION ROOM AT HOUSE OF BLUES

Inside Mandalay Bay Resort
63rd Floor
3950 Las Vegas Blvd. S.

The Las Vegas Foundation Room provides a breathtaking view of the Las Vegas Strip from high atop the Mandalay Bay Resort. Foundation room members enjoy a fine dining experience in an ambiance rich in antiques, an exotic lounge, seven secluded VIP rooms, and an outdoor patio for sipping cocktails before or after their meal. Dining from 6pm nightly.



HONEY BEE NECTAR

Grey Goose L'orange, lemon juice, orange juice, fresh mint, pineapple juice

KUNDALINI

Bastille bourbon, sour, South Seas blend, basil leaves, slice jalapeño, fresh lime

BUDDHA'S BLESSING

Ciroc peach, strawberry juice, fresh lemon & lime, 7up, strawberry

INTERESTING BREWS

ANGRY ORCHARD

BLUE MOON

CHIMAY RED

BLACK BUTTE PORTER

FAT TIRE

NEWCASTLE

STONE IPA

STELLA ARTOIS

DALE'S PALE ALE

OSKAR BLUES MAMA'S LITTLE YELLA PILS

OSKAR BLUES ICEY PALE ALE

Foundation Room Membership benefits are endless; but here's just a taste...

- One touch personal Concierge service
- Dining discount at Foundation Room
- Advance concert notification and purchasing privileges for House of Blues tickets
- Monthly gourmet dinners and themed parties
- Complimentary access to Live entertainment in the Foundation Lounge and late-night DJ's
- Weekly email updates on upcoming concerts and member events
- 20% discount at the House of Blues Company Store®
- Complimentary tickets to House of Blues® Sunday Gospel Brunch
- Monthly complimentary selected House of Blues® concert tickets

For more information on membership, please call 702.632.7614, or e-mail: hobcom.fr.membership.lasvegas@livenation.com

Reservations are accepted for Foundation Room Members and Non-Members as space allows, please call reservations for more information at 702.632.7631.

For a complete menu listing, please visit: www.houseofblues.com/lasvegas/fr

Experience what it's like to be a member in our Foundation Room.

Where is incomparable luxury.

MANDARIN ORIENTAL





ECLECTIC BITES

LOBSTER RICE PAPER ROLL
 COOL BBQ
 "STELLAR BAY" OYSTER BEIGNET
 CHAR SIEW BABY PORK RIBS
 CHICKEN SATAY SKEWERS
 EDAMAME
 MANDARIN BAR SLIDERS
 THE ITALIAN BOARD
 DESSERT TRIO

MANDARIN ORIGINALS

THE GOLDEN LEAF (MANDARIN MARTINI)
 CUCUMBER & CILANTRO MARGARITA
 ELDERFLOWER SMASH

CHAMPAGNE COCKTAILS

BERRY BELLINI
 CUCUMBER FRENCH

INNOVATIVE VINTAGE COCKTAILS

SAZERAC
 SMOKE & MIRRORS
 UN-USUAL NEGRONI
 ALOE'S FINAL SECRET

SEASONAL COCKTAIL

THE ELYXER
 ROYAL PENICILLIN
 LOTUS PEACH
 ROSE AVIATION
 PANDA PALOMA

TEA COCKTAILS

TEA-TINI / ROYAL TEA

CHAMPAGNE

By the Glass

SANTA MARGHERITA, PROSECCO PROSECCO | ITALY

PERRIER-JOUËT, BRUT, "GRAND BRUT," CHAMPAGNE | FRANCE | NV

BRUNO PAILLARD, "PREMIER CUVÉE," PRIVATE SELECTION
 CHAMPAGNE | FRANCE | NV

RUINART "ROSE" CHAMPAGNE FRANCE NV

By the Bottle

PERRIER-JOUËT, BRUT, "BELLE EPOQUE," ÉPERNAY 2006

PERRIER-JOUËT, BRUT, "BELLE EPOQUE-BLANC DE
 BLANCS," ÉPERNAY 2002

PERRIER-JOUËT, BRUT, "BELLE EPOQUE-ROSÉ,"
 ÉPERNAY 2004

VEUVE CLICQUOT, YELLOW LABEL FRANCE NV

WINES BY THE BOTTLE

White Wine

KENZO, "ASATSUYA," NAPA VALLEY
 SAUVIGNON BLANC 2012

RUDD, NAPA VALLEY, SAUVIGNON BLANC 2012

PETER MICHEAL, "MA BELLE FILLE,"
 KNIGHT'S VALLEY, CHARDONNAY 2012

MANDARIN BAR

Mandarin Oriental
 3752 Las Vegas Blvd. S.
 Las Vegas, NV 89158
 702.590.8888

Get set for a glittering night with cool cocktails and stunning views through three walls of floor-to-ceiling windows. Enjoying a sophisticated ambience and fabulous setting, the Mandarin Bar is one of Las Vegas' most exclusive after-dark venues. Located on the 23rd floor of the hotel, floor-to-ceiling windows provide guests with stunning views of the city's famous



GREGG LINN WINES, "ROSEROCK," OREGON
CHARDONNAY 2009

MAISON ROCHEDE BELLENE, "LES CHENEVOTTES,"
CHASSAGNE-MONTRACHET 2008

Red Wine

ARAUJO, "ALTAGRACIA"
NAPA VALLEY, RED BLEND 2011

BREWER CLIFTON, "MACHADO,"
RUSSIAN RIVER VALLEY, PINOT NIOIR 2012

CAYMUS, "SPECIAL SELECTION,"
NAPA VALLEY, CABERNET SAUVIGNON 2009

CHATEAU MONTELENA, "ESTATE," CALISTOGA,
CABERNET SAUVIGNON 2009

GROTH, "RESERVE," OAKVILLE
CABERNET SAUVIGNON 2010

GUARACHI FAMILY, NAPA VALLEY,
CABERNET SAUVIGNON 2011

NICKEL & NICKEL, "STATE RANCH," YOUNTVILLE
CABERNET SAUVIGNON 2010

PAUL HOBBS, "BECKSTOFFER TO KALON," OAKVILLE
CABERNET SAUVIGNON 2010

ROBERT MONDAVI, "RESERVE," NAPA VALLEY
CABERNET SAUVIGNON 2011

SILVER OAK, ALEXANDER VALLEY,
CABERNET SAUVIGNON 2010

WILLIAMS SELYEM, CENTRAL COAST
PINOT NOIR 2012

WINES

White Wine

DR. LOOSEN, "DR. L RIESLING | MOSEL | GERMANY

KIM CRAWFORD
SAUVIGNON BLANC | MARLBOROUGH | NEW ZEALAND

DOMANE WACHAU "TERRASSEN-FEDERSPIEL"
GRÜNER VELTLINER | WACHAU | AUSTRIA

LA VIARTE PINOT GRIGIO | COLLI ORIENTALI | ITALY

PIERRE SPARR "ALSACE ONE"
WHITE WINE BLEND | ALSACE | FRANCE

ROBERT TALBOTT, "SLEEPY HOLLOW VINEYARD"
CHARDONNAY | SANTA LUCIA HIGHLANDS | USA

DOPFF & IRION GEWURZTRAMINER | ALSACE | FRANCE

Red Wine

LANDMARK, "OVERLOOK"
PINOT NOIR | CALIFORNIA | USA

NUSCHESE PRIMITIVO | SALENTO | ITALY

OKANAGAN ESTATE MERLOT | COLUMBIA VALLEY | USA

FEDERALIST ZINFANDEL | DRY CREEK VALLEY | USA

ST. SUPERY CABERNET SAUVIGNON | NAPA VALLEY | USA

LUMINARY "RED BLEND" RED WINE BLEND | USA

MARGAUX DE CHATEAU MARGAUX
BORDEAUX BLEND | MARGAUX | FRANCE

CHARLES SMITH WINES, "BOOM,BOOM!"
SHIRAZ | COLUMBIA VALLEY | WA

Strip. Serving a mix of expertly crafted cocktails, delicious light bites and a variety of fine wines, Mandarin Bar provides a relaxed environment for pre and post-dinner drinks. With a chic décor incorporating dark wood floors, jewel-toned armchairs and high-backed bar stools, the bar exudes contemporary style. In addition, we also have a luxurious, private room, known as The Edge. With space for up to 30 people and with waiter service, it provides the ideal venue for private parties and events.

MOzen bistro



LUNCH

(Sushi Available During Lunch)

FIELD GREENS SALAD
CAPRESE SALAD
CAESAR SALAD*
PEKING DUCK SALAD
TUNA NICOISE SALAD*
MISO SOUP
SOUP OF THE DAY
FRENCH ONION SOUP "AU GRATIN"

From the Sea

ALASKAN KING CRAB SUMMER ROLL
SHRIMP COCKTAIL (6 PIECES)
SNOW CRAB CLAWS (6 PIECES)

Burgers & Sandwiches

Burger and sandwiches are accompanied by French fries, side salad and homemade pickle
CERTIFIED ANGUS BEEF BURGER*
TURKEY CLUB SANDWICH
TALEGGIO AND PEAR PANINI

Entrees

MISO COD
ROASTED MARINATED WAGYU SKIRT STEAK*
POTATO GNOCCHI
THE ARTISANAL CHEESE AND CHARCUTERIE BOARD
THAI GREEN CURRY
WONTON NOODLE SOUP
CUSTOMIZE YOUR PASTA
Choice of spaghetti, penne or tagliatelle
Alfredo sauce, Mariana sauce, Bolognese sauce, Carbonara sauce
KOREAN BULGOGI*

DINNER

Nigiri (Two Pieces)

YELLOWTAIL* (HAMACHI)
BIG EYE TUNA* (MAGURO)
FATTY TUNA BELLY* (TORO)

SALMON* (SAKE)
FRESH SWEET SHRIMP* (AMA EBI)
COOKED SHRIMP (EBI)
BBQ EEL (UNAGI)
SEA URCHIN*
JAPANESE OMELET (TAMAGO)

Sashimi (Three Pieces)

YELLOWTAIL* (HAMACHI)
BIG EYE TUNA* (MAGURO)
FATTY TUNA BELLY* (TORO)
SALMON * (SAKE)
FRESH SWEET SHRIMP* (AMA EBI)
COOKED SHRIMP (EBI)
SEA URCHIN* (UNI)
SURF CLAM* (TUBU GAI)
KING CRAB
SALMON ROE*

Chef Katz's Rolls and Inspirations (Eight Pieces)

CALIFORNIA ROLL
SPICY TUNA ROLL*
TEMPURA SHRIMP ROLL*
SPICY YELLOWTAIL ROLL*
YELLOWTAIL COMBO ROLL*
SPIDER ROLL
RAINBOW ROLL*
CRUNCHY DRAGON ROLL
SURF AND TURF*
CATERPILLAR
JAPANESE BENTO*

Starters

STIR FRIED CAMEL PORK
GRILLED SEAFOOD SALAD*
AJWAINI KING SHRIMP
TANDOORI SALMON
ACHARI CHICKEN TIKKA
WASABI PRAWNS
WARM THAI LEMONGRASS MUSSELS
SALT AND PEPPER CALAMARI

MOZEN BISTRO

Mandarin Oriental
3752 Las Vegas Blvd. S.
Las Vegas, NV 89158
702.590.8888

Enjoy a culinary tour through Asia with a wide variety of delicious dishes served alongside a selection of American classics. Located on our 3rd floor, MOzen Bistro enjoys a relaxed ambience where guests can enjoy breakfast, lunch and dinner complemented by beautiful décor and impeccable service. Featuring classic, early morning favourites and specialty Asian dishes, our



DUCK FOIE GRAS CUSTARD AND DASHI BROTH*
SAMOSA
ALASKAN KING CRAB SUMMER ROL

Dim Sum Selection

4 pieces per serving with Chinese red vinegar & soy sauce
PORK AND SHRIMP SHU MAI
FLAT CHICKEN DUMPLING
CHAR SIU BAO
KOREAN POT STICKER
MINI HOM SUI GOK
IMPOERIAL VEGETABLE POT STICKER

From the Garden and Simmering Pot

FIELD GREENS SALAD
CAESAR SALAD
PEKING DUCK SALAD
MISO
SOUP OF THE DAY
SWEET CORN, CHICKEN AND CRAB MEAT SOUP

Entrees

PAD THAI
"XO" FRIED RICE
WONTON NOODE SOUP
THAI GREEN CURRY
BUTTER CHICKEN
KASHIMIRI LAMB SHANK ROGANJOSH
VEGETARIAN CURRY
CHICKEN DUM BIRYANI
RAMEN NOODLES*
CHICKEN BALLOTINE
STEAMED THAI SNAPPER WITH MASSAMAN CURRY
(FOR TWO GUESTS)
CERTIFIED BLACK ANGUS BEEF*
16 oz bone in rib eye | 12 oz new york strip | 8 oz tenderloin

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, 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.

Bento Expressions

BUTTER CHICKEN
GARLIC NAAN
SASHIMI*
SALT AND PEPPER CALAMARI
PORK AND SHRIMP SHU MAI
ALASKAN CRAB SUMMER ROLL

Bento Delight

THAI GREEN PRAWN CURRY
CHAR SIU BAO
SWEET CORN CHICKEN AND CRAB MEAT SOUP
NIGIRI*
ACHARI CHICKEN TIKKA
KOREAN BULGOGI

Appetizer Buffet

(Available on Sundays only)
SUSHI STATION
SEAFOOD STATION
SALAD SATATION
CHARCUTERIE
GOURMET CHEESE

Live Station

Strip loin, roasted vegetables, peppercorn jus, Dim sum, Chinese red vinegar, XO sauce, noodle station

Choice of Entree

PAN SEARED DIVER SEA SCALLOPS*
HONG KONG STYLE STEAMED GROUPER
RICOTTA GNOCCHI
MATCHA WAFFLE
MAKHAMI
THE EGGS BENEDICTS*
SALMON SCRAMBLE*

enticing breakfast menu caters for all kinds of tastes and diets. Just a few hours later, our lunchtime offerings include an exquisite sushi bar, zesty Indian delicacies and savoury Thai dishes. Our Sunday Brunch features flavorful sushi, salads, cheeses and desserts, along with tray passed hors d'oeuvres and a choice of entrées. In the evenings, we offer guests an à la carte menu as well as the chance to sample our unique dining experience, Bento by MOzen Bistro.



**Menu subject to seasonal changes*

GRAND TASTING MENU

FOUR COURSE TASTING MENU
DISCOVERY WINE PAIRING, VANGUARD PAIRING

FIVE COURSE TASTING MENU
DISCOVERY WINE PAIRING, VANGUARD PAIRING

PRINTEMPS

Haddock, Hamachi, Smoked Eel Wrapped in Lettuce on a Bed of Asparagus Custard, Diced Pear and Pomelo, Topped with Caviar

MAINE LOBSTER

Lobster Tail and Rillettes with Ginger
Braised Baby Carrots and Enoki Mushrooms, Green Tea Butter

TURBOT

Grilled French Turbot Fillet, Poached in Nantais Butter
Shellfish, Avocado and Leeks

PEPPERED AMERICAN WAGYU BEEF*

Piquillos Puree and Diced Turnip
Dauphine Potatoes and Spec Ham
Sauce Violine

GRAND DESSERT PIERRE GAGNAIRE

Chestnut Ice Cream, Cheese Cake Mousseline, Cassis Marmalade and Almond Nougatine, Vanilla Ice Cream, Green Apple Foam, Mango Coulis and Fruits, Caramelized Pears with Fresh Strawberry, Passion Fruit, Shortbread and Lemon Meringue, Orange Biscuit with Dulcey Chocolate, Ganache with Grand Marnier

A LA CARTE

APPETIZERS

ROYAL OSSETRA CAVIAR*

1 OZ Russian Sturgeon Caviar
Traditional Accompaniments - Mimosa Egg, Onion, Capers and Whipped Cream, French Mini Blinis

TWIST

Mandarin Oriental
3752 Las Vegas Blvd. S.
Las Vegas, NV 89158
702.590.8888

Our acclaimed signature restaurant, Twist by Pierre Gagnaire, is the only venue in the US where you can experience the extraordinary cuisine of Chef Pierre Gagnaire. Owner of several highly-acclaimed restaurants around the world, Chef Gagnaire has garnered three Michelin stars for his eponymous restaurant in Paris. One of the most artistic and celebrated chefs in the world today, Pierre Gagnaire opened his first and only US

THE SEA

Tartare of Red Tuna, Razor Clams, Scallop and Avocado Roulade, Sesame Opaline, Broccoli Veloute with Semi-Saled Anchovy, Spicy Grapefruit Sorbet, Diced Celery Root Nori Tempura

FOIE GRAS

Terrine of Hudson Valley Foie Gras, Paris Mushroom Gelee, Thai Grapefruit Pulp, Yellow Mango, Red Beets Chutney, Apple and Quince Compote, Toasted Brioche

LANGOUSTINE

Crispy Langoustines, Terre de Sienne Spice, Feuille de Brick, Green Lentils, Bean Sprouts, Golden Apples, Coconut Foam and Herb Salad, Zezette Bouillon

PIERRE'S SALAD

A Mix of Lettuces, Herbs, Beets, Beaufort, Parmesan and Candied Pecans, Hazelnut Vinaigrette

OYSTER

Six Shigoku Oysters from Taylor Shellfish Farm, Washington State Sardine Rillettes, Ginger, Cilantro, Frozen Banana, Yuzu Juice, Kaffir Lime, Blue Curacao Gelee, Hawaiian Red Salt

MAIN COURSE

THE SEA/ LA MER

MAINE LOBSTER

Lobster a l'Americaine, Steamed Bok Choy, Basmati Rice with Lemongrass, Golden Vadouvan Shrimp and Dundee Pinky Sauce

MEDITERRANEAN SEA BASS

Butter Poached Line Caught Sea Bass, Black Garlic Potato Puree and Baby Spinach, Celery Root Ravioli with Tomato, Enoki and Paris Mushroom, Crispy Monkfish with Chickpea Flour, Gooseneck Barnacles, Squid, and Gaya Sauce

ORA KING SALMON FROM NEW ZEALAND

Grilled Ora King Salmon Loin, Orange Reduction, Green Peppercorn Glaze, Fennel and Grapefruit Fondue, Parisian Ham



THE EARTH/LA TERRE

VENISON FROM NEW ZEALAND*

Venison Fillet with Juniper Berries
Thyme Roasted Lardons, Grilled Sweet Potatoes, Sauce Poivrade

MUSCOVY DUCK GRIMAUD FARMS OF CALIFORNIA

Green Peppered Duck Breast and Caramelized Pear with Pine Nuts;
Whisky Jus Eggplant Cannelloni with Duck Confit

ORGANIC FREE RANGE CHICKEN WITH TRUFFLE

Shimizu Chicken Breast and Sautéed Squid
Celery Root and Artichoke Puree; Sauce Perigueux

STEAK

USDA PRIME BEEF, NEBRASKA, 14 OZ RIB EYE*
AMERICAN WAGYU, LINDSAY FARM, OREGON, 6.5 OZ FILET MIGNON*
A5 JAPANESE WAGYU, KYUSHU, JAPAN, 8OX STRIP LOIN
Served with choice of side
Potato Puree, Pont-Neuf Potatoes or Steamed Vegetables

Served with choice of sauce

Bordelaise, Bearnaise or Champs Elysee

LOBSTER TAIL SUPPLEMENTAL

VEGETARIAN MENU

BEETS AND BLOOD ORANGE SALAD

Beaufort, Parmesan and candied Pecans, Hazelnut Vinaigrette

SEASONAL VEGETABLES WITH ZEZETTE BOUILLON

Green Lentils, Bean Sprouts, Golden Apples, Coconut Foam and Herb Salad, Zezette Bouillon

CREAMY POTATO GNOCCHI

Braised Baby Carrots, Cauliflower and Nori Tempura

MUSHROOM SPELT RISOTTO

Baby Artichoke and Piquillos Puree

RISOTTO

Parmesan Cheese Risotto, Arugula Salads

DESSERT PIERRE GAGNAIRE

Chestnut Ice Cream, Cheese Cake Mouseline, Cassis Marmalade and Almond Nougatine
Vanilla Ice Cream, Green Apple Foam, Mango Coulis and Fruits
Carmelized Pears with Fresh Strawberry, Passion Fruit, Shortbread and Lemon Meringue
Orange Biscuit with Dulcey Chocolate, Ganache with Grand Marnier

DESSERTS

APPLE TART TATIN

Baked Apples, Vanilla Ice Cream, Sesame Parfait and Calvados Caramel

RUM BABA

Classic Syrup, Exotic Fruits, Rum Pastry Cream
Chantilly, Orange Sorbet and Passion Fruits Coulis

MILLE-FEUILLE

Puff Pastry, Praline Cream, Cassis Compote, Blackberry Sorbet

TANZANIAN CHOCOLATE

Tanzanian Chocolate Parfait, Coffee Granite, Caramelized Hazelnuts

GRAND DESSERT PIERRE GAGNAIRE

Cassis: Sorbet, Wurtz, Marmalade with Cane Sugar, Pink Peppercorn Opaline, Honey Orange Gelee, Shortbread, Mango and Passion Fruit, Fromage Blanc Ice Cream, Chocolate Gateau with Golden Raisins and Amarena Cherries

THE CHEESE COURSE

Selection From The Cheese Shop, R. Kent - Camel Beach, CA
Quince Paste, Honeycomb and Nut Bar
Toasted White Chocolate and Coffee Bread

restaurant at the Mandarin Oriental, Las Vegas to rave reviews in 2009. The accolades continue today and most recently, Twist received the coveted Forbes Five Star award for 2012. Located on the 23rd floor, the stunning dining room provides the perfect backdrop for Twist's groundbreaking menu of classic French cuisine with a contemporary edge. Featuring floor-to-ceiling windows and a dramatic glass staircase leading up to a suspended wine loft, the restaurant's most striking feature is arguably its lighting, which incorporates more than 300 gold globes designed to look as if they're floating in the air across the ceiling.

Where is Emeril.

MGM GRAND





CHILLED SEAFOOD

Appetizers

FRESH SHUCKED OYSTERS*

Served with Champagne Mignonette, Kicked up Cocktail Sauce, Lemon and Saltines

BAY SCALLOP CEVICHE*

Sweet Bay Scallops with Spicy Serrano Chile, Hearts of Palm, Cucumber and Cilantro Salsa served in Lettuce Cups with Shaved Radish and Jicama Slaw

SPICY TUNA TARTARE*

Roasted Jalapeno, Lime & Avocado Puree with Crispy Wonton Chips

CREOLE BOILED SHRIMP COCKTAIL

Local Micro Greens, Lemon, Capers & Red Onion with Spicy Horseradish and Cocktail Sauce

CHARRED SPANISH OCTOPUS

Sarda Fregola & Cucumber Salad, Sun Dried Tomato Vinaigrette and Basil Infused Oil

ALASKAN KING CRAB LEG REMOULADE

Sweet King Crab with Old Fashioned Remoulade Sauce and Local Micro Greens

TEMPURA FRIED SALMON ROLL*

Pickled Vegetables, Avocado, Wasabi and Spicy Soy Glaze

NEW ORLEANS FISH HOUSE SEAFOOD PLATTER*

Fresh Shucked Oysters, Creole Boiled Shrimp, King Crab Legs and Bay Scallop Ceviche

SOUPS

SEAFOOD & ANDOUILLE PORK SAUSAGE GUMBO

SWEET CORN BISQUE & MAINE LOBSTER

FALL RIVER CLAM CHOWDER

GREENS

SEASONAL APPLE & BUTTER LETTUCE

Toasted Marcona Almonds, Celery Leaves Tossed in a Honey Ginger Vinaigrette with Shaved Manchego Cheese

SWEET GEM LETTUCE CAESAR*

Marinated White Anchovies and Parmesan Cheese Crisps

TUSCAN KALE & SEASONAL FRUIT SALAD

Pomegranate & Blood Orange Vinaigrette, Toasted Pecans with Seasonal Fruits and Queso Mahon

BABY ICEBERG WEDGE

Crispy Bacon, Heirloom Tomato, California Blue Cheese, Sliced Red Onion and Buttermilk Ranch Dressing

CHEF'S SEAFOOD SALAD

Creole Boiled American Shrimp, Maine Lobster & Blue Crabmeat, with Chopped Mixed Lettuces, Egg, Piquillo Pepper, Radish, Cucumber and Green Goddess Dressing.

Choose from

Chicken Breast | Boiled, Fried or Grilled Shrimp | Chilled Alaskan King Crab | Creole Boiled Lobster

HOT STARTERS

EMERIL'S BARBECUED SHRIMP

Rosemary Biscuit and Shaved Chives

JUMBO LUMP BLUE CRAB CAKE

Mirliton & Pepper Chow Chow with Lemon Aioli

LOUISIANA CRAWFISH ÉTOUFFÉE

Spicy Crawfish Etouffee, Long Grain Rice and Shaved Green Onion

ALLIGATOR MEATBALLS

Sauce Piquant and Creole Mustard Emulsion

EMERIL'S NEW ORLEANS FISH HOUSE

MGM Grand
3799 Las Vegas Blvd S.
Las Vegas, NV 89109
702.891.7374
mgmgrand.com

Chef Emeril Lagasse brings his love of fresh seafood and signature "New New Orleans" style of cooking -- a twist on Louisiana's classic Creole dishes -- to his New Orleans Fish House. On the menu, you'll find Chef Emeril's kicked-up versions of market fresh fish and shellfish creations alongside flavorful steaks and inspired pork and chicken dishes. Paired with a wine list that received



GREEN CURRY STEAMED MUSSELS

Thai Bird Chiles, Coconut, Grilled Naan, Lime and Cilantro

CRYSTAL FRIED FLORIDA FROG LEGS

Shaved Celery Slaw and Buttermilk Ranch Dressing

SANDWICHES

FISH HOUSE CLUB SANDWICH

Chef's Market Fish, Butter Lettuce, Tomato, Avocado, Bacon, Ancho Chile Aioli on Fresh Baked Sourdough Bread with Sweet Corn Soup

CRYSTAL FRIED SHRIMP PO-BOY

Iceberg Lettuce, Tomato and Creole Mayo on Toasted Po-Boy Bread

ALL AMERICAN ANGUS BURGER*

White Cheddar Cheese, Lettuce, Vine Ripe Tomato, Pickles, Red Onion, Green Onion Aioli on a Warm Toasted Brioche Bun

EMERIL'S SIGNATURE DISHES

SWEET BARBECUED ATLANTIC SALMON*

Andouille Pork Sausage & Potato Hash with Spicy Onion Crust

PECAN CRUSTED TEXAS REDFISH

Anson Mills Pepperjack Cheese Grits, Garden Vegetable Ratatouille with Creole Meuniere Sauce

SEARED SEA SCALLOPS

Smoked Bacon & Black Eyed Pea Succotash with Sweet Corn Cream

SHELLFISH & PASTA

Wild Gulf Shrimp, Clams, Mussels & Hickory Smoked Bacon with Spaghetti and Roma Tomatoes tossed in a White Wine Sauce

SEAFOOD PAN ROAST

Chef's Selection of Fish Medallions, Mussels & Gulf Shrimp with Seafood & Andouille Pork Sausage Jambalaya with Lemon Butter Sauce

ROGER'S FARM CRISPY SEARED CHICKEN

Sea Salt & Fresh Herb Roasted Potatoes with Creole Mustard Pan Sauce and French Beans

GRILLED DOUBLE CUT PORK CHOP*

Chive Smashed Potatoes with Sautéed Kale, Baby Heirloom Tomatoes with Cider Reduction

NEW ORLEANS CEDAR CAMPFIRE RIB EYE STEAK*

Sautéed Trinity Vegetables, Warm Remoulade Sauce, Emeril's Homemade Worcestershire Sauce and Country Smashed Potatoes

PAN SEARED BLACK ANGUS FLAT IRON STEAK*

Grilled Garlic & Wild Mushrooms, Caramelized Onions with Cabernet Demi Glace

SIDE DISHES

HAND CUT CREOLE FRIES

COUNTRY SMASHED POTATOES

HERB BUTTERED PEE WEE POTATOES

BOURBON & BROWN SUGAR SWEET POTATOES

GARLIC & PARMESAN CHEESE BROCCOLINI

BRAISED COLLARD GREENS

BUTTERED ASPARAGUS

GRILLED TRUMPET MUSHROOM & GARLIC

GARDEN VEGETABLE RATATOUILLE

STONE GROUND ANSON MILLS PEPPERJACK CHEESE GRITS

NEW ORLEANS SEAFOOD & ANDOUILLE PORK SAUSAGE JAMBALAYA

HICKORY BACON & SMOKED FONTINA MAC & CHEESE

Wine Spectator magazine's "Best of Award of Excellence," and an imaginative sea-inspired design by New York's Rockwell Group, the restaurant will make you feel closer to the coast than the Vegas Strip. Enjoy an unforgettable meal at the Chef's Table with an ever-changing tasting menu. Signature dishes include barbeque shrimp, clam chowder and banana crème pie. Hours of Operation: Daily 11:30am -10pm. Happy Hour 2-6pm, 9:30 pm - close. Group reservations 702.891.7433. **Average Check \$38-\$45/person.**

Where is food fit for a king (and queen).

MONTE CARLO





ANDRE'S

RESTAURANT & LOUNGE



SMALL PLATES

SMOKED SALMON PARFAIT
cucumber dill salad, olive oil caviar

PORK RILLETTE
sweet pepper relish, toasted country bread

PICKLED VEGETABLES
5-herb sauce, garlic chips

GRILLED LAMB SAUSAGE
curried slaw

CAPONATA
crispy anchovies, toasted baguette

FRIED OYSTERS
lemon aioli

SALADS

HEIRLOOM TOMATO SALAD
fresh burrata cheese, nectarines, banyuls vinaigrette

CAESAR SALAD
tête de moine fleuret, croûtons

CHOPPED ICEBERG SALAD
smoked bacon, blue cheese crumbles, grilled corn, red onions, tarragon dressing

SOUPS

FRENCH ONION SOUP
gruyère cheese, toasted baguette, au gratin

LOBSTER BISQUE
chef's preparation

SOUP DU JOUR
seasonally inspired soup

RISOTTO AND PASTA

KING CRAB RAVIOLI
fresh peas, saffron sauce

PAPPARDELLE
braised chicken thigh, artichoke, cherry tomato

VEGETABLE RISOTTO
assortment of market vegetables

GLUTEN FREE QUINOA PASTA
roasted eggplant, bell pepper sauce **Gardein upon request**

APPETIZERS

Cold

SHRIMP & SCALLOPS
provençal style ceviche

BEEF CARPACCIO*
whole grain mustard chimichurri, yellow rice frisée, caper crackers

FOIE GRAS TERRINE
summer melon salad, toasted petite brioche

GOLDEN OSETRA CAVIAR
traditional condiments

Hot

ESCARGOTS DE BOURGOGNE
imported french snails, garlic butter & herbs

FRIED CALAMARI
charred citrus crème, warm fennel salad

**ANDRE'S
RESTAURANT & LOUNGE**
Monte Carlo
3770 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.798.7151

Las Vegas' most awarded and honored Restaurant is now open at the Monte Carlo Resort and Casino, located on the world famous Las Vegas Strip. Andre's Restaurant & Lounge at Monte Carlo now has a new sexy, luxurious, and modern urban feel, new offerings and a new chef de cuisine. Considered the first Las Vegas celebrity chef, André Rochat has enhanced his AAA Four Diamond restaurant by combining its original old-



FROG LEGS

rosemary and parsley persillade

PAN SEARED DUCK FOIE GRAS*

lemon and poppyseed sabayon, radicchio, toasted cornbread

MAIN COURSE

A la Carte

CHEF'S CUT

GRILLED 14 OZ BONE IN RIBEYE*

BRAISED BEEF SHORT RIBS*

GRILLED 8 OZ FLAT IRON STEAK*

MARKET CATCH

GRILLED SOCKEYE SALMON

SEARED WHITE SEA BASS

ROASTED CHÂTEAUBRIAND*

ANDRE'S CLASSICS

IMPORTED DOVER SOLE

potato crusted, brown butter emulsion, fingerling potato chips, vegetable roulade, toasted almonds and caper mimosa or sautéed vèronique, grenobloise or amandine, potato purée, vegetable roulade

MAINE LOBSTER THERMIDOR

brandied cream sauce, mushrooms, tarragon, broccolini

DIVER SCALLOP RISOTTO

riesling beurre blanc, saffron and yukon gold potato "risotto", roma tomato confit

SAUTÉED BLACK PEPPERCORN CRUSTED PETIT FILET*
sauce bordelaise, roasted potato cake, grilled green asparagus

WASABI CRUSTED LAMB CHOPS*

lamb jus, green pea pansotti, caramelized baby carrots

PAN SEARED DUCK BREAST*

pomegranate infused duck jus, phyllo wrapped duck confit, fava bean purée, summer squash and radishes

ROASTED CHICKEN BREAST*

natural jus, crab and potato croquettes, sautéed wild mushrooms and scallions

sauces

HORSERADISH CREAM

HOUSE-MADE STEAK SAUCE

BÈARNAISE

HOLLANDAISE

GREEN PEPPERCORN

SAUCE BORDELAISE

side dishes

ARTICHOKE AND TOMATO

GRILLED ASPARAGUS

ROASTED WILD MUSHROOMS

SAUTÉED BROCCOLINI

FRENCH FRIES

MASHED POTATOES

world charm with a modern twist to create a warm, welcoming atmosphere. Main Dining Room—Turquoise blue, the design firm's version of the traditional "French blue," is set against pearly white and gray walls throughout the restaurant and complemented by colorful contemporary artwork. Touches of glamour and sparkle are created with antiqued mirrors and whimsical silver chandelier-inspired sconces. In the main dining room, romantic candlelit tables dressed in white linen, fine sterling silver, Raynaud Limoges china by Alberto Pinto and delicate stemware complete the setting. Closed Mondays. **Entrées \$40–\$70.**

BRAND

STEAKHOUSE AND LOUNGE



APPETIZERS

CRISPY CALAMARI

Zucchini, Pepperoncini, 2 Dipping Sauces

LOBSTER ROLLS

Maine Lobster Salad, Brioche Rolls

HOT ROCKS*

Thinly Sliced Sirloin, Tableside Preparation

BEEF TARTARE*

Caper, Shallot, White Truffle Scented Balsamic

SLIDERS*

Western Buffalo Ranch Bison, Cheddar Cheese, Louis Sauce

LOLLIPOP WINGS

Signature Sauce, Blue Cheese, Carrot & Celery Sticks

CRISPY ROCK SHRIMP

Creamy Spicy Sauce, Chives

OYSTERS ROCKEFELLER

Berkshire Bacon, Totsoi, Fresh Origins Chervil

SALUMI & CHEESE BOARD

American Salumi, Fig Compote, Grilled Bruschetta, Carr Valley 4 year Cheddar, Hudson Valley Camembert, Point Reyes Blue, Laura Chenel Chevre

CRAB CAKES

Roasted Garlic-Old Bay Aioli, Petite Fresh Origins Greens, Red Wine Vinaigrette

JUMBO WHITE SHRIMP COCKTAIL

Spicy Horseradish Sauce, Fresh Lemon

OYSTERS ON THE HALF SHELL*

Mignonette, Cognac Aioli, Cocktail Sauce

SHELLFISH PLATTER*

Jumbo Shrimp, Oysters, Maine Lobster Mignonette, Cognac Aioli, Cocktail Sauce

SOUPS & SALADS

LOBSTER BISQUE

Maine Lobster, Basil

ONION SOUP

Caramelized Onion, Four Cheese Gratin

CLASSIC CAESAR SALAD

Romaine Hearts, Creamy Garlic & Parmesan, Warm Brioche Croutons

ROASTED TRIO OF VALDIVIA FARMS BEETS

Laura Chenel Goat Cheese, Pistachio, Central Valley Watermelon Radish, Petite Lettuce, Yuzu Vinaigrette

BRAND SALAD

Shrimp, Green Beans, Berkshire Bacon, Tomatoes, Red Wine Vinegar

CAPRESE SALAD

Heirloom Farms Tomatoes, Burrata Cheese, Crunchy Bread, Basil

THE BIG WEDGE

Central Valley Baby Iceberg Lettuce, Berkshire Bacon, Roquefort Cheese, Poached Pear, Buttermilk Dressing

ENTREES

CRISPY SKIN CHICKEN

Simply Roasted, Crisp Skin, Smoked Mashed Potatoes

ATLANTIC SALMON*

Basil Crushed Potato, Kalamata Olive Tapenade Tomato Butter Sauce

WILD MUSHROOM RAVIOLI

Trumpet Mushrooms, Duck Confit, Porcini Cream

ALASKAN HALIBUT

Lemon Risotto, Rock Shrimp, Lobster Broth

BRAND STEAKHOUSE & LOUNGE

at Monte Carlo
3770 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.730.6700

Creating the ultimate dining destination, BRAND Steakhouse & Lounge sets the standard for the contemporary steakhouse with top quality cuisine offerings. The finest selection of red meats from across the country such as a New York Sirloin, Filet Mignon, Brooklyn Filet, 20-ounce Tomahawk Rib Eye and a 14-ounce Colorado Double Lamb Chop all of which are cooked atop a wood



SLOW ROASTED PRIME RIB*

12 oz | 16 oz

THE BIG LOBSTER

2 Pound Crab Brioche Stuffed Maine Lobster

PAPPADELLE & SHORT RIB

Blistered Heirloom Farms Tomato, Cipollini Onions, Braised Short Rib

FROM THE WOOD BURNING GRILL

N.Y. SIRLOIN*

14 Ounce, 28 Day, Dry Age Bone In

FILET MIGNON*

8 oz | 10 oz

TOMAHAWK RIB EYE*

24 oz, Bone in

BERKRIDGE FARMS KUROBUTA PORK CHOP

Bourbon Glaze

CHEF'S NIGHTLY WAGYU SELECTION*

THE ULTIMATE STEAK*

Includes Your Choice of Side Dish & 2 Signature Steak Sauces

FOR 2 - 40 oz

FOR 4 - 80 oz

FOR 6 - 120 oz

Surf Your Steak

JUMBO LUMP CRAB

JUMBO SHRIMP

MAINE LOBSTER TAIL

DESSERTS

DOUGHNUT HOLES

Raspberry Sugar, Boston Cream, Nutella

COFFEE CREME BRULEE

Fresh Whipped Cream

NEW YORK STYLE CHEESECAKE

Philly Cream Cheese, Berry Compote

CHOCOHOLIC'S DREAM CAKE

Chocolate Cake, Chocolate Mousse, Raspberry Center

FRESHLY BAKED COOKIE BOX

Choice of Organic Milks

TRIO OF ICE CREAMS OR SORBETS

Chef's Nightly Assortment

CINNAMON BREAD PUDDING

Salted Caramel Ice Cream, Bourbon Glaze

WARM MOLTEN CAKE

Chocolate Center, Chocolate Fudge, Vanilla Ice Cream

SEASONAL FRUIT CRISP

Pear, Cranberry, Gingersnap Crumble, Pumpkin Ice Cream

CHEESE BOARD

4 Year Carr Valley Cheddar, Point Reyes Blue, Laura Chenel Chevre Hudson Valley Camembert, Seasonal Accompaniments

burning grill. The All-American menu features an eclectic assortment of comfort food and American classics. Fan favorites include: Hot Rocks, thinly sliced sirloin prepared tableside; Finger Licking Lollipop Wings with signature sauce, blue cheese, carrot and celery sticks; and Chilean Sea Bass served atop lemon risotto, rock shrimp and lobster broth. Open daily from 5-11 pm. Happy Hour Sunday - Thursday from 5-7pm. Average entrée price: \$40.

Diablo's

CANTINA - LAS VEGAS



STARTERS

"FULLY LOADED" POTATO SKINS

Bacon, Chorizo, Cheese, Sour Cream Guacamole & Pico de Gallo

DIABLO'S ANGRY CALAMARI

Fried Calamari, Crispy Chilies, Three Dipping Sauces

"TAQUITO" ULTIMATE ROLLED TACO

Rolled Crispy Tortillas with Chicken & Pork, Sour Cream, Pico de Gallo & Guacamole

TRADITIONAL BAKED QUESO FUNDIDO

Refried Beans, Cheese, Chorizo, Roasted Tomatillo Sauce & topped with Guacamole

DIABLO'S HOT WINGS

Mild, Medium, or Diablo's Signature XXX Rated Hot Sauce. Served with Smoked Jalapeño Blue Cheese Dipping Sauce

DIABLO'S SAMPLER PLATTER

Hand Rolled Taquitos, Hot Wings, Potato Skins and Angry Calamari served with a Smokey Chipotle Dipping Sauce

SOUPS & SALADS

BBQ RANCH CHICKEN SALAD

BBQ Chicken, Chopped Greens, Grilled Corn, Avocado, Alejandro Cheese, Crispy Onion Rings, Black Beans & Pico de Gallo

CHICKEN TOSTADA SALAD

Grilled Chicken, Mixed Greens, Red Cabbage, Black Beans, Cilantro, Crispy Tortilla Strips, Sour Cream, Vinaigrette Dressing, in a Tostada Bowl

CAESAR SALAD*

Crisp Romaine Lettuce, Creamy Parmesan Caesar Dressing, Warm Cheesy Crouton, Chicken, and Gaucho Steak available.

"CHUY'S" TORTILLA SOUP

Chicken, Vegetables, Cheese, Topped with Cilantro & Tortilla Strips

NACHOS

Devilish Piles of Crispy Corn Tortilla Chips. Layered with a Blend of Cheeses, Topped with Pico de Gallo, Guacamole & Sour Cream.

CHICKEN NACHOS

Slow Roasted & Pulled Chicken, Mexican Cheese Blend

SPICED SKIRT STEAK NACHOS

Chipotle Marinated Skirt Steak, Wood Grilled, Mexican Cheese Blend

FOUR CHEESE NACHOS

No Meat, All Cheese, Signature Mexican Cheese Blend

COMBO NACHOS

Chipotle Marinated Skirt Steak, Slow Roasted Chicken, Mexican Cheese Blend

STUFFED QUESADILLAS

Overflowing & Goopy Stuffed Quesadilla Wrapped in a Flour Tortilla. Served with Sour Cream, Guacamole and Pico de Gallo

ULTIMATE QUESADILLA

5 Layers, Carne Asada, Pork Carnitas, Jalapeno Chicken, Ranchero Beans, Guacamole And Cheese

CHICKEN QUESADILLA

Pulled Spicy Chicken, Smothered With Cheese & Cilantro

CHEESE QUESADILLA

Four Mexican Cheese Blend

FAJITAS

All Served with Sautéed Peppers, Onions, Pico de Gallo, Chunky Guacamole, Sour Cream, Cheese, Handmade Warm Flour Tortilla "Low Carb" Lettuce Cup Fajitas

CHICKEN | STEAK | COMBO

TACOS

All Tacos Are Soft Shell & Three To An Order. Topped with Shredded Lettuce, Jack Cheese & Served With Sour Cream, Guacamole,

DIABLO'S MEXICAN CANTINA

In front of Monte Carlo
3770 S. Las Vegas Blvd. S.
Las Vegas, NV 89109
702.730.7979

Casual yet charming, Diablo's Cantina' interior's vibrant lights illuminate the one-of-a-kind hand painted murals that line the walls alongside numerous plasma-screen TVs. The main level features a dining area and walk-up frozen/specialty drink bar, the second floor offers an open air bar and live entertainment, with spectacular views of the Strip. Never one to skimp on quality, Diablos serves



Pico de Gallo, Chipotle Mayo, Ranchero Beans & Mexican Rice.

STREET TACOS

Daily Creation, Corn Tortillas, Fresh Salsa, Assorted Fixins

DIABLO'S SIGNATURE STEAK TACOS

Char-Grilled Steak

JALAPENO CHICKEN TACOS

Slow-Roasted Chicken, Cilantro, Lime

BAJA FISH TACOS*

Cole Slaw, Pico De Gallo, Grilled Marinated Mahi Mahi

BURRITOS

All Burritos are Double Stuffed & Overflowing. Your Choice—Dry & Crispy or Smothered in Red Chili Sauce, Served with Sour Cream, Guacamole, Pico de Gallo, Ranchero Beans & Mexican Rice

PULLED CHICKEN BURRITO

Pulled Tender Chicken, Alejandro Cheese

STEAK BURRITO

Char-Grilled Marinated Steak, Alejandro Cheese

BEAN & CHEESE BURRITO

Ranchero Beans & Alejandro Cheese

VEGGIE BURRITO

Rice, Cilantro, Onions, Peppers, Grilled Corn & Cheese Topped with Chili Arbol Sauce & Sour Cream, Served with Black Beans.

SANDWICHES AND BURGERS

All Sandwiches & Burgers are Served with Hot Fries & a Crunchy Pickle

CHICKEN TORTA

Grilled Chicken, Avocado, Shredded Lettuce, Tomato, Queso Fresco, Pickled Jalapenos

BBQ PULLED PORK SANDWICH

Slow Cooked Pork, Piled High with Cole Slaw, Homemade BBQ

Sauce & Chipotle Mayonnaise

CARNE ASADA "FAJITA" SANDWICH

Grilled Seasoned Steak, Sautéed Peppers, Onions, Pepper Jack Cheese

BUFFALO CHICKEN SANDWICH

Crispy Chicken Tossed in Our Signature Wing Sauce

BAJA CHICKEN SANDWICH

Grilled Marinated Chicken, Smoked Bacon, Caramelized Onions, Swiss Cheese, Jalapeno Mayonnaise, Lettuce, Tomato

DIABLO'S JUMBO BURGER

Our Mouth Watering Prime Wood Grilled Burger, Lettuce, Tomato, Sliced Pickles & Louis Sauce. The Best Thing Since Sliced Bread

CASA SPECIALTIES

CARNE ASADA STEAK

Chipotle Chimichurri Marinade, Rice, Beans

GRILLED SALMON*

The Freshest Catch of the Day. Mesquite Hickory Grilled, Fresh Vegetables, Green Rice, Arbol Sauce

PORK CHILI VERDE ENCHILADAS

Roasted Tomatillos & Jalapenos, Queso Fresco

MEXICALI COMBINATION

Green Chili Enchilada, Taquito, Beef Taco

WOOD GRILLED CHICKEN

Half Roasted Chicken, Double Garlic Sour Cream, Smashed Potatoes, Asparagus, Ancho Chili Sauce

hand-made guacamole and the freshest vegetables and meat in the double-stuffed burritos. In addition to fiery nacho and taco options, other tempting Diablo's Cantina menu items include Stuffed Quesadillas, Sizzling Fajitas, and Diablo's Death Wing Challenge. For those diners who shy away from spice, Diablo's Cantina also offers equally impressive American bites, including Diablo's Jumbo Burger and BBQ Pulled Pork Sandwich. Open: Su-Th, 11 am-11 pm; F & Sa, 11 am-3 am. Happy Hour Daily from 3-7 pm. **Average entrée price: \$18**

DOUBLE[™] EST 2014 BARREL — ROADHOUSE —



SNACKS ON THIS

CHILI COTIJA CORN

Wood-grilled corn on the cobb, charred & smothered with dried chilies & cotija cheese...*a must-try!*

SMOKED CHICKEN WINGS

Choice of: Signature DB honey hot, Frank's classic buffalo or Habanero Bourbon BBQ

BBQ PORK QUESADILLA

BBQ pulled pork, smoked gouda cheese & double barrel chile verde

DB SNACK TOWER

Choose any 5 snacks & we stack them on a tower

Kickin' Lettuce Wraps

BBQ CHICKEN

Carrots, scallions, toasted almonds, jack cheese, lime dressing, jalapeno

AHI TUNA*

Creamy BBQ vinaigrette, crispy jicama, jalapeno

Fresh Oysters

(Order of 4)

BBQ BAKED

Applewood-smoked bacon, served with bourbon BBQ sauce

RAW*

On the half shell, served with bourbon BBQ sauce

Sliders

BBQ BEEF BRISKET

Pickled cabbage, garlic mayo, Monterey jack cheese

BUFFALO CHICKEN

Blue cheese, celery salad, hot sauce

BBQ PORK

Bread & butter pickles, melted cheddar cheese

Loaded Nachos

WOOD-GRILLED CHICKEN

Avocado, jalapeno, lime-cilantro, sour cream, cotija cheese

BBQ PULLED PORK & BEEF

Bbq baked beans, cheddar cheese, tomato, jalapeno, sour cream, cilantro, scallions

GREENS

Add grilled chicken breast or grilled shrimp skewers

DOUBLE BARREL CHOPPED SALAD

Crisp iceberg lettuce, avocado, tomatoes, corn, black beans, crispy tortillas, cheddar cheese, creamy BBQ vinaigrette

CHILLED SPINACH SALAD

Applewood-smoked bacon, blackberries, candied walnuts, manchego cheese, white-balsamic vinaigrette

CLASSIC CAESAR SALAD

Garlic croutons, shaved parmesan cheese, creamy Caesar dressing

FARMER SALAD

Field greens, hard-boiled eggs, tomatoes, cucumbers, carrots, string beans, corn, avocado, blue-cheese dressing

BARREL FRIED CHICKEN

THREE PIECES OF CHICKEN

One side & one biscuit

SEVEN PIECES OF CHICKEN

Two sides & two biscuits

FIFTEEN PIECES OF CHICKEN

Three sides & four biscuits

Double Barrel

Monte Carlo Resort & Casino
3770 Las Vegas Blvd. S.,
Las Vegas, NV 89109
702.222.7735

As part of the recently renovated front façade of Monte Carlo Resort & Casino known as "The Plaza," Double Barrel delivers live music, high-energy service and delicious food in a stunning indoor-outdoor space overlooking Las Vegas Boulevard. Signature dishes include Kickin' Lettuce Wraps, Barrel Fried Chicken, BBQ Pulled Pork Sliders. From Thursday-Saturdays, the res-



BOSS PLATES

8 OZ WOOD GRILLED, FLAT IRON STEAK SLATHERED WITH BBQ SAUCE*

8 OZ WOOD GRILLED, SKIRT STEAK MARINATED WITH GARLIC AND SPICES*

WOOD-GRILLED ATLANTIC SALMON FILLET*

SAMY BOY'S BBQ CHICKEN

BBQ BEEF BRISKET

BBQ SMOKES ST. LOUIS RIBS
half rack | full rack

WOOD-GRILLED & DB SPICED PRAWNS
Garlic Miso, Egg, Togarashi

BURGERS & SAMMIES

DOUBLE BARREL BURGER*

Our take on an American classic! Tomato, double barrel sauce & your choice of American, jack or cheddar cheese

SOUTHWESTERN BURGER*

Wood-grilled sautéed onions & peppers, pepper jack cheese, roasted red and green jalapeno, and chipotle mayo

BOURBON-GLAZED SALMON SAMMIE

Applewood-smoked bacon, avocado, marinated tomatoes

HYDE BURGER*

Sophisticated like its namesake. Bacon & onion jam, frisee, grilled tomatoes, grain mustard aioli

WOOD-GRILLED VEGGIE WRAP

Grilled summer squash, eggplant, mushrooms, bell peppers & onions, frisee, spicy yogurt sauce

WOOD-GRILLED CHICKEN SAMMIE

Pepper jack cheese, avocado, tomatoes, double barrel chile verde

PULLED PORK SAMMIE

Coleslaw, mustard BBQ sauce

STACK BBQ BURGER

Meat on meat, now we're talkin'! 5 oz BBQ brisket stacked on an 8 oz angus patty, topped with tobacco onions, bread & butter pickles, aged cheddar, north Carolina BBQ sauce

CAST-IRON FIXINS

FRIES

GARLIC FRIES

SWEET POTATO FRIES

POTATO SALAD

BAKED BEANS

STRING BEANS

MAC N' CHEESE

DESSERTS

DB ROOT BEER FLOAT

DB VANILLA CREAM ORANGE FLOAT

HOT APPLE COBBLER

WARM CHOCOLATE CHIP COOKIES

Add vanilla ice cream and caramel sauce

**Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

restaurant transforms into a nightlife venue that includes live dancers, a DJ and games such as beer pong, billiards and air hockey. The 210" screen is also inviting to various sport fans that want to watch their favorite team play. Restaurant Hours: Monday - Saturday, 11:30 a.m. - 11 p.m.; Sunday, 9 a.m. - 11 p.m. Entertainment Hours: Thursday - Saturday, 11 p.m. - 3 a.m. Website Address: sbe.com/doublebarrel/. For banquets/group dining information: events@doublebarrelLV.com. Average entrée price: \$25



SMALL PLATES

APPETIZER SAMPLER

Artichoke Spinach Dip, Tortilla Chips, Onion Rings, Buffalo Wings, Grilled Quesadilla

BREADED CALAMARI

Banana Peppers, Cocktail Sauce, Jalapeño Aioli

CHILI NACHOS

Guacamole, Pico de Gallo, Sour Cream. Add chicken or steak

GRILLED QUESADILLA

Guacamole, Pico de Gallo, Sour Cream. Add chicken or steak

GIANT WOOD-FIRED PRETZELS

Smoked Gouda Cheese Sauce, Yellow Mustard, Whole-Grain Dijon

CHICKEN TENDERS

Choice of Buffalo, BBQ, Teriyaki or Garlic Chili Sauce
Served with Pub Fries and Ranch or Blue Cheese Dressing

CHICKEN WINGS

Tossed in Your Choice of Buffalo, BBQ, Teriyaki or Garlic Chili Sauce
Served with Ranch or Blue Cheese Dressing

STACK OF RINGS

Beer-Battered White Onions, Homemade Ranch, Onion Ring Sauce

ARTICHOKE SPINACH DIP

Parmesan, Cheddar and Cream Cheese, Tortilla Chips, Garlic Crostini

MAC & CHEESE

Cheddar Cheese, Caramelized Onions, Toasted Breadcrumbs
Add Bacon

SOUPS & SALADS

SOUP OF THE DAY

NEWCASTLE BROWN ALE BEER & CHEDDAR SOUP

Broccoli Florets, Diced Potatoes

CHICKEN & DUMPLINGS

Pulled Chicken, Homemade Dumplings, Puff Pastry Crust

SAMUEL ADAMS BOSTON LAGER CHILI CON CARNE

Aged Cheddar Cheese, Sweet Onions, Green Onions, Sour Cream

MAYAN STEAK SALAD

Red Onions, Jicama, Cherry Tomatoes, Oranges, Roasted Corn, Avocado, Cumin Vinaigrette

CAESAR SALAD

Focaccia Croutons, Grana Padano Cheese. Add Chicken or steak

ASIAN CHICKEN SALAD

Soy-Marinated Chicken Breast, Mixed Greens, Oranges, Candied Cashews, Cilantro, Wonton Strips, Asian Vinaigrette

FARMER'S SALAD

Ground Chicken Patty, Mixed Greens, Sunny-Side Up Egg, White Balsamic Vinaigrette

COBB SALAD

Mixed Greens, Avocado, Blue Cheese, Bacon, Tomato, Egg, Blue Cheese Dressing. Add Chicken or Steak

WOOD-FIRED FLATBREAD

BBQ CHICKEN

Pulled Chicken, BBQ Sauce, Red Onions, Cilantro

SPICY PEPPERONI

Pepper Jack Cheese, Mozzarella, Jalapeños, Pepperoni, Red Onions

FOUR CHEESE

Mozzarella, White Cheddar, Parmesan, Provolone

MEATBALL

Marinara, Meatballs, Basil, Four Cheeses

GRILLED VEGETABLE

Roasted Peppers, Mushrooms, Onions, Marinara, Four Cheeses

THE PUB

Monte Carlo Resort & Casino
3770 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.730.7777

Not your ordinary watering hole, The Pub at Monte Carlo is your go-to spot for all things beer, food, sports and entertainment. Sample and savor hundreds of beers at the extensive bar, and feed your cravings with an impressive menu of seriously delicious American pub fare within this casual, yet stylishly contemporary atmosphere. Don't miss a single highlight of sports excitement with an



BURGERS

BUTCHER BURGER

50% Bacon, 50% Ground Angus Beef, Cheddar Cheese, Lettuce, Tomatoes, Onions, Bacon-Infused Pub Secret Sauce

KOBE BURGER*

Wagyu Beef, Caramelized Vidalia Onions, Havarti Cheese, Burgundy Wine Mayo

THE PUB BURGER*

Black Angus Beef, Cheddar Cheese, Lettuce, Tomatoes, Red Onions, The Pub Secret Sauce. Add Bacon or Sunny Side Up Egg

FIVE ALARM BURGER*

Black Angus Beef, Pepper Jack Cheese, Jalapeños, Spicy Buffalo Sauce, Lettuce, Tomatoes, Onions

LITTLE BOY BLUE BURGER*

Black Angus Beef, Bacon, Blue Cheese, Caramelized Onions, Mushrooms, Lettuce, Tomatoes, Onions

PORTOBELLO BURGER

Marinated Portobello, Caramelized Onions, Provolone Cheese, Lettuce, Tomatoes, Onions

GUS' BIG BITES

BONE -IN RIB -EYE*

Caramelized Shallot Butter, Garlic and Herb Mashed Potatoes, Asparagus

MAPLE-GLAZED SALMON

Garlic and Herb Mashed Potatoes, Asparagus

GOOSE ISLAND HONKER'S ALE FISH & CHIPS

Beer-Battered Cod Fish, Pub Fries, Coleslaw, Tartar Sauce

OVEN-ROASTED CHICKEN BREAST

Garlic and Herb Mashed Potatoes, Asparagus, Chicken Jus

GOOSE ISLAND MATILDA BRAISED SHORT RIBS

Baby Vegetables, Garlic and Herb Mashed Potatoes

SHEPHERD'S PIE

Ground Beef, Carrots, Onions, English Peas, Garlic and Herb Mashed Potatoes

FRIED SHRIMP BUCKET

Pub Fries, Cocktail and Tartar Sauce

BRATWURST & MASHED

Garlic and Herb Mashed Potatoes, Sauerkraut, Onion Gravy

SANDWICHES

PUB PRIME RIB DIP*

Hoagie Roll, Shaved Prime Rib, Caramelized Onions, Swiss Cheese, Onion Rings, Au Jus, Creamy Horseradish

BBQ BEEF BRISKET

Potato Bun, Slow-Roasted Brisket, Coleslaw, Caramelized Onions, BBQ Sauce

CALIENTE CHICKEN SANDWICH

Brioche Bun, Chicken Breast, Pepper Jack Cheese, Grilled Onions, Chipotle Mayo

CHICKEN BLT

Roasted Red Pepper-Asiago Bun, Grilled Chicken Breast, Bacon, Lettuce, Tomatoes, Mayo

TURKEY AVOCADO

Ciabatta Roll, Turkey Breast, Cheddar Cheese, Avocado, Lettuce, Tomatoes, Caramelized Onion Mayo

PUB DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESECAKE

PEAR & ALMOND TART

ROCKY ROAD BROWNIE

CHOCOLATE CROISSANT BREAD PUDDING

PUB S'MORES

STRAWBERRY MARGARITA MOUSSE

abundance of big screens, sure to make you feel right in the action. Make it a night to remember at The Pub and fuel the duel with the dueling pianos and live music. You can even throw your own private party in the exclusive “Keg Room.” Located on The Street of Dreams, it’s time to pull up a seat at The Pub—with something for everyone, it’s the ideal hangout with a little of everything for any appetite, thirst and hunger for great entertainment. Hours: Sunday–Thursday: 11:00 a.m.–11:00 p.m.; Friday–Saturday: 11:00 a.m.–3:00 a.m. **Entrées \$31–\$50.**



SNACKS + SIDES

MUSHROOM MISO

Tofu, Scallion

SALAD GREENS

Seasonal, Carrot Yuzu Vin

DIY SPICY TUNA*

Jalapeno, Taro, Pine Nuts

SCALLOP*

Pink Peppercorn, Soy Salt

OYSTER*

Seasonal, 1/2 Dozen

HOUSE PICKLES

Oshinko Cucumbers, Lotus Root, Carrots

ASSORTED KIMCHI

Bacon + Kale, Baby Radish, Or Caramelized

GRILLED

CHICKEN WINGS

Thai Chile, Bonito Salt, Lime

OCTOPUS

Haricot Vert, Egg Yolk, Enoki Mushrooms

SHISHITO PEPPERS

Ponzu, Shallot, Lemon

DUCK BREAST*

Shitake marmalade, Scallion

HAMACHI KAMA

Thai Peanut, Coconut Slaw

TOFU STEAK

Shiso, Pineapple, Praline

XINJIANG LAMB*

Cucumber, Cumin

WAGYU STEAK*

Funky Pesto, Seasonal Veg

NOODLES

LOGAN POSER RAMEN

Crispy Pork, Egg, Nori, Cucumber

SHRIMP RAMEN

Lobster Broth, Bean Sprouts, Kimchi

MAITAKE RAMEN

Mushroom Broth, Spicy Miso, Tofu, Egg

ROOSTER BALL RAMEN

Chicken Meat Ball, Bok Choy, Chile

KURO RAMEN

Black Garlic, Crispy Chicken, Red Cucumber

YAKI RAMEN

Lump Crab, Garlic Butter, Bok Choy, Crispy Leeks

MONSTER RAMEN

Shrimp, Maitake, Crispy Pork

Yusho

Monte Carlo Resort & Casino
3770 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.730.7777

Street food is simple—it's the great equalizer—no glamour required. Yusho is about the simple flavors of authentic street food. A hot grill provides intense flavors from seasonal proteins and vegetables, grilled to order over a chattering, hissing fire. Beer, wine and sake selections complement the fresh-grilled



CRISPY

2X FRIED CHICKEN
Kanzuri, Green Tea Lime

CHICKEN SKIN
Beer Mustard, Honey, Togarashi

CHICKEN DRUMMIES
Red Miso, Garlic, Sesame

BEIGNET SHRIMP
Corn, Curry, Fennel, Chili

VEGGIE TEMPURA
Seasonal Selection, Daikon Ponzu

BRAISED OX TAIL
Shishitos, Breadcrumbs

BBQ UNAGI DON
Garlic Miso, Egg, Togarashi

TERI CHICKEN DON
Sesame Teriyaki, Egg, Fried Garlic

CRAB FRIED-RICE
Mushrooms, Eggplant, Broth

BUNS

3 BUNS
Choice of . . .

CRISPY COD
Cucumber, Sesame, Watercress

CHARRED EGGPLANT
Japanese Mint, Plum, Peanuts

PORK SHOULDER
Kimchi, Cilantro

FRIED OYSTER
Panko, Fennel, Curry

CRISPY CHICKEN
Potato, Cauliflower, Chile

OMAKASE

SIX COURSE CHEF TASTING

** - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

flavors. Craft cocktails, wine and spirits are chosen for customized meal pairings. Experiment and discover!
Hours and Contact Information Sunday through Thursday 5pm to 11pm, Friday and Saturday 5 pm to 1 am, Phone (702) 730-7777, Email General Manager joshua.wolf@yusholv.com for banquet, group dining and private events. We serve our plates as small plates.

Where is my appetizer.

PROPERTIES NEAR LAS VEGAS STRIP





STARTERS*

QUESADILLA

Fresh sliced grilled chicken with a three cheese specialty blend, sour cream, guacamole and salsa served in a soft warm tortilla.

CHICKEN WINGS

Crispy seasoned wings tossed in your choice of BBQ, traditional buffalo sauce (mild or hot) or our signature island garlic & chili sauce, **mild or hot & spicy, served with 4oz. of ranch dressing, fresh carrot and celery sticks.

***In the Islands our version of mild is a bit spicy!!*

CHICKEN TENDERS

Lightly breaded chicken tenders tossed in your choice of BBQ, traditional buffalo sauce, mild or hot, or our signature island garlic & chili sauce, **mild or hot & spicy, served with 4oz. of ranch dressing, fresh carrot and celery sticks.

***In the Islands our version of mild is a bit spicy!!*

LOADED NACHOS

Warm and crispy tortilla chips topped with a zesty nacho cheese sauce, your choice of grilled chicken or ground beef, Pico de Gallo, accompanied by sour cream and guacamole.

BEER BATTERED ONION RINGS

Thick cut onion rings dipped in a special beer batter.

BASKET OF SEASONED TAVERN FRIES

SPECIALTY PIZZAS

All of our handmade pizzas are 12 inch and are served with crushed red chili flakes and parmesan cheese.

THREE CHEESE BLEND

A delicious blend of mozzarella, provolone and fontina cheese.

PEPPERONI

Sliced pepperoni served with our special blend of cheese.

CREATE YOUR OWN PIZZA

From the following ingredients: pepperoni, Canadian bacon, grilled chicken, sausage, jalapeno, mushrooms, peppers, onions, olives, pineapple and extra cheese.

Add \$1 for each additional topping.

BITS & BITES*

ISLAND STYLE RIBS

Tender pork ribs, slow roasted and basted with bourbon, brown sugar barbeque sauce served over crispy waffle fries.

This dish deserves to be accompanied by one of our great brews on tap.

MAC & CHEESE WITH PIT ROASTED HAM

Diced, cured, pit roasted ham served in a creamy three cheese sauce with macaroni, topped with toasted herbed bread crumbs.

Kids will love this one!!

GARLIC FRIES

Crispy fries tossed in a delicious garlic butter sauce, topped with Parmigiano reggiano cheese and fresh parsley.

17 South Booze and Bites

Tahiti Village
7200 Las Vegas Blvd. S.
Las Vegas, NV 89119
800.775.8463

Located in the floor to ceiling windowed eastern corner of the main lobby of Tahiti Village, 17 South features an array of draught beer on tap (24 handles) and a diverse comfort food menu including Chef John Gremo's famous Fish and chips, chicken wings, scratch prepared pizza, Ribs with an island garlic-chili sauce and seasonal specialties such as his signature New England



SPECIALTY BURGERS*

Our hamburgers are a delicious blend of short rib, chuck and certified American Black Angus beef. All burgers are served with seasoned tavern fries and a dill pickle on a specially selected soft hamburger bun.

THE TAHITI BURGER

A delicious blend of short rib, chuck and American Black Angus beef served with lettuce, farm fresh tomato and sweet onion.

BLACK AND BLEU (CHEESEBURGER)

Topped with Bleu Cheese, sautéed onions and mushrooms.

BARBEQUE BACON BURGER

Topped with delicious Applewood smoked bacon and our tangy barbeque.

ALL DAY*

CHOPPED MIXED GREENS

Topped with heirloom tomatoes, blue cheese crumbles, herbed croutons, fresh apple wood smoked bacon bits and diced cucumbers served with your choice of dressing.

May we suggest adding fresh grilled chicken (6oz.)

CLUB SANDWICH

Fresh roasted turkey, apple wood smoked bacon, lettuce, farm fresh tomato, lightly dressed with mayonnaise served on your choice of toasted wheat or white bread.

GRILLED CHICKEN CAESAR SALAD

Chilled romaine lettuce, shaved parmesan cheese, fresh sliced grilled chicken breast tossed in our tasty Caesar dressing.

GRILLED CHEESE WITH VINE RIPE TOMATO

A tasty blend of cheeses grilled to perfection with vine ripe tomato served on rustic sourdough bread.

Add Applewood smoked bacon

FISH AND CHIPS

New England haddock filets lightly battered served with tavern fries, fresh herb tartar sauce and malt vinegar, a specialty of 17 South.

GRILLED CHICKEN SANDWICH

Fresh grilled 8 oz. marinated boneless breast of chicken topped with your choice of our bourbon, brown sugar barbeque sauce or our special island garlic-chili sauce, served with lettuce, farm fresh tomato and sweet onion on a soft hamburger bun.

ALL BEEF HOT DOG

All beef hot dog grilled and served with mustard, relish and chopped sweet onion on a buttered hot dog bun.

Add cheese \$1

SWEETS*

FRESHLY BAKED CHOCOLATE CAKE WITH BAVARIAN CRÈME FILLING

HOMEMADE CARROT CAKE WITH CREAM CHEESE FILLING

20% gratuity is included on all checks.

*ALLERGY ALERT: If you have food allergies, please notify the server when placing your order. *Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellfish reduces the risk of food borne illnesses. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

Clam "Chowda" and slow roasted Prime rib of beef. 17 South's new design and décor is welcoming and relaxing with an outside deck overlooking the lushly landscaped pool area. Table top gaming at the bar, and two slot machines, is also available for your enjoyment. Hours and Days of Operation: Dining-Open daily from 11:00am until 10:00pm, Bar-.Open daily from 11:00am until 2:00am. Average entrée price: \$10.00



APPETIZER

GOLDEN OSETRA CAVIAR

Classic Condiments & Buckwheat Blini

HAMACHI CARPACCIO*

Celery Root & Apple Salad, Curry Crisps, Sesame-Soy Emulsion

FOIE GRAS TERRINE

Smoked Duck & Artichoke Crêpe, Orange Marmalade, Candied Pecans, Basil

MARKET GREENS

Asparagus, Hearts of Palm, Baby Artichokes, Tête De Moine, Balsamic Vinaigrette

BABY SPINACH SALAD

Duck Confit, Prosciutto, Quail Egg, Brioche, Truffle Vinaigrette

FRENCH ONION SOUP

Toasted Baguette, Gruyère Cheese

WHITE ASPARAGUS & ENGLISH PEA RISOTTO

Lemon-Poppy Crescenza Cheese, Parmesan, Herb Butter

ESCARGOT

Bone Marrow, Garlic Herb Butter, Heirloom Tomato, Garlic Chips

SAUTÉED FOIE GRAS

Rhubarb Panna Cotta, Toasted Almond Streusel, Caramelized Onion Gastrique

ENTRÉE

DUO OF SALMON*

Black Rice, Pickled Daikon, Salmon Springroll, Fresh Wasabi with Tamari Soy

BARRAMUNDI*

Asparagus, King Crab Leg, Avocado, Paprika Purée, Ruby Grapefruit, Caper Butter Sauce

DOVER SOLE*

Potato Purée, Spring Vegetables, Sauce Vèronique, Amandine or Grenobloise

ROASTED CHICKEN

Foie Gras, Mushrooms & Bacon, Sautéed Endive, Baby Kale, Maple Cider Sauce

VEAL WELLINGTON*

Braised Leeks, Parmesan Coulis, Prosciutto, Mushrooms, Truffle Jus

COLORADO RACK OF LAMB*

Merguez Sausage, Zucchini Galette, Eggplant Lamb-Zaalouk, Broccolini, Apricot Lamb Jus

FILET MIGNON*

Bone Marrow, Mushrooms, Roasted Carrots, Parsnips Purée, Bordeaux Sauce

RIB EYE CHOP*

Saffron Polenta, Cipollini Onion, Gorgonzola, Brussels Sprouts, Bacon, Mustard Beef Jus

DUCK BREAST*

Sautéed Foie Gras, Duck Confit Croustillant, Strawberries, Blueberry-Lemon Bread, Swiss Chard

CHEF'S TASTING MENU

Choose One Item From Each Course

Caviar Course-\$20 Supplement

RUSSIAN GOLDEN OSETRA CAVIAR

Salmon Gravlox, Crème Fraîche & Buckwheat Blini

TRUFFLE CAVIAR

Truffle Gelée, Capers, Egg, Crème Fraîche

VEGETARIAN TASTING CAVIAR

Marinated Cucumber, Carrot Ribbons & Crème Fraîche

ALIZE, DINING EXCELLENCE AT THE TOP OF THE PALMS

4321 W. Flamingo Rd.
Las Vegas, NV 89103
702.951.7000

André Rochat, Chef/Proprietor of the very respected and award-winning Andre's Restaurant, is the Doyen of Las Vegas restaurateurs. On November 15, 2001, André opened the crown jewel of his culinary empire, Alizé, located on the top floor of the Palms Casino Resort. Named after the gentle trade winds that sweep the French Caribbean Islands, Alizé features world-class cuisine, service and



First Course

HAMACHI CARPACCIO*

Quail Egg, Avocado, Vegetable Ceviche, Lime

SMOKED FISH TRIO

Sturgeon, Trout, Salmon, Assortment of Caviars & Accompaniments

CHILLED VICHYSOISE & TOMATO SOUP

Crispy Potatoes, Minced Chives, Truffle Oil

Second Course

SAUTÉED FOIE GRAS

Rhubarb Panna Cotta, Toasted Almond Streusel, Caramelized Onion Gastrique

FOIE GRAS TERRINE

Smoked Duck & Artichoke Crêpe, Orange Marmalade, Candied Pecans, Basil

MARKET GREEN TORCHON

Cucumber, Herbs, Roquefort, White Balsamic Vinaigrette

Third Course

SEARED SCALLOP

Braised Leeks, Osetra Caviar, Lemon Beurre Blanc

STEAMED SALMON*

Forbidden Black Rice, Pickled Daikon, Salmon Springroll, Fresh Wasabi with Tamari Soy

RED BEET GNOCCHI

Yellow Beets, Aged Goat Cheese, Mint, Bee Pollen

Fourth Course

DUCK BREAST*

Foie Gras, Strawberries, Blueberry-Lemon Bread, Swiss Chard

ROASTED CHICKEN

Foie Gras, Mushrooms & Bacon, Endive, Baby Kale, Maple Cider

WHITE ASPARAGUS & ENGLISH PEA RISOTTO

Lemon-Poppy Crescenza Cheese, Aged Parmesan, Herb Butter

Fifth Course

RACK OF LAMB*

Merguez Sausage, Zucchini Galette, Broccolini, Tzatziki Cream, Apricot Lamb Jus

VEAL WELLINGTON*

Prosciutto, Mushrooms, Asparagus, Truffle Jus

ROASTED & BRAISED SPRING VEGETABLES

Apple & Parsnip Puree, Baby Carrots, Cipollini Onion, Almonds

Sixth Course

TÊTE DE MOINE

Apricot Confiture, Aged Balsamic Vinegar, Zucchini Date Bread

ROBIOLA

Port Poached Prunes, Candied Pistachios, Rosemary Raisin Crisp

ETORKI

Sweet Onion & Honey Confiture, Rye Toast, Balsamic Vinegar

Seventh Course

LEMON CHIFFON

Blueberry Lavender Ice Cream & Blackberry Crisp

GRAND MARNIER SOUFFLÉ

Sabayon

CHOCOLATE SOUFFLÉ

Chocolate Sauce

Parties of 6 or more are subject to an 18% service charge.

Food minimum of \$40.00 per person

wine list; it has the most dramatic view of the famous Las Vegas Strip. Known for its superb food and excellent service, Alizé quickly became the talk of the town and has gained notoriety and accolades being named by Condé Nast Traveler Magazine as one of the top new restaurants in the world. Restaurant Hours: Daily, from 5:30 pm to Closing. Alize accommodates group dining and private events. The main dining room holds 120 people. You can also reserve the entire restaurant for large events. **Entrées from \$55.**



SMALL BITES

TABLESIDE GUACAMOLE
IMPERIAL SHRIMP
EMPANADAS
QUESO FUNDIDO
GORDITAS
CHAPULINES
MEXICAN SHRIMP COCKTAIL
AGUACHILES
QUESADILLA
EL DORADO NACHOS
DEEP FRIED TAQUITOS
TOSTADITAS DE TINGA
WINGS
SHRIMP TAQUITOS
TABLESIDE GHOST CHILI SALSA

SOUPS

POZOLE
ALBONDIGAS SOUP
MEXICAN CHILI

SALADS

CAESAR SALAD
TOSTADA SALAD
EL DORADO HOUSE SALAD
VEGGIE SALAD
TROPICAL SALAD
CHOPPED SALAD

STREET TACOS

CARNITAS
AL PASTOR
CARNE ASADA
PULLED CHICKEN
COCHINITA
CORN RAJAS TACOS

SIGNATURE TACOS

GRILLED MAHI
VEGGIE
SHRIMP
LETTUCE WRAPS

BURRITOS

CARNE ASADA BURRITO
VEGGIE BURRITO
PULLED CHICKEN BURRITO
CARNITAS RAJAS BURRITO

ENCHILADAS

CHEESE ENCHILADAS
CHICKEN ENCHILADAS
BEEF ENCHILADAS
SEAFOOD ENCHILADAS

FAJITA PLATTERS

GRILLED STEAK
CHICKEN
SHRIMP
MIX ANY TWO

El Dorado Cantina
Sapphire Plaza
3025 S Industrial Rd,
Las Vegas, NV 89109
702.722.2289

El Dorado Cantina is an upscale authentic Mexican restaurant located just off the Las Vegas Strip. Offering a complete GMO free menu with a wide array of organic options, this restaurant brings something new to the table. Traditional Mexican fare is served 24hrs a day, 7 days a week in an intimate,



SIGNATURE PLATES

CHICKEN FEINSTEIN
SIEGEL PLATE
YEMENIDJIAN TACO PLATE
PACO'S MOLE SAMPLER
STEAK BOWL
CHICKEN BOWL
SHRIMP BOWL
VEGGIE BOWL

Chicken

CHIPOTLE CHICKEN
CHICKEN MILANEZA
MOLE POBLANO

Steak

CARNE ASADA
STEAK AL CILANTRO

Pork

PORK CARNITAS
PORK MOLE VERDE
COCHINITA PIBIL

Shrimp

CILANTRO GARLIC SHRIMP
PINEAPPLE SHRIMP

Fish

CEDAR CHIPOTLE SALMON
TROPICAL MAHI
FRIED HUACHINANGO

TORTAS

TORTA DE MILANESA
TORTA DE CARNITAS

VEGETABLES & SIDES

STUFFED BELL PEPPER
MEXICAN CORN
CHILE RELLENO
SEASONAL VEGGIES

BREAKFAST SPECIALTIES

Served all day.

BREAKFAST QUESADILLA
BREAKFAST BURRITO
HUEVOS RANCHEROS
HUEVOS DIVORCIADOS
CHILAQUILES
SEASONAL FRUIT

THE FEAST

Served with cilantro rice & your choice of refried or black beans.

PEQUEÑO
MEDIANO

DESSERT

DEEP FRIED ICE CREAM
FLAN
FRESAS CON CREMA
CHURROS
TRES LECHES CAKE

Vegan, vegetarian and gluten free options available.

trendy setting. Aside from an incredible dining experience, El Dorado dedicates a night to all industry members, offering 50% off the full menu (Tuesdays) and features an all you can eat tacos and all you can drink beer special (Thursdays). El Dorado is available to host private events and offers off site catering.



**HOFBRÄUHAUS
LAS VEGAS**



STARTERS

SOUP OF THE DAY

CREAMY BAVARIAN POTATO SOUP

KARTOFFELPUFFER

BAVARIAN LIVER MOUSSE AND OBATZDA
(CHEESE SPECIALTY)

BAYERISCHER RADITELLER

GURKENSALAT

HB APPETIZER CHEESE PLATE

FRESHLY BAKED PRETZELS

JUMBO PRETZEL COMBO

JUMBO SIZE OKTOBERFEST PRETZEL

REGULAR SIZE PRETZEL

BAVARIAN SNACKS

WURSTSALAT

OBATZDA CLASSIC BAVARIAN APPETIZER

HOFBRÄUHAUS BROTZEITTELLER

SALADS

BAVARIAN CHEF SALAD

CLASSIC CAESAR SALAD

BAVARIAN SALAD PLATTER

CHICKEN SCHNITZEL SALAD

BURGERS AND SANDWICHES

served with french fries

HB RIESENBRATWURST

RIESENFLEISCHPFLANZERL

SCHNITZEL SANDWICH

CURRYWURST

CLASSIC BAVARIAN SAUSAGE SPECIALTIES

WURSTPLATTE

WEISSWÜRSTE

NÜRNBERGER ROSTBRATWÜRSTL

WIENER WÜRSTL

LEBERKÄSE

MARJORAM- VEAL BRATWÜRST * 100% VEAL

CHICKEN BRATWÜRST

HOFBRÄUHAUS LAS VEGAS
4501 Paradise Road
Las Vegas, Nevada 89169
702.853.BEER(2337)

Welcome to Hofbräuhaus Las Vegas, the first and only German beer hall and restaurant to call Las Vegas home. As an exact replica of the legendary Hofbräuhaus in Munich, Germany, we take great pride in giving you an



GREAT BAVARIAN SPECIALS

SCHNITZEL WIENER ART

VEGETARIAN SCHNITZEL

JÄGERSCHNITZEL

BREADED JÄGERSCHNITZEL

SCHWEINEBRATEN

HOFBRÄUHAUS PLATTE

GRILLHENDL

SAUERBRATEN

GEGRILLTE HÄHNCHENBRUST

OKTOBERFEST BRATENTELLER

HOFBRÄUHAUS STEAK SPECIALS

BIERKUTSCHER STEAK

FOR THE KIDS

HOT DOG

KID'S NOODLES

KID'S BURGER

FISH

GEBACKENES FISCHFILET

SEARED SALMON OR SEARED TILAPIA FILETS

SIDE DISHES

Bavarian potato salad, mashed potatoes, sauerkraut, spätzle, bread dumpling, red cabbage, potato dumpling, apple sauce, French Fries, HB salad, Vegetable of the Day, Mushroom gravy, American rye bread with butter, German rye bread with butter, Imported Bavarian sweet mustard, Spicy homemade onion mustard

FOR VEGETARIANS

KÄSEPÄTZLE

TWO GRILLED VEGAN FRANKFURTERS

DESSERTS

APFELSTRUDEL

KÄSEKUCHEN

SCHWARZWÄLDER KIRSCHTORTE

EIS MIT HIMBEEREN

FAMOUS HOFBRÄU BEERS

Draft Beer Specialties Imported From Germany Hofbräu
HOFBRÄU ORIGINAL

HOFBRÄU DUNKEL

HOFBRÄU HEFEWEIZEN

LUNCH MENU AVAILABLE.

experience as authentic and unforgettable as the 400-year-old original. From the traditional Beer Hall bursting with nightly live entertainment, to the tree-lined Beer Garden, everything has a bold touch of Bavaria you won't forget anytime soon. Open Sunday-Thursday 11am-11pm; Friday & Saturday 11am-midnight. **Average Entrées \$15-\$26**

MORTON'S[®]

THE STEAKHOUSE



APPETIZERS

AHI TUNA TOWER*

Avocado, Pico de Gallo, Wonton Crisps

MAINE LOBSTER COCKTAIL

Mustard Mayonnaise & Cocktail Sauce

JUMBO LUMP CRABMEAT COCKTAIL

Mustard Mayonnaise

PROSCIUTTO WRAPPED MOZZARELLA

Watercress Salad & Balsamic Glaze

SHORT RIB STEAK TACOS*

Tender Filet Mignon, Roasted Tomato Salsa, Pico de Gallo & Fresh Avocado

BROILED SEA SCALLOPS*

Wrapped in Bacon with Apricot Chutney

TUNA TACOS*

Avocado, Wakame & Pico de Gallo

JUMBO SHRIMP COCKTAIL*

1/2 DOZEN OYSTERS ON THE HALF-SHELL*

Cocktail Sauce

OYSTERS ROCKEFELLER*

Spinach, Parmesan & Pernod

BAKED ESCARGOT

Burgundy Butter & Puff Pastry

JUMBO LUMP CRAB CAKE

Mustard Mayonnaise

JUMBO SHRIMP ALEXANDER*

Beurre Blanc Sauce

MORTON'S PRIME OCEAN PLATTERS

Chilled*:

Maine Lobster, Jumbo Shrimp Cocktail, Jumbo Lump Crabmeat, Oysters on the Half-Shell, Alaskan King Crab Legs

Baked*:

Sea Scallops wrapped in Bacon, Jumbo Lump Crab Cakes, Oysters Rockefeller, Jumbo Shrimp Alexander

SOUPS & SALADS

BAKED FIVE ONION SOUP

Crusted with Swiss Cheese

LOBSTER BISQUE

CENTER-CUT ICEBERG

Our version of the Wedge, with Chopped Egg, Tomato, Bacon Bits & either Morton's Blue Cheese Dressing or Thousand Island Dressing

CAESAR SALAD

Classic Dressing

MORTON'S SALAD

Morton's Blue Cheese Dressing, Chopped Egg, Anchovies

SLICED BEEFSTEAK TOMATO

Purple Onion Vinaigrette or Morton's Blue Cheese

CHOPPED HOUSE SALAD

Iceberg & Romaine Lettuce, Cucumber, Bacon Bits, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado & Dijon Mustard Vinaigrette

CHOPPED SPINACH SALAD

Warm Bacon Dressing

BIBB LETTUCE SALAD

Blue Cheese, Pears, Toasted Walnuts, Balsamic Vinaigrette

MORTON'S THE STEAKHOUSE

400 East Flamingo Road
Las Vegas, NV 89169
702.893.0703
www.mortons.com

Renowned for its signature menu and legendary hospitality, Morton's The Steakhouse sets the standard for fine steakhouse dining. We serve only the finest quality foods, featuring USDA prime-aged beef, succulent seafood, hand-picked produce, decadent desserts and an award-winning wine list. 'Power Hour' in Bar 12•21 features specially priced beverages and Bar Bites



PRIME STEAKS & CHOPS

CENTER-CUT FILET MIGNON

SIGNATURE CUT PRIME NEW YORK STRIP

CENTER-CUT PRIME RIBEYE

CHICAGO STYLE PRIME BONE-IN RIBEYE

DOUBLE PORTERHOUSE FOR TWO

DOUBLE-CUT PRIME PORK CHOP

DOUBLE-CUT RIB LAMB CHOPS

PORTERHOUSE STEAK

BONE-IN VEAL CHOP

Black Truffle Butter

CAJUN RIBEYE STEAK

FIVE PEPPERCORN RUBBED PRIME STRIP STEAK

Bourbon Sauce Au Poivre

Upgrades

Bourbon Sauce Au Poivre • Blue Cheese Butter • Foie Gras-Cognac Butter • Black Truffle Butter

Make Any Steak "Oscar Style"

Jumbo Lump Crab, Asparagus & Béarnaise

SIGNATURE DISHES, POULTRY & SEAFOOD

CHICKEN CHRISTOPHER

Garlic Beurre Blanc Sauce

CHICKEN BIANCO

Artichoke, Capers & White Wine Sauce

HONEY-CHILI GLAZED SALMON FILLET*

Vegetable Relish

BRAISED BEEF SHORT RIB*

Wide Egg Noodles, Sour Cream & Chives

SHRIMP SCAMPI CAPELLINI*

Toasted Pine Nuts, Spinach, Tomato & White Wine

BRAISED BEEF SHORT RIB & JUMBO SEA SCALLOP
"SURF & TURF"*

Red Wine Demi-Glace

SHRIMP ALEXANDER*

Beurre Blanc Sauce

JUMBO LUMP CRAB CAKES

Mustard Mayonnaise

BAKED STUFFED JUMBO SHRIMP*

Crabmeat Stuffing & Parmesan Capellini

CHILEAN SEA BASS FILLET À LA NAGE

Jumbo Lump Crab, Lemon Butter, Asparagus

COLD WATER LOBSTER TAIL

ALASKAN KING CRAB LEGS

WHOLE BAKED MAINE LOBSTERS

MIXED GRILLS

A 6 OZ. FILET MIGNON* WITH 3 GRILLED SHRIMP*
& 2 BACON WRAPPED SCALLOPS*

FILLET OF FRESH SALMON* TOPPED WITH JUMBO
LUMP CRABMEAT WITH 3 GRILLED SHRIMP* & 2 BAKED
STUFFED SHRIMP*

A JUMBO LUMP CRAB CAKE WITH 3 GRILLED JUMBO
SHRIMP* & 2 JUMBO SHRIMP ALEXANDER*

during select hours. Private dining is also available for 10-150 people. Whatever the occasion, visit Morton's The Steakhouse and let us exceed your expectations.



PIERO'S ITALIAN CUISINE LAS VEGAS



APPETIZERS

Cold hors d'oeuvres

PEPERONI ARROSTITI

Red roasted bell peppers with garlic and olive oil

INSALATA FRUTTI 01 MARE*

Fresh seafood salad

PROSCIUTTO CON MELONE

Thinly sliced Parma ham and melon

SALMONE AFFUMICATO*

Freshly cut Scotch smoked salmon

CALAMARETTI MARINATI*

Marinated calamari salad

Hot hors d'oeuvres

CARCIOFO CON BATTUTO

Stuffed artichoke Roman style

MOZZARELLA FRITTA*

Mozzarella cheese, crisply fried, with anchovies, garlic, and parsley

CALAMARETTI FRITTI*

Crisply fried calamari

SAUTE' 01 VONGOLE*

Fresh steamed clams in light tomato sauce

COLLE IN BRODETTO*

Fresh mussels in light tomato sauce and touch of garlic

GAMBER ETTI EFAGLOLL*

Grilled shrimp, white beans, tomato, and scallions

SOUP

VERDURE ELEGUMIIN BRODO

Fresh vegetables and pasta in broth

PASTA EFAGIOLI

Pasta and bean soup - Peasant style

PASTA

Served With Piero's Italian Salad

AGNOLOTTI FRESCHI ALLA CREMA*

Country style fresh pasta stuffed with spinach, served with cream sauce

FETIUCCHINE AMODO MIO*

Fresh egg noodles with broccoli, porcini mushrooms, pancetta, cream and a touch of tomato

LINGUINE ALLA VONGOLE*

Thin pasta with fresh clams

LINGUINE PORTOFINO'

Thin pasta with fresh clams, mussels, shrimp, scallops, and calamari

LINGUINE ALL' ARAGOSTA*

Thin pasta with fresh live Maine lobster in a light tomato sauce

FETTUCCINE ALFREDO ALL' AUGUSTEO'

Fresh egg noodles tossed in thick cream and parmesan cheese

FETIUCCHINE ALLA PUTTANESCA

Fresh noodles with capers, olives, anchovies, and oregano in a tomato sauce

LINGUINE AL POMODORO

Thin pasta with marinara sauce

SALADS

INSALATA CAPRESE*

Roma tomato, fresh buffalo mozzarella, basil, pinenuts, oil, &vinegar

INSALATA CESARE'

Caesar salad

AVOCADO ECUORI 01 PALMA

Hearts of Palm and avocado salad

INSALATA ANCHOVIES

Fresh anchovies, Maui onion, tomato, and parmesan cheese

AVOCADO "PIERO"*

Avocado with shrimp and special sauce

PIERO'S ITALIAN CUISINE

355 Convention Center Dr.
Las Vegas, NV 89109
702.369.2305

For more than 32 years, Piero's Italian Cuisine has been one of the best know, most upscale restaurants - where scenes from the movie "Casino" were filmed. Ordinary diners can enjoy the same privacy, courtesy and VIP treatment as the numerous celebrities who enjoy this Las Vegas Institution. Since 1982, Piero's Italian Cuisine has been hosting world-class conventions,



ENTREES

Served With Piero's Italian Salad and Garden Fresh Vegetables.
OSSO BUCO

Braised veal shank in a light stock with tomatoes, porcini, diced vegetables and served on a bed of fettuccine.

VITELLO "DEL CHEF"*

Aveal dish of scaloppine, sauteed in light egg batter, topped with red bell peppers, prosciutto, and cheese

PICCATA CON FUNGHI*

Scaloppine with mushrooms, capers in butter and lemon sauce

COTOLETTA ALLA GRIGLIA*

Veal chop cooked simply on the grill

NODINO "GRAN DUCA' ALBA"*

Sauteed veal chop with mushrooms in a creamy brandy sauce

SALTIMBOCCA ALLA ROMANA*

Veal and prosciutto, sage, and white wine

SCALOPPINE MILANESE*

Lightly breaded veal with lemon

SCALOPPINE PARMIGIANA*

Sauteed veal with plum tomato, glazed with mozzarella and parmesan

FILETTO AL PEPE*

Filet steak with green peppercoms, cream liaisoned

FRACOSTA ALLA SORRENTINA*

Sauteed New York steak served with shallots, oregano, and olives

BISTECCA DI NEW YORK GRILLE*

New York steak marinated and plainly grilled

SUPREMA DI POLLO VESUVIO*

Chicken breast, tomato, fried eggplant, and mozzarella

POLLO ALLA MILANESE*

Lightly breaded, boneless breast of chicken

POLLO ALLA DIAVOLA*

Whole kosher chicken crisply roasted in pan

POLLO AL CARCIOFI*

Boneless breast of chicken, fresh artichoke hearts, touch of garlic, and wine

FISH

Served With Piero's Italian Salad and Garden Fresh Vegetables.
PESCE FRESCO*

Special nightly selections of fresh fish by the Chef, based on availability

SCAMPI "MONASTERO SANTA CHIARA"

Scampi sauteed in garlic, buller, parsley, lemon, and dry vermouth

"LA ZUPPA OI PESCE"*

Specialty of the House - Lobster, clams, mussels, shrimp, scallops, calamari, in light fish broth with a touch of tomato

ARAGOSTA ALLA GRIGLIA*

Fresh Maine lobster broiled, served with melted buller

ARAGOSTA FRA OIAVOLO*

Fresh Maine lobster broiled with apiquant tomato sauce

DESSERTS

SCELTAOAL CARRELLO*

From our dessert display

SORBETO ASSORTITA

Assorted sorbet

CASSATINAAL LIQUORE

Our spumone

CAFFÉ

ESPRESSO

AMERICANO

CAPPUCCINO

CAPPUCCINO ALL' AMORE

Piero's own famous mixture of espresso and assorted liqueurs artistically blended and topped with whipped cream.

group events, banquet, reception, party or any other special occasion. Their spaces can accommodate up to 170 guests, with banquet and catering services available for breakfast, lunch and dinner from Noon to 10pm. Average entree \$29-\$49. Hours: Dinner: Daily 5:30 p.m. -10:00pm | Bar: 5pm - Close. www.pieroscuisine.com
Banquet rooms are available for all your special occasions.

Where is the best comfort food.

NEW YORK-NEW YORK



NINE FINE IRISHMEN



Seasonal menu; items subject to change

STARTERS

DRUNKEN ONION RINGS

Bloody mary marinated and beer battered onion rings with spicy mustard

IRISH NACHOS

Fried potato slices, beer cheese sauce, chive aioli, and green onion

BEER 'N' CHEESE DIP

Creamy dip made with Smithwick's Ale and Irish cheddar cheese with assorted country breads

CRAB CAKE

Lump crab, chive aioli, cabbage slaw, with a balsamic reduction

FRIED SAUSAGES

Beer Battered Irish Sausage, Spicy Sausage, Guinness Mustard Sauce, Spicy Mustard Sauce

BAKED BRIE

Brie Cheese and Whisky marinated cherries wrapped in puff pastry with balsamic reduction and ciabatta bread lavosh

STEAMERS

Little Neck clams in a white wine, garlic and tomato broth served with ciabatta bread

CHICKEN WINGS

Buffalo or barbeque

FRIED DILL PICKLES

Beer Battered Pickle Chips, Tartar Sauce

FRIED SAUSAGES

Beer Battered Irish Sausage, Spicy Sausage, Guinness Mustard Sauce, Spicy Mustard Sauce

SOUPS & SALADS

COLCANNON SOUP

Creamy soup puréed with potatoes, cabbage and leeks, topped with crispy Irish bacon

NFI SALAD

Romaine with cherry tomatoes, Stilton blue cheese, dill pickles, and tossed with basil vinaigrette

HOUSE GREEN SALAD

Cherry tomatoes, cucumbers, red onions and balsamic vinaigrette

TOMATO SALAD

Goat, blue and farmhouse cheeses drizzled with extra virgin olive oil and balsamic reduction

TOMATO GIN SOUP

Creamy Tomato Soup, Dry Gin, White Wine, Mini Croutons

TRADITIONS

SHEPHERD'S PIE

Port wine infused beef tips and ground beef, onions and carrots, crusted with mashed potatoes

IRISH BANGERS

Traditional Irish sausages on garlic mashed potatoes with mushroom sauce and braised cabbage

LAMB STEW

Diced lamb with potatoes and vegetables in a traditional broth

CHICKEN POT PIE

Chicken breast, potatoes, carrots, onions and peas in a creamy tomato broth with a flaky crust

FISH & CHIPS

Beer battered cod and Irish chips with tartar sauce

NINE FINE IRISHMEN

New York-New York Hotel & Casino
3790 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.740.6463

This authentic Irish Pub serves authentic Irish cuisine made with only the freshest natural ingredients straight from Ireland. Enjoy Las Vegas' finest stouts, ales, lagers, and spirits at Nine Fine Irishmen. The pub also features



MAIN COURSES

HERB SEARED CHICKEN

Boursin cheese mushroom pudding, onion jam, and a lemon butter sauce

GRILLED SALMON

Caper and tomato butter sauce

FILET AND SHRIMP

Grilled filet, grilled shrimp, and onion jam with a lemon butter sauce

HORSERADISH CRUSTED MAHI MAHI

lemon butter sauce

MUSTARD CRUSTED RACK OF LAMB

Jameson peppercorn demi

14OZ BONE-IN NEW YORK STEAK

Melted blue cheese, Jameson peppercorn demi

14OZ BONE-IN RIB EYE

Cippollini onions, herbed tomato

SIDES

MASHED POTATOES

GRILLED ASPARAGUS

GREEN BEANS

ROASTED GARLIC MASHED POTATOES

GOAT CHEESE MASHED POTATOES

IRISH CHIPS

MAC N CHEESE

CREAMED CORN

DESSERTS

DRUNKEN WHISKEY APPLE CAKE

White vanilla cake baked with apples and Jameson whiskey, topped with vanilla ice cream and warm caramel sauce

BAILEY'S IRISH COFFEE CAKE

Lady finger cookies soaked in a Bailey's Irish Cream coffee, layered with a Jameson mascarpone cream

BREAD AND BUTTER PUDDING

Buttery baked brioche, with golden raisins, topped with whiskey cream and caramel sauces

ICE BOX LEMON CHEESECAKE

Graham Cracker Crust, Lemon Zest, Fresh Berries

GUINNESS CHOCOLATE BOMB

Warm Guinness chocolate cake, with a soft chocolate center, served with vanilla ice cream, topped with a Bailey's whipped cream and a Guinness chocolate ganache

BAILEY'S CRÈME BRULEE

Bailey's Custard, Sugar Crust

a Victorian-style bar, two levels of open-air patio overlooking the Las Vegas Strip and live entertainment and Irish tunes. Hours: 7 days a week, 11 am–2:45 am. Kitchen closes at 11 pm. Bar daily until 2:45 am. Happy Hour: Mon–Thu, 2 pm–5 pm. Nightly Live Entertainment: 9 pm–2:30 am. Reservations: 702.740.6463.
Average Check: \$25–\$40 per person.



BRUNCH

Pancakes

Three made from scratch pancakes; served with salted caramel butter and maple syrup

BUTTERMILK (V)

BLUEBERRY (V)

LEMON POPPY SEED BLUEBERRY (V)
with sweet cream

Breakfast Classics

URBAN BREAKFAST PLATTER

Two farm fresh eggs any style, choice of applewood smoked bacon or pork sausage links, asadero hash browns, butter-toasted wheat or sourdough toast, preserves

KILLER CHILAQUILES*

Tri-colored tortilla chips simmered in tomatillo salsa, topped with two farm fresh eggs any style, asadero, cilantro crema, queso fresco and pico de gallo

BREAKFAST BURRITOS

Egg and cheese with choice of steak, bacon or sausage

FILET MIGNON STEAK AND EGGS

Grilled filet mignon medallions and two farm fresh eggs any style served with asadero hash browns, butter-toasted wheat or sourdough toast, preserves

Eggs Benedict

Served on Wolferman's English Muffin + asadero hash browns or light kale romaine side salad

CLASSIC

Smoked pit ham, poached eggs, hollandaise sauce

TREEHUGGER (V)

Sliced fresh avocado, poached eggs, hollandaise sauce

FILET MIGNON

Grilled filet mignon medallions, poached eggs, topped with hollandaise sauce with fresh tarragon

DAILY LUNCH/DINNER

Urban Entrees

BIG RICK'S MAHI MAHI

Mahi mahi hand dusted with cornmeal and pan seared, with tomatillo slaw, fresh avocado, cilantro crema, chipotle aioli, pico de gallo and fresh lime

THE NEW YORK NEW YORK NY STRIP

A full center cut, 16oz Certified Angus Beef®, seasoned and chargrilled to order, served with choice of side

TOM'S BUTCHER STEAK

Certified Angus Beef® butcher cut, chargrilled to order and served with romaine, blue cheese and tomato salad

FRENCH PAN ROASTED CHICKEN

Crispy 1/2 chicken, herb marinated, pan roasted and glazed with chicken demi, served with choice of side

"BIG & STICKY" RIB RACK

St. Louis ribs hardwood smoked, slow cooked, double sauced and glazed with house made BBQ sauce, served with choice of side

LOBSTER + SHRIMP MAC & CHEESE

Butter-poached Maine Lobster and shrimp on top 3 cheese baked corkscrew pasta

BANGKOK PAN GLAZED SALMON

Pan roasted salmon glazed with Thai BBQ sauce on top a salad of baby kale, romaine, shredded cabbage, carrots, and cucumbers drizzled with sriracha, peanut dressing and soy dressing

Tom's Urban

NYNY Hotel and Casino
3790 S. Las Vegas Blvd.
Las Vegas, NV 89109
www.tomsurban.com

Make Tom's Urban your first, next, and last place to MEET, EAT + DRINK. A good time awaits you at Tom's Urban. Bring your friends and a healthy appetite for sharing a laugh - or many. The mix of epic cocktails and good eats infused with international liveliness shakes up any gathering, whether small and intimate or big and rowdy. Join us anytime - group outings,



FROM THE GRILL

Half pound buttered and chargrilled Certified Angus Beef® burger, black bean burger (v) or marinated chicken breast on a butter-toasted brioche bun. Served with shoestring garlic fries or sweet potato fries

TRUFFLE, PORTOBELLO + SWISS

GREEN CHILE ASADERO

Fire-roasted poblanos, asadero cheese

ALL AMERICAN

American cheese, mustard, ketchup, pickle

BACON AVOCADO

Cheddar cheese

KOREAN BBQ

Sriracha, sliced cucumbers, Asian peanut slaw

THE SIN CITY

American Cheese, fried egg, crispy onions, applewood-smoked bacon and BBQ sauce

DOUBLE DOWN

Any of our burgers as a double

TOM'S "ROAD TRIP" SANDWICHES

Served with shoestring garlic fries or sweet potato fries.

SADLER'S "TEXAS" PULLED PORK BBQ

Pit smoked pulled pork, fresh Granny Smith apple, mustard slaw, butter-toasted brioche roll

TRUFFLED MAINE LOBSTER ROLL

Maine Lobster, truffled mayo, wild arugula, butter-toasted brioche roll

CARNITAS CUBAN SANDWICH

Authentic carnitas, Pit ham, Swiss cheese, mustard, pickled onion, kosher dill, butter-toasted sourdough

BOULDER, COLORADO CLUB

Triple decker of shaved turkey, Havarti cheese, sliced avocado, applewood-smoked bacon, butter lettuce, tomato, mayo, cucumber on toasted wheat

PRIME RIB "PHILLY" CHEESESTEAK DIP*

3/4 pound of thinly shaved real prime rib served "Philly" style with Havarti cheese, beef demi-glace and horseradish cream

"ALMOST" CHICAGO DOG

Just under a full foot of Black Angus beef, 1/2 pound hot dog served with cheese, cheese sauce, tomato, pickle, spicy giardiniera, grilled onions served on a butter-toasted brioche bun

** Gluten Free Option*

(v) Vegetarian Option

special events, watching a game - or anything else you can imagine. Check out tomsurban.com to learn more about the man behind the name, recognized by Gourmet Magazine as one of the "Top 25 Food Entrepreneurs of the Last Quarter Century." We look forward to meeting you at Tom's Urban, where you're encouraged to mingle, sip and stir it up. Open for breakfast, lunch, dinner and late night. See full menu at website: www.tomsurban.com. **Average Price Point: \$10**

Where is refined dining.

PALAZZO





ITALIAN RESTAURANT • LOUNGE



APPETIZERS

- BAKED CLAMS OREGANATO
- EGGPLANT PARMIGIANO
- WAGYU STUFFED RICE BALLS
- SAUTÉED MUSSELS & CLAMS
- CRISPY FRIED CALAMARI
- CHARRED OCTOPUS
- TUNA TARTARE*
- SALUMI-FORMAGGI PLATTER
- SEARED SEA SCALLOPS
- IMPERIAL WAGYU CARPACCIO*

RAW BAR

- CLAMS ON THE HALF SHELL
Half Dozen | Dozen
- JUMBO SHRIMP COCKTAIL
- SEAFOOD PLATEAU PICCOLO
- OYSTERS ON THE HALF SHELL
Half Dozen | Dozen
- MAINE LOBSTER COCKTAIL
- SEAFOOD PLATEAU GRANDE

SALADS

- MIXED GREEN SALAD
- ROASTED BEET
- THE WEDGE
- CAESAR

SUN RIPENED TOMATO BUFALA MOZZARELLA

CHOPPED "LOUIE" SALAD

SOUPS

- VEGETABLE MINISTRONE
- LOBSTER FRA DIAVOLO BISQUE

THE MEATBALL

Made from Fresh Ground Imperial Wagyu, Italian Sausage and Veal. Handcrafted with fresh herbs & imported cheeses.

- MEATBALL WITH SAUSAGE RAGU
- MEATBALL WITH FRESH WHIPPED RICOTTA
- MEATBALL WITH SALAD AND GARLIC CROSTINI

HOUSE SPECIALTIES

- CHICKEN PARMIGIANO
- BRICK OVEN SALMON OREGANATO*
- CRISPY CHICKEN "DOMINIC"
- SHRIMP SCAMPI WITH ROASTED FENNEL
- CHICKEN MARSALA
- GRILLED BRANZINO PANZANELLA
- GRILLED TUNA WITH ROASTED ARTICHOKES*
- ROASTED CHILEAN SEA BASS
- FRESH WHOLE MAINE LOBSTER

PASTAS

- SPAGHETTI FRESH TOMATO AND BASIL
- FOUR CHEESE RAVIOLI

LAVO ITALIAN RESTAURANT AND NIGHTCLUB

Palazzo Resort Hotel Casino
3325 Las Vegas Blvd S.
Las Vegas, NV 89109
702.791.1800

LAVO Italian Restaurant and Nightclub, located at the Palazzo Resort Hotel Casino, inspires an intimacy beyond imagination. A favorite of locals and visitors alike, LAVO specializes in Southern Italian cuisine with signature offerings that include Baked Clams Oreganato, Sun-Ripened Tomato Bufala Mozzarella, Kobe Meatballs, Lobster Scampi Pizza and Risotto with Braised Short Ribs. The 300- seat restaurant includes



SPAGHETTI CARBONARA
PENNE ALLA VODKA
RIGATONI MELANZANA
CAVATELLI BOLOGNESE
ROCK SHRIMP RISOTTO
CHICKEN AND MUSHROOM RAVIOLI
SEMINOLA GNOCCHI
PENNE SEAFOOD ALFREDO
SPAGHETTI WITH MEATBALLS
LINGUINI WITH MIXED SEAFOOD

RACK VEAL CHOP
MILANESE
PARMIGIANO

BRICK OVEN PIZZA
18" Long
MARGHERITA
FOUR CHEESE
SPINACH AND ARTICHOKE
CARNE
LOBSTER SCAMPI STYLE

STEAKS*

*All Steaks are USDA Prime and Dry Aged for 28 Days
Our Steaks are Grilled and Seasoned with Sea Salt & Fresh Cracked
Black Pepper*
8 OZ. CENTER CUT FILET MIGNON

14 OZ. BONE-IN FILET MIGNON
14 OZ. NEW YORK STRIP
20 OZ. BONE-IN RIB EYE

EXTRAS

GORGONZOLA • BLACK TRUFFLE BUTTER • GARLIC
HERB BUTTER • BÉARNAISE* • CHIMICHURRI
HORSERADISH CREAM GREEN PEPPERCORN

TRIMMINGS

SEA SALT BAKED POTATO
TRUFFLED FRENCH FRIES
JUMBO ASPARAGUS
BRUSSELS SPROUTS
CREAMED SPINACH
CRISPY ZUCCHINI
GARLIC MASHED POTATOES
ROASTED ROSEMARY POTATOES
MIXED WILD MUSHROOMS
SAUTÉED BROCCOLI RABE
SAUTÉED SPINACH
STEAMED BROCCOLI
POLENTA FRIES

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

a 180-seat main dining room, a 20-seat private dining room and 100 seats on the outdoor patio overlooking the famed Las Vegas Strip. LAVO's full dinner menu is available seven days a week. After dinner, guests can go upstairs to LAVO Nightclub and dance away to the beats of resident DJs Vice, Reach, and Five. Open five nights a week, LAVO Nightclub is one of the favorites among the Vegas nightlife scene. RESTAURANT: 702.791.1800. Hours of Operation: Sunday–Thursday: 5 pm–12 am; Friday–Saturday: 5 pm–1 am. LAVO's Proper Brunch takes place every Sunday starting at 10 am. **Average entrée price \$28.**

MORELS

• FRENCH STEAKHOUSE & BISTRO •



ICED SEAFOOD

*OYSTERS OF THE DAY GF

East Coast & West Coast Daily Selections
Full or 1/2 Dozen, Mignonette, Fresh Horseradish, Fresh Lemon

WILD CAUGHT BAJA CALIFORNIA PRAWNS GF

Morels' Cocktail Sauce

MAINE LOBSTER GF

Full or 1/2, Tarragon Aioli

DUNGENESS CRAB GF

Full or 1/2, Citrus Aioli

*GRAND PLATEAU DE MER GF

1 Lobster, 8 Shrimp, 12 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

*PETIT PLATEAU DE MER GF

4 Shrimp, 6 Oysters, Octopus Ceviche, 1/2 Dungeness Crab

APPETIZERS

CLASSIC CHEESE FONDUE V

for two or more. Emmenthal & Gruyère Cheese

SHRIMP SCAMPI GF

Garlic, Shallots, Fresh Parsley, Lemon, Whole Butter White Wine Sauce

*TUNA TARTARE 18 GF

Avocado, Peppers, Cilantro, Pine Nuts, Sesame Oil

*CHEF'S PRIME BEEF TENDERLOIN TARTARE GF

Quail Egg, Truffled Potato Chips

DUNGENESS CRAB MEAT COCKTAIL

Fresh Tarragon, Celery, Housemade Mayo & Grilled Crostinis

*SEARED SCALLOPS GF

Beurre Blanc Sauce, Chanterelle Mushrooms

Rillettes From The Jar

BERKSHIRE PORK RILLETTE
Fresh Rosemary & French Baguette

SCOTTISH SALMON RILLETTE

Fresh Dill, Citrus & French Baguette

SOUP & SALAD

ONION SOUP GRATINÉE

SOUP OF THE DAY V

BURRATA HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Fresh Burrata Cheese, Arugula, Balsamic Vinaigrette

ENDIVE & POACHED PEAR SALAD

Toasted Cashews, Fresh Endive Lettuce, Dijon Champagne Vinaigrette

SOFT SHELL CRAB SALAD

Fried Soft Shell Crab, Watercress, Watermelon Radish, Lemon Vinaigrette

PETITE ROMAINE HEART SALAD V

served tableside - for two people
Roasted Garlic Caesar Dressing, Rustic Croutons

ROASTED GOLDEN & CHIOGGIA BEET SALAD V

Crispy Goat Cheese, Candied Walnuts, Field Greens

BOGGIATO FARMS BABY ICEBERG GF

House Dried Cherry Tomatoes, Spring Red Onion, Applewood Smoked Bacon, Blue d'Auvergne Dressing

STEAK HEIRLOOM TOMATO GF V

Ceviche Onions, Olive Oil & Balsamic Reduction

Morels French Steakhouse & Bistro

The Palazzo
3325 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.607.6333

Morels French Steakhouse & Bistro merges the classic steakhouse with innovative and unique culinary aspects, including an iced seafood bar and a cheese and charcuterie bar with more than 60 farmhouse and artisanal cheeses from around the world. Recipient of Wine Spectator's "Best of Award of Excellence" since 2010, Morels boasts an impressive wine collection with



MAIN COURSES

*PAN SEARED SCOTTISH SALMON GF

Beluga Lentils, Carrots, Sauce Bordelaise

HALIBUT PROVENCAL

Wine Braised Tomatoes, Preserved Lemon, Herb d'Provence, Crispy Potato

FRESH FETTUCINE & GRILLED SHRIMP 39

Asparagus, Tomato, Truffle Oil, Cream Sauce

MUSSELS MARINIÈRE

PEI Mussels, Fresh Tarragon, Garlic, Shallots, White Wine, Pommes Frites

OVEN ROASTED WHOLE MAINE LOBSTER

California Mango & Tomato Salsa, Basil Beurre Blanc

18 HOUR BRAISED SHORT RIB

Yukon Potato Purée, Carmelized Pearl Onions, Lardons of Bacon & Baby Carrots

LINGUINI CLAM

Linguini Pasta, Fresh Manila Clams, Garlic, Parsley, Red Chili Flakes, White Wine Sauce

BRICK COOKED SHELTON FARMS CHICKEN

Confit of Russian Fingerling Potato, Wilted Bloomsdale Spinach, Meyer Lemon & Caper Jus

*STEAKS

Grilled under our 1200 degree broiler

Iowa Corn Fed, Aged 28 Days

BONE IN NEW YORK SIRLOIN 20 OZ. GF

BONE IN RIB EYE STEAK 20 OZ. GF

BONE IN FILET MIGNON 14 OZ. GF

FILET MIGNON 8 OZ. GF

ALL NATURAL, Grass Fed, Tall Grass Farms, Kansas, Aged 28 Days

NEW YORK SIRLOIN 14 OZ. GF

PRIME, Midwestern Corn Fed, Dry Aged 35 Days

NEW YORK SIRLOIN 14 OZ. GF

RIB EYE STEAK 14 OZ. GF

*COLORADO RACK OF LAMB

Honey-Mustard Crust, Rosemary Bordelaise

TOMAHAWK 32 OZ. 70 PER GUEST

served tableside - for two people

Roasted Rosemary Potatoes, Fricassee of Baby Turnips, Onions & Carrots, Sauce Bordelaise

Sauces & Add To Cuts

Sauce Béarnaise*

Morel Mushroom Sauce

Gratinée of Blue d'Auvergne Cheese

Dungeness Crab Oscar

Chef prepares steaks to the following temperatures:

Rare - Red Cool Center | Medium Rare - Red Warm Center

Medium - Pink Warm Center | Medium Well - Slightly Pink Warm

Center | Well - Cooked Throughout

GF= Gluten Free | V=Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

more than 450 selections ranging from well-known wineries to limited-production, boutique wines. With a panoramic view of the Las Vegas Strip, the patio is the perfect spot to enjoy breakfast, brunch, lunch or dinner. Signature items from Executive Chef JL Carrera include the croque monsieur, steak frites or bone-in New York sirloin. Average entree price: \$40. For hours and additional information, visit MorelsLV.com.

Where is a people-watcher's paradise.

PARIS LAS VEGAS





SOMETHING TO SHARE

CHEESE & CHARCUTERIE

assorted cheeses, cured meats, housemade jelly, grilled bread

BEEF TARTARE*

filet mignon, shallot, egg yolk, chive, pickled mustard seed, rye crisp

CHILLED JUMBO SHRIMP

housemade cocktail sauce, fresh horseradish, lemon

MARYLAND CRAB CAKE

colossal lump crab, lemon, aioli, celery leaf salad

MEATBALLS

fire roasted tomato, parmesan polenta, crispy garlic & shallots

CRISPY BROCCOLINI

dried chili, citrus, golden balsamic

HUMMUS BRUSCHETTA

crushed chickpeas, tahini, lemon, feta, crispy pita

OVERCOOKED BACON

applewood smoked bacon, cinnamon, nutmeg, maple aioli

BAKED CHEESE

carr valley wisconsin cheese, fig jelly

SOFT PRETZELS

salted pretzels, whole grain mustard cheese dip

SMOTHERED FRIES

pulled pork, cheese curds, bbq gravy

CHIPS & DIP

wavy potato chips, onion dip, green peppercorn

ENTRÉE

FILET MIGNON*, 7OZ

charbroiled, spring asparagus, garlic butter

NEW YORK*, 10OZ

charbroiled, blue cheese butter, spring asparagus

RIB-EYE*, 14OZ

charbroiled, spring asparagus, garlic butter

ROASTED BRANZINO

couscous, baby spinach, sweet tomato, pesto

GRILLED KING SALMON*

manhattan clam chowder, arugula salad

LAMB OSSO BUCCO

golden raisin couscous, raita, pickled eggplant

SPICY JAMBALAYA

gulf shrimp, chicken confit, andouille sausage, rice

CHICKEN & WAFFLES

apple-cheddar waffle, apple butter, bourbon maple syrup

CLASSIC BURGER*

kobe beef, aged wisconsin cheddar, peppered bacon, sesame bun, 1000 island

A LITTLE EXTRA

CRISPY FRENCH FRIES

sea salt

MAC & CHEESE

gemelli, aged cheeses, bacon breadcrumbs

HEXX KITCHEN + BAR

3655 Las Vegas Boulevard South
Las Vegas, NV 89109
Reservations - 702.331.5100
or hexxlasvegas.com

Located in the heart of the Strip inside Paris Las Vegas, HEXX kitchen + bar is open 24 hours a day, seven days a week. With spectacular patio dining and unparalleled views of the Fountains of Bellagio, HEXX is the ideal location for breakfast, lunch or dinner, a late-night snack or a lively atmosphere to enjoy drinks. The menu focuses on dishes made from fresh, quality-



CRUSHED YUKON GOLD POTATOES
pecorino, crispy garlic, arugula

LOADED MASHED POTATOES
crispy bacon, chives, cheddar, sour cream

ROASTED SPRING ASPARAGUS
sea salt, olive oil

OVEN ROASTED WILD MUSHROOMS
oyster, portabella

SOUP & SALAD

SIMPLE SALAD
butter lettuce, snow white cheddar, chive, candied cocoa nibs,
white balsamic vinaigrette

TRADITIONAL CAESAR
romaine lettuce, parmesan, garlic croutons, lemon

PANZANELLA SALAD
petite lettuce, rustic bread, fennel, tomatoes, red onions,
roasted tomato vinaigrette

ROASTED TOMATO BISQUE
heirloom tomatoes, garlic, basil oil

OVEN-FIRED PIZZA

MARGHERITA
fresh mozzarella, roasted tomatoes, olive oil, basil

PEPPERONI
fresh mozzarella, arrabiata sauce, onion, roasted garlic

SAUSAGE
housemade fennel sausage, fresh mozzarella, pesto, baby spinach

MUSHROOM
oven roasted wild mushrooms, onion, mushroom cream,
goat cheese, tarragon

PASTA

TAGLIATELLE BOLOGNESE
braised beef short rib, tagliatelle, truffled ricotta, nutmeg

PAPPARDELLE
wild mushroom, baby spinach, portabella cream, parmesan

SPAGHETTI CARBONARA
housemade pancetta, pecorino, cracked black pepper, egg

SPAGHETTI & MEATBALLS
spaghetti, meatballs, tomato sauce, fresh basil, parmesan cheese

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.

Additional menus at www.hexxlasvegas.com

- Breakfast
- Lunch
- Dinner
- Late-Night
- Dessert

Always Open 24/7

sourced ingredients and the comprehensive beverage program offers cocktails, wine and beer from around the globe. As Nevada's first bean-to-bar chocolate maker, HEXX invites guests to watch and experience the process of chocolate making in its state-of-the-art exhibition kitchen. Groups & Events - 702.577.1814
HEXX Chocolate & Confexxions (retail) - 302.331.551

Where is a dreamy dessert.

THE SHOPS AT CRYSTALS



MASTRO'S OCEAN CLUB



APPETIZERS

- SHRIMP COCKTAIL
- FRIED CALAMARI
- DUNGENESS CRAB COCKTAIL
- ESCARGOT
- LOBSTER COCKTAIL
- STEAMED MUSSELS
- OYSTERS ON HALF SHELL
- SEARED AHI TUNA
- SNOW CRAB CLAWS
- OYSTERS ROCKEFELLER
- CHILLED ALASKAN KING CRAB LEGS
- SAUTÉED SHRIMP
- SAUTÉED SEA SCALLOPS
- CAVIAR
- VANILLA BATTERED SHRIMP
- AHI TUNA TARTARE
- CHILLED ALASKAN KING CRAB CLAWS
- MASTRO'S SEAFOOD TOWER
Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

SOUPS & SALADS

- BOSTON CLAM CHOWDER
- BEEFSTEAK TOMATO & ONION
- OCEAN CLUB HOUSE SALAD
- LOBSTER BISQUE
- CHOPPED SALAD
- CAESAR SALAD
- OCEAN CLUB ICEBERG WEDGE
- SPICY MAMBO SALAD
- HEIRLOOM TOMATO & BURRATA CHEESE

SUSHI SELECTIONS

*Developed exclusively for Mastro's Ocean Club
by Chef Angel Carbajal of Nick-San Cabo San Lucas.*

- AHI TUNA TOSTADA
- MAGURO LIME ROLL
- SHRIMP ROLL
- CLEAR LOBSTER ROLL
- JALAPENO TUNA SASHIMI
- HAMACHI WITH CRISPY ONIONS
- SEARED ALBACORE WITH BLACK TRUFFLES
- VEGGIE ROLL

MASTRO'S OCEAN CLUB
Crystals at CityCenter
3720 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.798.7115

Mastro's Ocean Club Las Vegas enlivens the soaring interior of an 80-foot-tall Tree House, a sculptural centerpiece in Crystals at CityCenter. Mastro's menu is famous for its selection of the freshest in upscale seafood and hand-cut prime steaks (served on sizzling 400-degree plates). Signature items include the three-tiered iced Seafood Tower appetizer, Bone-In Filet,



SEAFOOD

CHILEAN SEA BASS
AHI TUNA SASHIMI STYLE
SCOTTISH SALMON FILET
PACIFIC SWORDFISH
FILLET OF ARCTIC CHAR "OREGANATA"
SAUTÉED SEA SCALLOPS
HAWAIIAN BIG EYE TUNA
LEMON SOLE
ALASKAN KING CRAB LEGS
TWIN LOBSTER TAILS
VANILLA BATTERED TWIN LOBSTER TAILS
BROILED LIVE MAINE LOBSTER

MASTRO'S STEAKS & CHOPS

PETIT FILET 6OZ
FILET 8OZ OR 12OZ
BONE-IN FILET 12OZ
BONE-IN FILET 18OZ
NEW YORK STRIP 16OZ
BONE-IN RIBEYE 22OZ
BONE-IN KC STRIP 18OZ
HERB ROASTED CHICKEN 24 OZ
RACK OF LAMB 22 OZ

POTATOES & FRESH VEGETABLES

GORGONZOLA MAC & CHEESE
LOBSTER MASHED POTATOES
SWEET POTATO FRIES
ALASKAN KING CRAB BLACK TRUFFLE GNOCCHI
GREEN BEANS WITH SLICED ALMONDS
1 LB BAKED POTATO
ROASTED BRUSSELS SPROUTS
TWICE BAKED POTATO
CREAMED SPINACH
CREAMED CORN
GARLIC MASHED POTATOES
SAUTÉED SUGAR SNAP PEAS
SPINACH—STEAMED OR SAUTÉED
SCALLOPED POTATOES
BROCCOLI—STEAMED OR SAUTÉED
FRENCH-FRIED POTATOES
ASPARAGUS—STEAMED OR SAUTÉED
SEA SALT & VINEGAR FRIES
SAUTÉED MUSHROOMS
COLOSSAL ONION RINGS
MASHED SWEET POTATOES

family-style Lobster Mashed Potatoes and a one-of-a-kind Warm Butter Cake. The extensive cocktail menu features both classics and current trends and an award-winning wine list with more than 500 selections, 50+ available by the glass. For large groups or private events, three elegant private dining rooms overlooking the Tree House seat up to 75 guests and are equipped with audio and video options. Mastro's Ocean Club is also available for exclusive buyout, seating up to 300 guests. **Average entrée price: \$45.**

Where is a view to a thrill.

STRATOSPHERE





STARTERS

SAMPLER PLATTER

Steak & smoked cheddar potato skins, choice of Buffalo or sweet chili lime chicken wings and applewood bacon jalapeño wrapped prawns

APPLEWOOD BACON JALAPEÑO WRAPPED PRAWNS GF

With guava barbecue sauce and roasted lemon

BUFFALO STYLE & CHILI LIME CHICKEN WINGS

With blue cheese dressing

SPINACH ARTICHOKE DIP

With grilled flatbread

FRIED CALAMARI*

With marinara sauce

TENDERLOIN TIP QUESADILLA

With cheddar blend and pico de gallo, served with fire-roasted salsa

STEAK & SMOKED CHEDDAR POTATO SKINS GF

With sour cream and scallions

BEER BATTERED ONION RINGS

With house BBQ sauce

SALADS & SOUPS

Add blackened chicken, seasoned shrimp or tenderloin tips to any salad

KANSAS CHOPPED SALAD GF

Seasonal greens tossed with smoked cheddar, avocado, other market fresh ingredients and your choice of dressing

CAESAR SALAD

With hearts of romaine, garlic croutons

COBB SALAD

Avocado, blue cheese, tomato, bacon and olives

FRENCH ONION SOUP AU GRATIN

Cast iron skillet filled with a savory broth and smothered with melted Gruyère cheese

SOUP OF THE DAY

Chef's savory creation

HOUSE SALAD GF

Our popular seasonal greens salad

STEAKS

Upper Two Thirds USDA choice beef

Served with Idaho French fries or baked potato

18 OZ. BONE IN NEW YORK STRIP STEAK*

With your choice of sauce

8 OZ. CHARGRILLED FILET OF BEEF*

With sauce poivre

12 OZ. CHARGRILLED BONELESS RIB EYE STEAK**

With wild mushroom sauce

10 OZ. GARLIC RUBBED USDA PRIME FLAT IRON STEAK*

8 OZ. CHARBROILED CENTER CUT TOP SIRLOIN*

12 OZ. HORSERADISH CRUSTED CHUCK STEAK* GF

With a grilled beefsteak tomato, mushrooms and red wine reduction

SEAFOOD

Served with seasonal rice pilaf

PETITE TWIN LOBSTER TAILS* GF

With citrus beurre blanc

BLACKENED MAHI MAHI

With roasted pineapple and mango salsa

MCCALL'S

Stratosphere Hotel, Casino & Tower
2000 Las Vegas Blvd. S.
Las Vegas, NV 89104
702.380.7777

McCall's Heartland Grill, at the north end of Stratosphere Casino, Hotel & Tower, offers hearty Midwestern-style steaks and fresh coastal seafood in a sleek yet cozy "cowboy chic" atmosphere featuring intimate booths, stacked stone and natural woods. With a menu designed by Celebrity Chef Rick Giffen, you'll enjoy the finest cuts of meat & seafood, the freshest ingredients



MARKET FRESH BEER BATTERED FISH & CHIPS

With seasoned Idaho fries and spiced tartar sauce

SAUTÉED SHRIMP SCAMPI

With seasonal rice pilaf

BARBECUE CRUSTED SCOTTISH SALMON*•

With white wine butter sauce

PASTA

SEAFOOD FETTUCCINI

With lobster, shrimp, seasonal fish and pesto green curry sauce

CAJUN CHICKEN & ANDOUILLE SAUSAGE PENNE PASTA*

With roasted garlic tomato concassé

BUILD YOUR OWN PASTA

Choose penne pasta or fettuccini tossed with creamy Alfredo sauce or zesty marinara

With grilled chicken or shrimp

SIGNATURE FAVORITE

Sandwiches served with Idaho French fries

HALF RACK OF CHILI ROASTED ST. LOUIS RIBS• GF

With potato straws and cilantro pesto

SPINACH AND POBLANO FILLED BALSAMIC ROASTED PORTOBELLO

With a grilled beefsteak tomato, sautéed artichoke hearts and white wine butter sauce

TERIYAKI GRILLED CHICKEN BREAST

With grilled pineapple and tempura Maui onion

STEAKHOUSE GRILLED RIB EYE SANDWICH

With sautéed mushrooms and horseradish butter

CITRUS ROASTED CHICKEN BREAST

With grilled beefsteak tomato

ROASTED BUFFALO BLUE CHEESE CHICKEN BREAST SANDWICH

CALIFORNIA GRILLED CHICKEN SANDWICH

With avocado, vine ripe tomatoes, lettuce, Swiss cheese & angel hair onion straws

MONTEREY TURKEY MELT

With avocado, smoked bacon and provolone

BACON CHEDDAR BURGER

Grilled USDA ground chuck patty smothered in house BBQ sauce

ADDITIONS

LOADED IDAHO BAKED POTATO

With traditional fixin's GF

CREAMED SPINACH

BUTTERMILK MASHED POTATOES GF

BLUE LAKE GREEN BEANS

With macadamia nuts GF

SEASONED IDAHO FRIES

SEASONAL RICE PILAF

STEAMED BROCCOLI

GF = Gluten Free •• = Chef Selection

*Consuming raw or undercooked meats, poultry, seafood, shell-stock or eggs may increase your risk of foodborne illness.

Visit StratosphereHotel.com, or call 702.380.7777 or 800.99. TOWER (998.6937). All major credit cards accepted. For banquet and group dining information, call 702.383.5600.

and savory pairings of sauces & seasonings. Try signature favorites like chili roasted St. Louis ribs, barbecue crusted Scottish salmon with white wine butter sauce or the melt-in-your-mouth boneless rib eye. McCall's also features a full-service bar and a wine nook for sampling the featured wine of the day. The 153-seat dining room includes a private dining room perfect for intimate meetings. McCall's Heartland Grill is open seven days a week. Dinner is served 3pm to 11pm. **Average entrée price \$25**

top OF THE world

STRATOSPHERE

L A S V E G A S



APPETIZERS

GRILLED PORTOBELLO & BUFFALO MOZZARELLA

Roasted red pepper, herb oil & balsamic essence GF

ROASTED KUROBUTA PORK BELLY WITH ASIAN CHIMICHURRI

Roasted parsnip & apple, aji amarillo cilantro coulis GF

SMOKED ATLANTIC SALMON WITH BRIOCHE TOAST*

Capers, shallot & crème fraîche. Cold smoked

MOSAIC OF CHILLED SEAFOOD*

Four oysters, four Gulf prawns, south of the border lobster cocktail sauce, Alaskan king crab, ahi & salmon poke GF

SHRIMP AND LOBSTER COCKTAIL*

Three large Gulf prawns, south of the border lobster cocktail sauce. (Tomato, jalapeño, avocado, onion, cilantro, oregano and lime juice) GF

ORGANIC AUSTRALIAN WAGYU FILET CARPACCIO*

Parmesan Reggiano, white truffle sea salt, garnished with potato gaufrettes. Raw preparation GF

SEARED JUMBO LUMP CRAB CAKE

Asian cabbage slaw & Peppadew rémoulade

PAN SEARED FOIE GRAS WITH COCOA NIB FLEUR DE SEL*

Seasonal chutney, balsamic reduction & toasted brioche

HALF DOZEN OYSTERS, CHEF'S SELECTION*

Cocktail sauce & champagne mignonette GF

SOUP AND SALAD

SOUP OF THE DAY

LOBSTER BISQUE

Traditional bisque with brandy, garnished with lobster cream

FIELD GREENS WITH BALSAMIC VINAIGRETTE

Teardrop tomatoes, cucumber, red onion, fennel & roasted beet GF

ICEBERG WEDGE WITH NUESKE'S BACON & OVEN ROASTED TOMATO

White wine Dijon vinaigrette, Maytag Blue Cheese & chopped chive GF

CAESAR SALAD WITH PARMESAN REGGIANO

Add marinated white anchovies

Hearts of romaine, Parmesan Reggiano tuile, Caesar dressing GF (hold the croutons)

BABY KALE SALAD WITH SHAVED MANCHEGO

Roasted parsnip, apple, candied pumpkin seeds & honey spiced vinaigrette GF

STEAKS & OTHER MEAT

GF (hold the sauce, crust)

12OZ. GRASS FED AUSTRALIAN WAGYU SKIRT STEAK WITH ASIAN CHIMICHURRI

14OZ. PRIME NEW YORK WITH PEPPERCORN SAUCE

16OZ. ORGANIC ASPEN RIDGE RIBEYE WITH HORSERADISH CRUST & DEMI-GLACE

10OZ. CENTER CUT FILET WITH RED WINE & WILD MUSHROOM SAUCE

12OZ. GRASS FED AUSTRALIAN WAGYU NEW YORK STEAK WITH MAITRE D' BUTTER

Additional Preparation

Black garlic blue cheese butter - Béarnaise - Maitre d' butter

Add side of your choice:

with seared Foie Gras

with ½ lb. Canadian lobster tail

with ½ lb. center cut Alaskan king crab legs

SURF & TURF WITH RED WINE & WILD MUSHROOM SAUCE*

10oz. center cut filet, four-cheese potato cake with four Gulf prawns Scampi style

with ½ lb. Canadian lobster tail, white wine butter sauce

with ½ lb. center cut Alaskan king crab legs, white wine butter sauce

GF (hold the sauce and potato cake)

TOP OF THE WORLD

Stratosphere Casino, Hotel & Tower
2000 Las Vegas Blvd. S.
Las Vegas, NV 89104
702.380.7711

Stratosphere's Top of the World, named "Best Restaurant" by Nevada Magazine, is voted "Best Fine Dining Restaurant" and "Best Restaurant with a View" in the 2014 Las Vegas Review-Journal poll. Described as the most romantic restaurant in Las Vegas by numerous major publications, Top of the World has received the Wine Spectator Award of Excellence 18 years in a row. Award-winning



ROASTED MARY'S FREE RANGE CHICKEN BREAST WITH FRESH HERBS

House made Spaetzle , braised cabbage & Nueske's bacon demi-glace with crème fraîche

COLORADO RACK OF LAMB WITH MOROCCAN CHARMOULA*

Farro risotto with butternut squash, Moorish tomato sauce, minted Greek yogurt, demi-glace & Harissa

FISH AND SEAFOOD

ROASTED SCOTTISH SALMON WITH CORIANDER CRUST*

From the deep Scottish sea inlet named "Etive", high in Omega 3, Peewee potato, cauliflower & leek purée GF

SEARED "OPEN BLUE" COBIA WITH CAPER LEMON BROWN BUTTER*

Sustainable white flaky fish from Panama Caribbean Sea, farro risotto with butternut squash, braised cabbage

LARGE GULF PRAWNS, MAINE SCALLOPS & LOBSTER "A LA PLANCHA" *

Roasted cauliflower salad with red bell pepper, golden raisins & capers, Moorish tomato sauce and chive oil GF

LOBSTER THERMIDOR

Crab stuffing with white wine mustard sauce & Parmesan Reggiano, Spaghetti squash, medley of peewee potato, broccolini & teardrop tomato

DUO OF 8OZ. CANADIAN LOBSTER TAILS WITH WHITE WINE BUTTER SAUCE

Spaghetti squash, baby carrots & four-cheese potato cake GF

CENTER CUT ALASKAN KING CRAB LEGS WITH WHITE WINE BUTTER SAUCE

MP by the LB

Spaghetti squash, baby carrots & four-cheese potato cake GF

PASTA

SURF& TURF GNOCCHI WITH LOBSTER & BRAISED BEEF SHORT RIB

Artisanal pasta, sauce Americaine & wild mushrooms

FETTUCINE SEAFOOD ALFREDO WITH LOBSTER, PRAWNS & SCALLOPS*

Artisanal pasta, teardrop tomatoes, Parmesan Reggiano, garlic, parsley and basil

GRILLED VEGETABLE NAPOLEON & PORTOBELLO (VEGETARIAN)

Roasted parsnip & apple, broccolini, haricots verts, baby carrot, cipollini, farro risotto with butternut squash & balsamic essence

SIDES

TWICE BAKED POTATO WITH BACON, CHEDDAR AND GREEN ONION

GNOCCHI WITH CAPER, LEMON & BROWN BUTTER

FARRO RISOTTO WITH BUTTERNUT SQUASH

POTATO GRATIN WITH FOUR CHEESE

SAUTEED BROCCOLINI WITH GARLIC & CHILI GF

HARICOTS VERTS WITH ROASTED TOMATO & CANDIED

PUMPKIN SEED GF

BUTTON MUSHROOM WITH BLACK GARLIC & HERBS GF

YUKON GOLD MASHED POTATO GF

BABY CARROTS WITH PARSLEY & LEMON GF

Four Course Menu available

GF: GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

Parties of six or more 18% gratuity added. \$15 charge for sharing entrées.

fare consists of fresh sea bass, wild salmon and the finest steaks. Signature dishes include Colorado Rack of Lamb, Roasted Scottish "Etive" Salmon and Grass Fed Wagyu New York Steak with Maitre d' Butter. The restaurant floor rotates every 80 minutes, offering breathtaking 360-degree views. Reservations are required for dinner. Hours: Lunch Specials: 11am to 3:30pm, Dinner: 11am to 11pm. Average entrée: \$50 (dinner) \$14 to \$30 (lunch)

Where is a culinary delight.

THE VENETIAN



BOUCHON



FRUITS DE MER

HUÎTRES
oysters

CREVETTES
shrimp

PALOURDES*
clams

MOULES
mussels

DEMI-HOMARD
½ lobster, market price

CRABE
crab, market price

PETIT PLATEAU*
½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels

GRAND PLATEAU*
1 lobster, 16 oysters, 4 shrimp, 8 clams, 10 mussels, seasonal crab,
special selection

CAVIAR D'ESTURGEON*
California Sterling white sturgeon caviar with toasted brioche &
crème fraîche

SALADES

SALADE DE CRESSON ET D'ENDIVES AU ROQUEFORT,
POMMES ET AUX NOIX
watercress-endive salad, Roquefort & walnuts with walnut vinaigrette

SALADE MARAÎCHÈRE AU CHÈVRE CHAUD
mixed greens, warm goat cheese & herbes de Provence with
red wine vinaigrette

LAITUE
bibb lettuce & garden herbs with house vinaigrette

SALADE FRISÉE AUX LARDONS ET OEUF POCHÉ
frisée salad with bacon lardons, poached hen egg & toasted
pain de campagne

HORS D'OEUVRES

RADIS AU BEURRE
garden radishes with salted butter

OLIVES MARINÉES
marinated olives

OEUFS MIMOSA
4 deviled eggs

ASSIETTE DE CHARCUTERIE
served with pickled vegetables, Dijon mustard & petite baguette

EN JAR

*RILLETTES AUX DEUX SAUMONS
fresh & smoked salmon rillettes served with toasted croûtons

TERRINE DE FOIE GRAS DE CANARD
served with toasted baguette (2.5 oz.) / (5 oz.)

DEBUT

SOUPE À L'OIGNON
caramelized sweet onions with beef jus, country bread & comté cheese

QUICHE DU JOUR
served with mixed greens

PÂTÉ DE CAMPAGNE
country style pâté with watercress, cornichons, radishes & Dijon mustard

ESCARGOTS À LA BOURGUIGNONNE
Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pas-
try

*FOIE GRAS SAUTÉ
pan-seared Hudson Valley foie gras

*TARTARE DE SAUMON
salmon tartare, hard boiled eggs, red onions, capers & crème
fraîche, served with toasted croûtons

MOËLLE RÔTIE
roasted bone marrow with red onion marmalade
& persillade breadcrumbs

BOUCHON

The Venetian
3355 Las Vegas Blvd. S.
Las Vegas, NV 89109
702.414.6200

Chef Thomas A. Keller has brought his distinctive style to Las Vegas with Bouchon. The exquisite décor is the perfect setting for Bouchon's culinary delights. Chef Keller rediscovers the classics, using historical reference points and classic French techniques, combined with a modern approach. The French word "bouchon" describes a particular style of cafe that has existed in the province of Lyon for centuries. Bouchon Las Vegas lives up to this



PLATS PRINCIPAUX

STEAK FRITES*

pan-seared 9 oz. flat iron, caramelized shallots & maitre d'hôtel butter served with French fries

STEAK BOUCHON*

Grilled 14 oz. New York strip, sauce béarnaise served with French fries

POULET RÔTI

Roasted chicken with braised kale, Tokyo turnips & natural chicken jus

GIGOT D'AGNEAU*

Roasted leg of lamb with flageolet beans, garlic confit & thyme-scented lamb jus

BOUDIN BLANC

White sausage with potato purée & French dried plums

*DAURADE POËLÉE

crispy skin sea bream, vegetables à la Grecque & Niçoise olive tapenade

LOUP DE MER EN BARIGOULE*

pan-seared sea bass with globe artichokes, sweet carrots, pearl onions & barigoule emulsion

TRUITE AMANDINE*

sautéed Idaho rainbow trout with haricots verts, toasted almonds & beurre noisette

MOULES AU SAFRAN

Maine bouchot mussels steamed with white wine, apples, cider cream & Parisian ham served with French fries

PÂTES DU JOUR

fresh house-made pasta of the day

CROQUE MADAME*

grilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay served with French fries

FROMAGES

FROMAGE DU JOUR

selection of cow, sheep or goat artisanal cheese, served with seasonal garnishes & pecan-raisin crackers

SAISON DE LA ASPERGES

SALADE DE ASPERGES VERTS

salad of Sacramento Delta asparagus, Bayonne ham, burrata cheese & tomato marmalade

ASPERGES BLANCHES TIÈDES

warm European white asparagus & sauce gribiche

GNUDI AUX ASPERGES ET MORILLES

house-made ricotta gnudi with asparagus & morel mushrooms

LES ACCOMPAGNEMENTS

POMMES FRITES

French fries

ÉPINARDS

sautéed spinach

PURÉE DE POMMES DE TERRE

potato purée

HARICOTS VERTS

glazed French green beans

PETITS POIS

English peas with garden mint

*PHOTO CREDIT DEBORAH JONES

designation, offering delicious authentic French bistro fare in a beautiful surrounding. The restaurant is located in the Venetian Resort Hotel Casino, Venezia Tower. Breakfast: Monday-Thursday 7am-1pm, Midday at Oyster Bar: 3:00pm-10:00pm, Brunch: Friday 7am-2pm Saturday & Sunday 8am-2pm, Daily Dinner: 5:00pm-10:00pm, Daily Express style & pool side lunch (Seasonal). For private dining and special event inquiries please call 702.414.6251. Dress Code: Suggested business casual. Reservations taken daily by calling 702.414.6200. Reservations available online at www.opentable.com and www.bouchonbistro.com. **Brunch \$38, Dinner \$58.**

Where is a cuisine compendium.

DINING BY CUISINE



RESTAURANTS BY CUISINE

Hours subject to change

American

17 DEGREES SOUTH—Tahiti Village. Great salads, comfort foods and drinks in a laid-back, tropical atmosphere. \$ Open from 11 am-10 pm daily. www.tahitivillage.com. Tahiti Village, 800.775.8463.

AUREOLE—Four Seasons. Charlie Palmer's menu of seasonal dishes features artisan dry-aged beef and fresh seafood. \$\$\$\$ Open nightly from 5:30-10:30 pm. www.charliepalmer.com. Mandalay Bay, 702.632.7777.

BROOKLYN BOWL—The Linq. Blue Ribbon cuisine by the Bromberg brothers, in the form of tasty salads, jumbo sandwiches and the best fried chicken in town. \$\$ Open for lunch and dinner daily. <http://vegas.brooklynbowl.com/>. The Linq, 702.862.2695.

CAFE BELLAGIO—Bellagio. A charming upscale cafe overlooking the property's Mediterranean-style pool. \$ Open 24 hours. www.bellagio.com. Bellagio, 702.693.7356.

CARLO'S BAKERY—Grand Canal Shoppes. The family-owned bakery is taken to new heights, courtesy of "Cake Boss" Buddy Valastro. Open daily from 8 am-11 pm. www.carlosbakery.com. Grand Canal Shoppes at The Venetian I Palazzo.

CLAIM JUMPER—Golden Nugget. Hearty portions of your favorite comfort foods. \$\$ Lunch and dinner daily. www.claimjumper.com. Golden Nugget, 128 East Fremont St., Carson Tower, 702.386.8238. Also at Town Square, 702.270.2509; in Henderson at 601 N. Green Valley Parkway, 702.933.0880; and in Summerlin at 1100 S. Fort Apache Rd., 702.243.8751.

CROSSROADS AT HOUSE OF BLUES—Mandalay Bay. Features Cajun and Creole specialties such as jambalaya, stewed chicken and Tennessee-style Baby Back Ribs. \$ Open daily from 7 am-11 pm. www.hob.com. Mandalay Bay, 702.632.7607.

CRUSH—MGM Grand. Gathers together the best tastes from across the globe and presents them in an

array of large and small plates. \$\$ Open for dinner nightly. www.mgmgrand.com/restaurants/crush.aspx. MGM Grand, 702.891.3222.

DELLA'S KITCHEN—Delano. An elegant combination of classics, comfort food and seasonal specialties centered around fresh, locally sourced ingredients. \$\$ Open daily from 6:30 am-2 pm. www.delanolasvegas.com/dining/dellas-kitchen.aspx. Delano, 702.632.4444.

DOUBLE BARREL ROADHOUSE—Monte Carlo. Hearty menu selection and hand-crafted drinks in a venue that rocks. \$\$ Open Su-Th, 11 am-2 am; F-Sa, until 4 am. sbe.com/night-life/brands/doublebarrel/. Monte Carlo, 702.222.7735.

FOUNDATION ROOM—Mandalay Bay. Breathtaking views and cuisine from high atop Mandalay Bay. \$\$\$ Lounge opens nightly at 5 pm; dining room at 6 pm. www.mandalaybay.com/dining/foundation-room. Mandalay Bay, 702.632.7601.

GRAND LUX CAFE—Grand Canal Shoppes. Global cuisine from the creators of the Cheesecake Factory, in a casual environment. \$\$ Open Su-Th, 6 am-2 am; F-Sa, 6 am-3 am at Palazzo; 24 hours at The Venetian. www.grandluxcafe.com. Palazzo, 702.733.7411; The Venetian, 702.414.3888.

HARD ROCK CAFE—Showcase Mall, Hard Rock Hotel. A sure thing when it comes to delicious food, awesome music, a high-energy atmosphere and a rock 'n' roll experience. \$\$ www.hardrock.com. At the Hard Rock Hotel, 702.733.8400, Su-Th, 11 am-11 pm; F-Sa, until midnight. Also at the Showcase Mall, across the Strip from Monte Carlo, 702.733.7625, 8:30 am-midnight, open for breakfast daily, 8:30-11 am. F-Sa, bar is open until 1 am.

HASH HOUSE A GO GO—The Linq. Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$ Open 24 hours at The Linq; call other locations for hours. www.hashhouseagogo.com. The Linq, 702.254.4646; Also at 6800 W. Sahara Ave. 702.804.4646; at the Rio, 702.252.7777; the

Plaza in downtown Las Vegas, 702.384.4646; and at 555 N. Stephanie St. in Henderson, 702.898.4646.

HEXX—Paris Las Vegas. Focuses on cuisine made from fresh, quality-sourced ingredients. Also offers Las Vegas' first bean-to-bar chocolate. \$\$ Open 24 hours. www.hexxlasvegas.com. Paris Las Vegas, 702.331.5100.

JOHNNY ROCKETS—Fashion Show. Classic American comforts, in the way of juicy hamburgers, American fries and unforgettable shakes. \$ Open for lunch and dinner daily. www.johnnyrockets.com. Fashion Show, 702.784.0107.

PUBLIC HOUSE—The Venetian. Merges the sensibilities of the sports bar and gastropub flawlessly. Menu choices are inspired by the 200+ beer selection. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. www.venetian.com/Las-Vegas-Restaurants/Casual-Dining/Public-House/. The Venetian, 702.407.5310.

ROCKHOUSE—Grand Canal Shoppes. An adult playroom with pool tables, old-school arcade games and a mechanical bull, this dive bar serves up fun foods such as tacos, hot dogs and sliders. \$\$ Open daily for lunch and dinner. www.therockhousebar.com. Grand Canal Shoppes at The Venetian I Palazzo, 702.731.9683.

SAGE—Aria. Spotlights farm-to-table produce, artisanal meats and sustainable seafood with a strong emphasis on simple, clean flavors presented in a modern artful way. \$\$\$ Open for dinner M-Sa from 5-11 pm. www.ariaslasvegas.com. Aria, 877.230.2742.

SEARSUCKER—Caesars Palace. Imaginative and beautifully presented small plates, courtesy of chef Brian Malarkey. \$\$\$ Open for dinner and late-night dining daily. www.searsucker.com/las-vegas. Caesars Palace, 702.866.1800.

TABLE 10—Grand Canal Shoppes. A name synonymous with the spirit of Emeril Lagasse's restaurants — convivial and creative. \$\$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11

pm. www.emerils.com. Grand Canal Shoppes, 702.607.6363.

TOP OF THE WORLD RESTAURANT & LOUNGE—Stratosphere. This fine dining restaurant features culinary delights served in an elegant atmosphere with unparalleled views of the city, as the restaurant revolves 360 degrees every 80 minutes. \$\$\$\$ Reservations required. Open daily for lunch from 11 am-3:30 pm; dinner, 4:30-10 pm. www.stratospherehotel.com. Stratosphere, 702.380.7711.

YARDBIRD SOUTHERN TABLE & BAR—The Venetian. Pays homage to classic Southern cooking, farm-fresh ingredients and winning hospitality. \$\$ Open Su-Th, 11 am-midnight; F-Sa, until 1 am. www.runchickenrun.com. The Venetian, 702.297.6541.

Chinese

FIN—Mirage. Chic and contemporary dishes. \$\$\$ Open Th-M from 5-10 pm. www.mirage.com. Mirage, 866.339.4566.

JASMINE—Bellagio. Cantonese, Szechwan and Hunan cuisine made even more remarkable by chef Philip Lo. \$\$\$ Open for dinner nightly from 5:30-10 pm. The Fountains Brunch is served on Sundays from 11 am-2:30 pm. www.bellagio.com. Bellagio, 702.693.8865.

PEARL—MGM Grand. Cantonese and Shanghai-style cuisine created from one of four Chinese cooking methods. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-10:30 pm. www.mgmgrand.com. MGM Grand, 702.891.7380.

PF CHANG'S CHINA BISTRO—Planet Hollywood. Traditional Chinese offerings and contemporary dishes merge at this nod to Southeast Asian cooking. \$\$ Lunch and dinner daily. www.pfchangs.com. (702) 836-0955. Also at 4165 Paradise Rd., (702)792-2207; The District at Green Valley Ranch, (702) 361-3065; and 1095 S. Rampart Blvd., (702) 968-8885.

WING-LEI—Wynn Las Vegas. Sumptuous Chinese cuisine from executive chef Richard Chen. \$\$\$\$ Open for dinner nightly. www.wynnlasvegas.com. Wynn Las Vegas, 702.248.3463.

Continental

RED SQUARE—Mandalay Bay. Russian-inspired cuisine with an impressive caviar selection and a private vodka vault. \$\$\$ Open Su-Th, 5-10:30 pm; F-Sa, till 11 pm. www.mandalaybay.com/redsquare. Mandalay Bay, 702.632.7407.

French

ALIZÉ—Palms. World-class cuisine and service with a dramatic view of the Strip. \$\$\$ Open nightly at 5:30 pm. www.alizelv.com. Palms, 702.951.7000.

ANDRE'S—Monte Carlo. Glamorous and whimsical decor, exquisite service and a wine selection of more than 5,000 bottles. \$\$\$\$ Open for dinner Tu-Su, 5:30 pm-close. www.andrelv.com. Monte Carlo, 702.798.7151.

BOUCHON—The Venetian. World-renowned chef Thomas Keller brings his refined cuisine to Las Vegas. \$\$\$ Reservations required. Open for breakfast, 7 am-1 pm; brunch, Sa-Su, 7 am-2 pm; mid-day oyster bar daily from 3-10 pm; dinner nightly from 5-10 pm. www.bouchonbistro.com. The Venetian, 702.414.6200.

EIFFEL TOWER RESTAURANT—Paris Las Vegas. This romantic restaurant is located 11 stories above the Strip. \$\$\$\$ Open for lunch M-F, 11:30 am-4 pm; brunch Sa-Su, 11 am-4 pm; dinner Su-Th, 5-10:30 pm; dinner F-Sa, 5:30-11 pm. Reservations necessary. www.eiffeltowerrestaurant.com. Paris Las Vegas, 702.948.6937.

JOEL ROBUCHON—MGM Grand. A private mansion with a Parisian Art Deco interior and tastings of nine or 16 courses. \$\$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, till 10:30 pm. Reservations required. www.joel-robuchon.com. MGM Grand, 702.891.7925.

LE CIRQUE—Bellagio. This contemporary French cuisine is rivaled only by its jewel-box setting. \$\$\$\$ Open Tu-Su from 5:30-10 pm. www.bellagio.com. Bellagio, 702.693.8865.

MON AMI GABI—Paris Las Vegas. A classy Parisian-style brasserie specializing in steak frites and seafood. \$\$\$ Open daily from 7 am-11 pm. www.monamigabi.com. Paris Las Vegas, 702.944.4224.

www.monamigabi.com. Paris Las Vegas, 702.944.4224.

PICASSO—Bellagio. Ponder the prestigious works of the legendary artist and savor edible masterpieces. \$\$\$\$ Open for dinner W-M from 5:30-9:30 pm. www.bellagio.com. Bellagio, 702.693.8865.

RESTAURANT GUY SAVOY—Caesars Palace. The only restaurant in the United States in which to experience the elegant cuisine of Guy Savoy. \$\$\$\$ Open for dinner W-Su, 5:30-9:30 pm. www.guysavoy.com. Caesars Palace, 877.346.4642.

TWIST—Mandarin Oriental. Classic French cuisine with a contemporary edge, courtesy visionary chef Pierre Gagnaire. \$\$\$\$ Open for dinner Tu-Sa from 6 pm. www.mandarinoriental.com/lasvegas/fine-dining. Mandarin Oriental, 702.590.8888.

Fusion

CALIFORNIA NOODLE HOUSE—California Hotel & Casino. A collection of delectable dishes from the kitchens of Asia, such as beef chow fun, pad Thai and tom kha gai. \$\$ Open F-M, 4-10 pm. www.thecal.com/dine/california-noodle-house. At the California Hotel & Casino in downtown Las Vegas, 702.385.3232.

SECOND STREET GRILL—Fremont Casino. Hawaiian fusion meets Pacific Rim cuisine in the form of succulent steaks, fresh seafood and poultry. \$\$ Open Th-M, 5-10 pm. www.fremontcasino.com/dine/second-street-grill. At Fremont Casino in downtown Las Vegas, 702.385.3232.

German

HOFBRAUHAUS—Near Strip. An exact replica of the legendary Hofbrauhaus in Munich, Germany, with authentic Bavarian cuisine and a traditional Beer Hall. Open Su-Th, 11 am-11 pm; F-Sa, until midnight. www.hofbrauhauslasvegas.com. 4510 Paradise Rd., 702.853.2337.

Greek

ESTIATORIO MILOS—Cosmopolitan. Fine Greek cuisine, with an emphasis on seafood. \$\$\$ Open for lunch daily from noon-3:30 pm; dinner Su-Th, 5:30-11:30 pm; dinner F-Sa,

RESTAURANTS BY CUISINE

dinner from 4 pm. www.cosmopolitanlasvegas.com. Cosmopolitan, 702.698.7930.

Indian

URBAN TURBAN BOMBAY KITCHEN & TAPAS

BAR—Near Strip. Fuses a modern dining experience with a wide variety of cuisine styles from all regions of India and across the globe. \$\$ Buffet: M-F, 11 am- 3 pm; happy hour, 4-7 pm daily; dinner M-Sa, 5-10:30 pm; dinner Su, 5-10 pm. www.urbanturbanlv.com. 3900 Paradise Rd., Suite G, 702.826.3217.

Italian

BARTOLOTTA RISTORANTE DI MARE—Wynn Las Vegas.

Celebrates the traditions of Italian cuisine where fresh seafood is flown in daily from fish markets throughout Europe. \$\$\$\$ www.wynnlasvegas.com. Wynn Las Vegas, 702.770.3463.

BATTISTA'S—Near Strip. This old-time Italian joint's specialties are listed on the wall and are served with as much house wine as you can drink. \$\$ Open daily for cocktails at 4:30 pm; dinner seating begins at 5 pm. www.battistaslasvegas.com. 4041 Audrie St., 702.732.1424.

BUDDY V'S—Grand Canal Shoppes. "Cake Boss" Buddy Valastro's family recipes and decadent desserts are the stuff of dreams. \$\$ Open for lunch and dinner daily. www.venetian.com/Las-Vegas-Restaurants/Casual-Dining/Buddy-Vs-Ristorante. Grand Canal Shoppes, 702.607.2355.

CALIFORNIA PIZZA KITCHEN—Grand Canal Shoppes. Creative, California-style takes on pizzas, salads and pastas. \$\$ Open seven days for dine-in, take-out and catering. www.cpk.com. Fashion Show, 702.893.1370; The Mirage, 702.791.7111; Town Square, 702.896.5154.

CANALETTO—Grand Canal Shoppes. Chef Gianpaolo Putzu recreates the unique flavors of Venice, drawing from his repertoire of regional recipes. \$\$\$ Open Su-Th, 11:30 am-11 pm; F-Sa, 11:30 am-midnight. www.venetian.co. The Venetian, 702.733.0070.

CARMINE'S—Caesars Palace. Large platters designed for sharing and signature pastas epitomize the family theme. \$\$ Open Su-Th, 10 am-11 pm; F-Sa, 10 am-midnight. carminesnyc.com/index.php. Forum Shops at Caesars, 702.473.9700.

CASANOVA—Grand Canal Shoppes. A sunny and cheerful restaurant that pays homage to the dishes of Italy and Greece. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-midnight. www.casanovalv.com. Grand Canal Shoppes at The Venetian, 702.414.6207.

GIADA: THE RESTAURANT—The Cromwell.

Delightful light and flavorful cuisine from Food Network star Giada De Laurentiis, from a perch overlooking the mid-Strip. \$\$\$ Open for breakfast, lunch and dinner daily. www.thecromwell.com/giada.html. The Cromwell, 855.442.3271.

GRIMALDI'S PIZZERIA—Fashion Show, Grand Canal Shoppes.

A name synonymous with the world's best coal-fired, New York-style thin-crust pizzas. \$\$ Fashion Show location open M-Sa, 11 am- 9 pm; Su, 11 am-7 pm. Palazzo location open Su-Th, 11 am-midnight; F-Sa 11 am-2 am. www.grimaldispizzeria.com. Fashion Show, 702.778.8777; Grand Canal Shoppes at The Venetian I Palazzo, 702.754.3450.

GROTTO—Golden Nugget. A menu that takes its inspiration from the Amalfi Coast of Italy. \$\$ Open Su-Th, 11:30 am-10:30 pm and pizza until midnight; F-Sa, 11:30 am-11:30 pm and pizza until 1 am. Happy hour M-F from 2-6 pm. www.grottores-taurants.com. Golden Nugget, 702.386.8341.

IL FORNAIO—New York-New York. Award-winning, authentic Italian food. \$\$\$ Open daily from 7:30 am-midnight. www.ilfornaio.com. New York-New York, 702.740.6402.

IL MULINO NEW YORK—Forum Shops at Caesars. Featuring cuisine from the Abruzzo region of Italy. \$\$\$\$ Open for lunch M-Sa, noon-2 pm; dinner M-Sa, 5-10 pm; dinner Su, 5-9:30 pm. www.ilmulino-newyork.com. Forum Shops at Caesars, 702.492.6000.

JOE VICARI'S ANDIAMO ITALIAN STEAKHOUSE—

The D. Family cooking named Metro Detroit's "Best Italian." Serves the finest products, such as all natural Strauss® Lamb and Veal and premium free range chicken. Open for dinner nightly from 5-11 pm. \$\$ www.thed.com. The D, 702.388.2220.

LAGO—Bellagio. Succulent small plates from James Beard award-winning chef Julian Serrano, in a contemporary space overlooking Lake Bellagio. \$\$ Open for dinner from 5 pm nightly. www.bellagio.com. Bellagio, 702.693.8888.

LAVO—Palazzo. Classic Italian dishes from chef Ralph Scamardella. The expansive Strip-front terrace provides the perfect setting for al fresco dining. \$\$\$ Open 5 pm-midnight daily; brunch, Sa-Su, 10 am-4 pm. www.lavolv.com. Palazzo, 702.791.1800.

MAGGIANO'S LITTLE ITALY—Fashion Show.

Rustic Italian dishes served on red-and-white checkered tablecloths. \$\$ Open daily from 11 am-11 pm. www.maggianos.com. Fashion Show, 702.732.2550.

OTTO LAS VEGAS—Grand Canal Shoppes. A casual eatery serving Italian fare such as homemade salami, artisan gelato, panini and regional Italian specialties. \$\$ Open daily from 11 am-11 pm. www.ottopizzeria.com/VEGAS/home.cfm. Grand Canal Shoppes at The Venetian, 702.677.3390.

PIERO'S—Near Strip. Fine Italian cuisine served up in a classic Las Vegas ambiance. \$\$\$ Open for dinner nightly. www.pieroscuisine.com. 355 Convention Center Drive, 702.369.2305.

TINTORETTO—Grand Canal Shoppes. A bakery and mercado with Italian espressos and capuccinos, fine wines, jellies and jams, virgin olive oils and pastas. \$ Su-W breakfast, 7 am-noon; Su-W lunch, 11:30 am-4 pm; Su-W dinner, 4 pm-1 am. Open 24 hours Th-Sa. www.venetian.com. The Grand Canal Shoppes at The Venetian, 702.414.3400.

TOSCANO—Near Strip. Enjoy USDA Prime steaks and fine house-made pastas amongst the old-world architecture. \$\$\$ Open M-Sa, 11:30 am-11 pm; Su, 4:30-11 pm. www.toscanolv.com. 3900 Paradise Rd., 702.685.7171.

TRATTORIA REGGIANO—Grand Canal Shoppes. Offers the feel of an authentic Italian street side café. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. www.venetian.com/Las-Vegas-Restaurants/Casual-Dining/Trattoria-Reggiano. Grand Canal Shoppes at The Venetian, 702.369.2053.

TREVI—Forum Shops at Caesars. Cafe dining with elongated street lamps and a walk-up gelato/espresso bar. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. www.trevi-italian.com. Forum Shops at Caesars, 702.735.4663.

ZEFFIRINO—Grand Canal Shoppes. A bi-level and authentic eatery with antique furniture and a balcony overlooking the Grand Canal. \$\$ Open for lunch daily from 11:30 am-4 pm; dinner nightly from 4 pm-midnight. www.zeffirinolasvegas.com. The Venetian, 702.414.3500.

Japanese/Sushi

BENIHANA—Westgate Las Vegas. The masters of exhibition-style Japanese cooking. \$\$\$ Open for dinner nightly from 5:50-10:30 pm. www.westgatedestinations.com/nevada/las-vegas/westgate-las-vegas-hotel-casino. Westgate Las Vegas, 702.732.5755.

KABUKI—Town Square. A fun, casual atmosphere with more than 2,000 items to choose from, including an extensive vegetarian menu and beverage program. \$\$ Open for lunch and dinner daily. www.kabukirestaurants.com. Town Square, 702.896.7440; Tivoli Village, 702.685.7776.

KATSUYA—SLS Las Vegas. Dynamic creations from master chef Katsuya Ueki—innovative sushi and robata dishes, as well as stunning sashimi platters. \$\$\$ Su-M & Th, 6-10:30 pm; F-Sa, until 11:30 pm. www.slsLasvegas.com/dining. SLS Las Vegas, 702.761.7000.

KUMI—Mandalay Bay. A revolutionary fusion of authentic Japanese recipes, sushi and modern Korean-American dishes from superstar chef Akira Back. \$\$\$\$ Open for dinner nightly. www.kumilasvegas.com. Mandalay Bay, 702.632.9100.

MARSSA—Westin Lake Las Vegas. The most exquisite creations from the sea come to your plate here. \$\$\$ Open for dinner Tu-Sa, 6-10 pm. www.westin.com. Westin Lake Las Vegas, 702.567.6000.

NOBU—Caesars Palace. The largest Nobu restaurant in the world, and the only location in the country to offer teppanyaki tables. \$\$\$ Open for lunch and dinner daily. www.caesarspalace.com. Caesars Palace, 702.785.6628.

OSAKA JAPANESE BISTRO—Near Strip. This Japanese gem was voted as one of the 50 best Japanese restaurants in the world by Japan's largest weekly magazine, the Asahi Shukan. \$\$\$ Open for dinner nightly. www.lasvegas-sushi.com. 4205 W. Sahara Ave., 702.876.4988; 10920 S. Eastern Ave., 702.616.3788.

RA SUSHI—Fashion Show. An eclectic menu of sushi, along with tempura and teriyaki. \$\$ Open daily from 11 am-midnight. www.rasushi.com. Fashion Show, 702.696.0008.

SHIBUYA—MGM Grand. A contemporary take on traditional Japanese recipes. \$\$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. www.mgmgrand.com. MGM Grand, 702.891.3001.

SUSHISAMBA—Grand Canal Shoppes. Inventive fare uniting bold Brazilian flavors, precise Japanese technique and exquisite Peruvian culinary traditions on one plate. \$\$\$ Open Su-W, 11:30 am-1 am; Th-Sa, 11:30 am-2 am. www.sushisamba.com. Grand Canal Shoppes, 702.607.0700.

TAO—Grand Canal Shoppes. Creations include everything from Kobe beef to traditional Peking duck, all prepared by master chefs from across Asia. \$\$ Open for dinner Su-Th, 5 pm-midnight; F-Sa, 5 pm-1 am. www.taorestaurant.com. Grand Canal Shoppes at The Venetian, 702.388.8338.

TERU SUSHI—Westgate Las Vegas. Features more than 40 types of fresh sushi flown in daily from waters around the world. \$\$\$ Open for dinner nightly from 5-10:30 pm. www.westgatedestinations.com/nevada/las-vegas/westgate-las-vegas-hotel-casino. Westgate Las Vegas, 702.732.5755.

YUSHO—Monte Carlo. Authentic street food and noodles fronting the Strip. \$\$ Open for dinner nightly. www.yusholv.com. Monte Carlo, 702.730.6888.

Mediterranean

CLEO—SLS Las Vegas. An inspired reinvention of Tinseltown glamour. \$\$\$ Open for dinner nightly. www.slsLasvegas.com. SLS Las Vegas, 702.737.2111.

PAYMON'S MEDITERRANEAN CAFE—Near Strip. Italian, Greek, Indian and Middle Eastern specialties are served up in a warm, casual and fun environment. \$\$ Open from 11 am-1 am daily. www.paymons.com. 4147 S. Maryland Parkway, 702.731.6030; 8380 W. Sahara Ave., 702.804.0293.

TODD ENGLISH'S OLIVES—Bellagio. A rustic setting for house-made pastas, rotisserie meats and flatbread pizzas. \$\$ Open for lunch from 11 am-2:45 pm and dinner from 5-10:30 pm. www.toddenglish.com. Bellagio, 702.693.8865.

Mexican

CADILLAC MEXICAN KITCHEN & TEQUILA BAR—Golden Nugget. Mouthwatering Mexican food and more than 70 boutique tequila selections make this dining experience unforgettable. \$\$ www.goldennugget.com/LasVegas/eat_cadillac.asp. Golden Nugget, 702.386.8169.

CANONITA—Grand Canal Shoppes. A Mexico City soul-food menu offers a wide variety of items made with grilled and fire-roasted meats, vegetables and seafood. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. www.canonita.net. Grand Canal Shoppes at The Venetian, 702.414.3773.

CHAYO MEXICAN KITCHEN + TEQUILA BAR—The Linq. Modern, fun and uninhibited.

RESTAURANTS BY CUISINE

ited Mexican food and drink. \$\$ Su-W, 11 am-11 pm; Th-Sa, until 2 am. chayolv.com/. The Linq, 702.691.3773.

DIABLO'S CANTINA—Monte Carlo. American classics and Mexican favorites converge. \$\$ Su-Th, 11 am-11 pm; F-Sa, 11 am-3 am. www.lightgroup.com. Monte Carlo, 702.730.7979.

EL DORADO CANTINA—Near Strip. This Mexican sensation uses all sustainably-raised products in its cuisine that represents the different regions of Mexico. Its bar offers more than 100 tequilas. Open 24 hours. \$\$\$ www.eldoradovegas.com. In the Sapphire plaza, 3025 Industrial Rd., 702.722.2289.

EL SEGUNDO SOL—Fashion Show. Street tacos and authentic Mexican fare, with a private tequila tasting room. Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. www.elsegundosol.com. Fashion Show, 702.258.1211.

EL SOMBRERO MEXICAN BISTRO—Downtown Las Vegas. A modern take on classic Mexican cuisine, served up in an adobe-style building. \$\$ Open M-Th, 11 am-9 pm; F-Sa, until 10 pm. www.elsombrero.com. 807 S. Main St., 702.382.9234.

HECHO EN VEGAS—MGM Grand. Authentic Sonoran cuisine and family recipes from the Flores family, known for its iconic Arizona outposts El Charro Café and Sir Veza's. Open for dinner nightly. www.mgmgrand.com/restaurants/hechoenvegas.aspx. 3799 Las Vegas Blvd. S., 702.891.3200.

YOLOS—Planet Hollywood. Vibrant and playful — perfect for enjoying Mexican favorites. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-midnight. www.planethollywoodresort.com. Planet Hollywood, 702.785.0122.

Pan-Asian

MANDARIN BAR—Mandarin Oriental. Enjoy exquisite cocktails and light bites from this perch on the 23rd floor of Mandarin Oriental, which affords stunning panoramic city views. \$ Open for pre- and post-dinner drinks. www.mandarinoriental.com/

lasvegas/fine-dining. Mandarin Oriental, 702.590.8888.

MOZEN—Mandarin Oriental. Enjoy a culinary tour through Asia with a wide variety of delicious dishes served alongside a selection of American classics. \$\$ Open for breakfast, lunch and dinner daily. www.mandarinoriental.com/lasvegas/fine-dining. Mandarin Oriental, 702.590.8888.

RED 8—Wynn Las Vegas. Feast on a wide array of Southeast Asian specialties. \$\$ Open Su-Th, 11:30 am-midnight; F-Sa, 11:30 am-1 am. www.wynnlasvegas.com. Wynn Las Vegas, 702.248.3463.

RICE & COMPANY—Luxor. A sushi bar and lounge with contemporary Chinese and Japanese cuisine. \$\$ Open nightly from 5 pm-late. www.luxor.com/restaurants/riceandcompany.aspx. Luxor, 702.262.4852.

Pubs & Grills

I (LOVE) BURGERS—Grand Canal Shoppes. Gourmet burgers with creative toppings and sides and delicious drinks. \$ Open from 7 am-late night. www.ilvburgers.com. Grand Canal Shoppes, 702.242.2747

NINE FINE IRISHMEN—New York-New York. Inspired by a group of Irishmen who led lives of great adventure. \$\$ Open daily from 11 am-11 pm; bar open until 2:45 am. www.ninefineirishmen.com. New York-New York, 702.740.6463.

THE PUB—Monte Carlo. Pub-style favorites with a focus on burgers including 15 specialty burgers—or, create your own from the selection of more than 30 ingredients. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-3 am. www.montecarlo.com. Monte Carlo, 702.730.7777.

PUB 1842—MGM Grand. Michael Mina's wide selection of global beers, unique whiskey and hand-crafted provisions. \$\$\$ Open for dinner nightly; lunch, F-Su. www.mgmgrand.com/restaurants/pub1842.aspx. 3799 Las Vegas Blvd. S., 702.891.7358.

STRIPBURGER—Fashion Show. An all-outdoor restaurant and bar serving

burgers, fries, milk shakes and baby cakes on the Las Vegas Strip. \$ Open for lunch and dinner daily. www.lasvegasstripburger.com. Fashion Show, 702.737.8747.

TILTED KILT—The Linq. A delicious selection of pub fare and brews on tap. Catch all your favorite games on numerous TVs throughout the pub. \$\$ Open Su-Th, 11 am-2 am; F-Sa, 11 am-3 am. www.tiltedkilt.com/locations/las-vegas. The Linq, 702.826.2100.

TOM'S URBAN—New York-New York. Great food, great drinks and good cheer converge at this casual hotspot. \$\$ Open for breakfast, lunch, dinner and late-night. www.tomsurban.com. New York-New York, 702.740.6969.

Seafood

AQUAKNOX—Grand Canal Shoppes. Fresh colors reflect the vibrancy of the cool ocean waters. Offerings include a selection of caviar with traditional garnishes, grilled lobster, and pan-seared filet mignon. \$\$\$ Open for dinner Su-Th, 5:30-11 pm; dinner F-Sa, 5:30-11:30 pm. www.venetian.com. The Venetian, 702.414.3772.

CHART HOUSE—Golden Nugget. Dine on top-of-the-catch seafood and succulent steaks amid a 75,000-gallon centerpiece aquarium. In the Rush Tower. \$\$\$ Open M-Th, 11:30 am-11 pm; F-Sa, 11:30 am-1:30 pm; Su, 11:30 am-10:30 pm. www.chart-house.com. Golden Nugget, 702.386.8364.

EMERIL'S—MGM Grand. Serves a fresh and distinctive blend of Creole/Cajun specialties. \$\$\$ Open for lunch daily from 11:30 am-2 pm; dinner nightly from 5-10 pm. www.emerils.com. MGM Grand, 702.891.7374.

JOE'S SEAFOOD, PRIME STEAK & STONE CRAB—Forum Shops at Caesars. Features an extensive selection of seafood, flown in fresh daily, to complement the world's finest Florida Stone Crab claws. \$\$\$ Open for lunch 11:30 am-4 pm daily; dinner Su-Th, 4-10:30 pm; dinner F-Sa, 4-11 pm. www.icon.com/joes. Forum Shops at Caesars, 702.792.9222.

LANDRY'S SEAFOOD—Near Strip. One of the nation's most celebrated Gulf Coast seafood restaurants, Landry's Seafood is the perfect dining destination for perfectly-prepared fish, succulent steaks and legendary desserts. Enjoy an unforgettable dining experience, in a casual, but upscale environment. Kids and Gluten Free Menus are available. \$\$ Open daily from 11 am-10 pm. www.LandrysSeafood.com. 2610 W. Sahara Ave., 702.251.0101.

LOBSTER ME—Grand Canal Shoppes. Home to the world's best lobster roll, lobster grilled cheese and the "lob-sicle". \$ Open for lunch and dinner daily. www.lobsterme.com. Grand Canal Shoppes, 702.932.0777.

MASTRO'S OCEAN CLUB—The Shops at Crystals. The freshest in upscale seafood and USDA prime steaks in an intimate and energetic environment. \$\$\$\$ Open for dinner nightly. www.mastrosrestaurants.com. The Shops at Crystals, 702.798.7115.

MICHAEL MINA—Bellagio. Contemporary seafood presented with classical technique. \$\$\$ Open for dinner Th-Tu from 5:30-10 pm. www.michaelmina.net. Bellagio, 702.693.8865.

Steaks & Chops

BAZAAR MEAT—SLS Las Vegas. Chef Jose Andres' celebration of all things carnivorous. \$\$\$ Open for dinner nightly. www.slsLasvegas.com. SLS Las Vegas, 702.737.2111.

BRAND STEAKHOUSE & LOUNGE—Monte Carlo. Enough beef to feed an army — large or small. \$\$\$ Open nightly, 5-10 pm; lounge 5 pm-midnight. www.montecarlo.com. Monte Carlo, 702.730.6700.

CAPITAL GRILLE—Fashion Show. Nationally acclaimed for dry aging steaks on premises. \$\$\$\$ Open for lunch M-F, 11:30 am-4 pm; Sa, noon-4 pm and dinner M-Th, 4-10:30 pm; F-Sa, 4-11 pm; Su, 4-10 pm. www.thecapitalgrille.com. Fashion Show, 702.932.6631.

CHARLIE PALMER STEAK—Mandalay Bay. A twist on traditional fare in an elegant and understated environment. \$\$\$\$ Open for dinner M-Sa, 5-10:30

pm. www.charliepalmer.com. Four Seasons, 702.632.5120.

CUT—Grand Canal Shoppes. Wolfgang Puck's USDA Prime Nebraska corn-fed, 35-day dry-aged steaks. \$\$\$\$ Open nightly from 5:30-11 pm. www.wolfgangpuck.com. Grand Canal Shoppes, 702.607.6300.

DB BRASSERIE—Grand Canal Shoppes. Daniel Boulud's signature French-American cooking takes a contemporary approach to brasserie classics. \$\$\$ Open from 11 am-11 pm daily. www.dbrasserie.com. The Venetian, 702.430.1235.

DELMONICO STEAKHOUSE—Grand Canal Shoppes. New Orleans-style cuisine with a unique flair only chef Lagasse can offer. \$\$\$ Open for lunch daily from 11:30 am-2 pm; dinner, Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. www.emeril.com. The Venetian, 702.414.3737.

FLEMING'S PRIME STEAKHOUSE & WINE BAR—Town Square. Indulgent, prime-aged steaks and opulent steak companions. \$\$\$ Open for dinner nightly. www.flemingssteakhouse.com. Town Square, 702.407.0019; 8721 W. Charleston Blvd., 702.838.4774.

GORDON RAMSAY STEAK—Paris Las Vegas. Innovative flavors that change with the season. The stunning venue includes a Euro-tunnel design that connects the main restaurant and lounge. \$\$\$\$ Open for dinner nightly from 4:30-10:30 pm. www.parislasvegas.com. Paris, 702.946.4663.

LAWRY'S THE PRIME RIB—Near Strip. Enjoy the world's finest prime rib, aged 21 days and hand-carved to order tableside. \$\$\$ Open for lunch M-F, 11:30 am-2 pm; dinner Su-Th, 5-10 pm; dinner F-Sa, till 10:30 pm. www.lawrysonline.com. 4043 Howard Hughes Parkway, 702.893.2223.

MCCALL'S HEARTLAND GRILL—Stratosphere. Hearty Midwestern-style steaks and fresh coastal seafood in a sleek yet cozy "cowboy chic" atmosphere. \$\$ Open from 3-11 pm daily. www.stratospherehotel.com. Stratosphere, 702.380.7777.

MORELS FRENCH STEAKHOUSE & BISTRO—Palazzo. Executive Chef JL Carrera

merges the classic steakhouse with an iced seafood bar and a cheese and charcuterie bar. \$\$\$ Open for breakfast M-F from 8 am-11 am; lunch daily from 11 am-4 pm; brunch Sa-Su from 8 am-4 pm; dinner M-Th, 4-11 pm; dinner F-Sa, 4 pm-midnight; dinner Su, 4-10 pm. www.palazzolasvegas.com. Palazzo, 702.607.6333.

MORTON'S THE STEAKHOUSE—Near Strip. The authority on steak — as witnessed through its defining publication, "The Steak Bible." Open \$\$\$\$ M-Sa, 5-11 pm; Su, 5-10 pm. www.mortons.com. 400 E. Flamingo Rd., 702.893.0703.

THE PALM RESTAURANT—Forum Shops at Caesars. An institution since 1993, which has served many celebs. \$\$\$\$ Open daily from 11:30 am-10 pm. www.thepalm.com. Forum Shops at Caesars, 702.732.7256.

PRIME—Bellagio. The finest steak, seafood and lamb from renowned chef Jean-Georges Vongerichten. \$\$\$\$ Open for dinner nightly from 5-10 pm. www.bellagio.com. Bellagio, 702.693.8865.

SMITH & WOLLENSKY—South Strip. Steaks of all kinds, plus lamb and poultry entrées and a 600-selection wine list. \$\$\$ Open daily from noon-11pm. www.smithandwollensky.com. On the Strip next to MGM Grand, 702.862.4100.

THE STEAK HOUSE—Circus Circus. Honored as "The Best Steak House in Las Vegas" for two decades. Reservations recommended. \$\$\$ Open nightly for dinner. www.circuscircus.com. Circus Circus, 702.794.3767.

TOM COLICCHIO'S CRAFTSTEAK—MGM Grand. Celebrates the flavors of ingredients produced by small family farms and artisanal producers. \$\$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, till 10:30 pm. www.craftrestaurant.com. MGM Grand, 702.891.7318.

VIC & ANTHONY'S—Golden Nugget. Enjoy high-quality menu selections such as Bone-In Ribeye and Australian Rock Lobster. \$\$\$ Open for dinner nightly from 5-11 pm. www.vicandanthonys.com. Golden Nugget, 702.386.8399.

BUFFET LISTINGS

Prices vary by time of day and items served; call for pricing details

BACCHANAL BUFFET—A feast truly fit for a Roman god. Nine serving stations are presented creatively and offer everything from prime rib and crab legs to watermelon and feta salad, prosciutto and high-grade sashimi. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.caesarspalace.com/restaurants/bacchanal-buffet.html. Caesars Palace, 702.731.7928.

BAYSIDE BUFFET—Sweeping views and a tropical feel punctuate the atmosphere at this buffet where food quality is key. Open for breakfast and lunch M-F; dinner, nightly; brunch Sa-Su. www.mandalaybay.com/dining/bayside-buffet. Mandalay Bay, 702.632.7402.

BIG BELLY BUFFET AT MONTE CARLO—Carving stations, made-to-order items and an extensive salad bar. Open for brunch and dinner daily. Offers an all-day pass. www.montecarlo.com/restaurants/the-buffet.aspx. Monte Carlo, 702.730.7777.

THE BUFFET AT ARIA—Enticing flavors from around the world are prepared at live-action cooking stations. The buffet affords spectacular views of Aria's pools and landscaped courtyards. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.ariolasvegas.com. Aria, 877.230.2742.

THE BUFFET AT BELLAGIO—The best of Italian, Japanese, Chinese, seafood and American cuisines. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. Weekend brunch offers an unlimited champagne option. The F-Sa gourmet dinner offers unlimited caviar with all of the accoutrements. www.bellagio.com/restaurants/the-buffet.aspx. Bellagio, 702.693.7111.

THE BUFFET AT EXCALIBUR—A newly redesigned buffet in a contemporary dining room that features an interactive dessert station, as well as six food stations serving a variety of cultural cuisine. Every Friday, the Buffet transforms into a seafood extravaganza featuring crawfish, crab legs, sushi, lobster polenta and more. Open from 7 am-10 pm daily. www.excalibur.com/restaurants/excalibur_buffet.aspx. Excalibur, 702.597.7777.

THE BUFFET AT GOLDEN NUGGET—A seemingly endless array of stations. Enjoy the Seafood & More Dinner buffet F-Su and Champagne brunch Sa-Su. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. Children's pricing is available. www.goldennugget.com/LasVegas/eat_buffet.asp. Golden Nugget, 702.386.8221.

THE BUFFET AT TI—A celebration of the modern buffet, modeled after the great food markets of the world. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.treasureisland.com/restaurants/the_buffet.php. Treasure Island, 702.894.7111.

THE BUFFET AT WYNN—Sixteen live-action cooking stations and a sumptuous array of dishes elevate all-you-can-eat into a gourmet dining experience. Open for brunch and dinner daily. www.wynnlasvegas.com/Restaurants/CasualDining/TheBuffet. Wynn Las Vegas, 702.770.3463.

CARNIVAL WORLD BUFFET—The highest standard of all Vegas buffets, Carnival World offers more than 300 dishes; offerings at the dessert station alone are enough for a meal. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.riolasvegas.com. Rio, 702.777.7757.

CRAVINGS—Eleven cooking stations, a street of restaurants and an array of tempting elements. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.mirage.com/restaurants/cravings.aspx. Mirage, 866.339.4566.

FLAVORS, THE BUFFET—Cuisine from around the world is represented, including churrasco, Italian casseroles and hand-cut rolls. Open daily from 7 am-10 pm. www.harrahslasvegas.com/restaurants/flavors-the-buffet.html. Harrah's, 702.369.5000.

FRENCH MARKET BUFFET—Features Italian, Mongolian, Barbecue, American, Seafood, Mexican and Chinese cuisines. Open for breakfast and lunch, M-Sa; dinner, nightly; brunch, Su. www.orleanscasino.com/dine/french-market-buffet. The Orleans, 702.365.7111.

FOGO DE CHAO—Brazilian-trained churrasqueiros, or gaucho chefs, present and slice 15 signature cuts of meat tableside from roasting skewers. Also offers a gourmet salad and sides bar. Open for lunch M-F, 11:30 am-2 pm; dinner M-Th, 5-10 pm; dinner F, 5-10:30 pm; dinner Sa, 4:30-10:30 pm; dinner Su, 4-9 pm. www.fogo.com. Howard Hughes Row, 702.431.4500.

FOUNTAINS BRUNCH AT JASMINE—Savor the freshest ingredients, several live-action cooking stations and a decadent dessert options, while enjoying the dazzling view of the Bellagio Fountains. Su, 11 am-2:30 pm. Reservations recommended. www.bellagio.com/restaurants/jasmine.aspx. Bellagio, 702.693.8865.

LE VILLAGE BUFFET—Go on a culinary adventure through five French provinces. Open for breakfast and lunch, M-F; dinner, nightly; champagne brunch Sa-Su. www.parislasvegas.com/restaurants/le-village-buffet.html. Paris Las Vegas, 702.946.7000.

MGM GRAND BUFFET—King crab legs, burgundy short ribs (lunch only) and osso buco (dinner only) are tops among the succulent offerings. Open for breakfast and lunch, M-F; dinner, nightly; champagne brunch Sa-Su. www.mgmgrand.com/restaurants/mgm-grand-buffet.aspx. MGM Grand, 702.891.7777.

MORE: THE BUFFET AT LUXOR—Among the choices are a 30-foot-long salad bar, two carving stations and two omelet stations. Open from 7 am-10 pm daily. www.luxor.com/restaurants/more_buffet.aspx. Luxor, 702.262.4778.

PAMPAS BRAZILIAN GRILLE—Enjoy sizzling skewers of the finest meats and poultry brought to your table in a seemingly endless parade of food. Open daily from 8 am-10:30 pm. www.pampasusa.com. Miracle Mile Shops at Planet Hollywood, 702.737.4748.

PARADISE GARDEN BUFFET—Watch the playful antics of live flamingos while enjoying a feast that includes fresh seafood and multiple carving stations. Open daily from 7 am-10 pm. www.flamingolasvegas.com/restaurants/paradise-garden-buffet.html. Flamingo, 702.784.8821.

SPICE MARKET BUFFET—An inspired buffet with Mediterranean, Mexican, Italian, Asian and American cuisines. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.planethollywoodresort.com/restaurants/spice-market-buffet.html. Planet Hollywood, 702.785.5555.

STERLING BRUNCH—The epitome of upscale dining, this splurge-worthy spread allows guests to feast like royalty on endless American sturgeon caviar, Perrier-Jouët champagne, Alaskan king crab legs, lamb, lobster tails, prime rib, sushi and fresh-shucked oysters. Then come the desserts! Personalized guided tours are available. Sundays beginning at 9 am; reservations are a must. www.ballyslasvegas.com/restaurants/sterling-brunch.html. Bally's Las Vegas, 702.967.72581

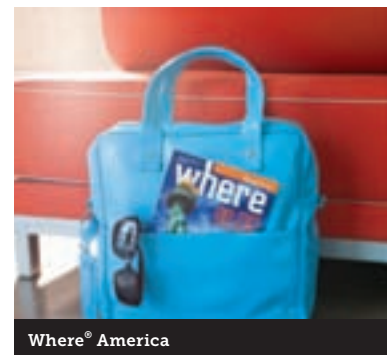
STUDIO B BUFFET—Integrates a state-of-the-art restaurant with a live-action cooking studio. Beer, wine and cordials are included in the buffet price. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. www.them-resort.com/dining/studiob.html. M Resort, 877.673.7678.

TEXAS DE BRAZIL—All-you-can eat Angus beef, lamb, pork, chicken and Brazilian sausage. Open for lunch F, 11 am-3 pm; brunch Sa-Su, noon-3 pm; dinner M-Th, 5-10 pm; F, 5-10:30 pm; Sa, 4-10:30 pm; Su, 4-10 pm. Happy hour in the bar M-F, 4:30-7 pm. www.texasdebrazil.com. Town Square, 702.614.0080.

VILLAGE SEAFOOD BUFFET—The only all-seafood, all-you-can-eat experience in Las Vegas. Open Th-M, 3:30-9:30 pm. www.riolasvegas.com/restaurants/village-seafood-buffet.html. Rio 702.777.7943.

WICKED SPOON—Sate your cravings with top quality, familiar staples, in addition to imaginative and seasonal dishes. Open for brunch and dinner daily. www.cosmopolitanlasvegas.com/taste/restaurant-collection/wicked-spoon.aspx. Cosmopolitan, 702.698.7870.

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