

where® to dine

menu guide

Las Vegas



MAY 2017-DECEMBER 2017
From the Publishers of **where**® Magazine

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LETTER FROM THE PUBLISHER

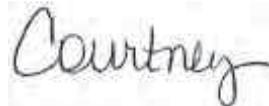
Dear Concierge,

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 the 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 and by property.

The “Where To Dine” Menu Guide is an invaluable resource for concierges 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 Appétit!



Courtney Fuhrmann

**Regional Vice President of Sales
Where Las Vegas**

where® to dine
menu guide
Las Vegas

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ADVERTISING & CIRCULATION

ASSOCIATE PUBLISHER Doreen Olsen
SALES SUPPORT ADMINISTRATOR Megan Simmons
CIRCULATION & EVENTS MANAGER Lauren Romero
CIRCULATION & EVENTS SPECIALIST Chyvonne James
DISTRIBUTION MANAGER Bruce Alder
DISTRIBUTION ASSISTANT James Bascomb
DISTRIBUTION ASSISTANT Kyle Walbroehl
CONVENTION SERVICES SPECIALIST Marcey Esses
CUSTOMER SERVICE REPRESENTATIVE Jordan Sutton

MVP | EXECUTIVE

PRESIDENT Donna W. Kessler
VICE PRESIDENT OF OPERATIONS Angela E. Allen
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REGIONAL VICE PRESIDENT OF SALES Courtney Fuhrmann
GENERAL MANAGER, WHERE MAPS Christopher Huber
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MVP | NATIONAL SALES

VICE PRESIDENT, NATIONAL SALES Rebekah Vapberg
VICE PRESIDENT, NATIONAL MARKETING Adeline Tafuri Jurecka
DIRECTOR, NATIONAL DIGITAL SALES Bridget Duffie 706.821.6663
NATIONAL SALES COORDINATOR David Gately

EDITORIAL

EDITOR Susan Stapleton
ASSISTANT EDITOR Gillian Glover
REGIONAL EDITORIAL DIRECTOR Margaret Martin
ART DIRECTOR Dusty Martin

MVP | CREATIVE

CHIEF CREATIVE OFFICER Haines Wilkerson
DESIGN DIRECTOR Jane Frey
CREATIVE COORDINATOR Beverly Mandelblatt

MVP | PRODUCTION

PUBLICATION SERVICES DIRECTOR Kris Miller
PUBLICATION SERVICES MANAGER Mickey Kibler
DIGITAL IMAGING SPECIALIST Erik Lewis

MVP | MANUFACTURING & TECHNOLOGY

DIRECTOR OF MANUFACTURING Donald Horton
TECHNICAL OPERATIONS MANAGER Tony Thorne-Booth

MORRIS COMMUNICATIONS

CHAIRMAN William S. Morris III
PRESIDENT & CEO William S. Morris IV

MVP

Morris Visitor Publications

E-MAIL FOR ALL OF THE ABOVE:
FIRSTNAME.LASTNAME@MORRIS.COM

MVP | LAS VEGAS

376 E. Warm Springs Rd., Suite 110
Las Vegas, NV 89119
(702) 731-4748; (702) 731-4718 (fax)

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Where[®] is a view of the lake.

BELLAGIO



h a r v e s t

B Y R O Y E L L A M A R



GARDEN

SPINACH SALAD

Blue Lizard Farm, NV heritage apples, China Ranch dates, almonds, blue cheese

HARVEST GREEN SALAD

Blue Lizard Farm, NV roasted beets, baby carrots, cucumber

BRUCE'S ARUGULA

Prime Color Growers, NV figs, delicata squash, parmesan, zinfandel vinaigrette

KALE & QUINOA SALAD

Blue Lizard Farm, NV balsamic poached pears, pomegranate, goat cheese

OCEAN

*SEAFOOD PLATTER

chilled seafood with sauces- gulf shrimp, oysters, clams, lobster salad, poke, king crab, snow crab (50 per person)

*OYSTERS ON THE HALF SHELL

raw or fried / daily varieties (half dozen)

CRISPY ROCK SHRIMP

spicy aioli, pickled daikon, herb salad

ROASTED OCTOPUS

charred eggplant puree, iberico chorizo, cranberry beans, preserved lemon

*YELLOWTAIL CRUDO

Baja, CA citrus oil, red chiles, Taggiasca olives

BOARDS

*CHARCUTERIE BOARD

foie gras torchon, pâté de campagne, pig head terrine, pork belly rillette, country ham

*STEAK TARTARE

Painted Hills, OR traditional garnishes, sesame semolina baguette, gem lettuce

CHEESE BOARD

artisanal American cheese selection, preserves, fruit & nut bread

FLAT BREAD

Tails & Trotters, OR roast pork, smoked ham, pears, goat cheese, honey mustard

TO SHARE FOR THE TABLE

NAAN BREAD

Hy-Desert, NV- cucumber raita, market pesto, local tomato preserve

SMOKED TROUT TOAST

Passmore Ranch, CA- trout rillette farm egg remoulade, poppy seed brioche

TOMATO MOZZARELLA & HAM TOAST

Hy Desert Produce, NV- sweet pepper, speck, baguette

BEETS, GOAT CHEESE AND FIG TOAST

Drakes Farms, CA- roasted beets, sesame semolina toast

HARVEST BY ROY ELLAMAR

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

Harvest pays homage to the origin of food, with farm-fresh ingredients and naturally-raised products. Being born into a family of farmers, hunters and fishermen, Executive Chef Roy Ellamar recognizes the journey of food from farm-to-table. He hopes to share this experience by ensuring quality, purity and freshness prevail in every creation.



ENTREE

Ranch

*FILET MIGNON

8oz grass fed Angus Painted Hills, OR

*BONE-IN RIBEYE

18oz, dry aged USDA Prime

*NEW YORK STRIP

12oz, USDA Prime

*SPICE RUBBED LAMB CHOPS

Superior Farms, CA vadouvan curry, organic broccoli di ciccio

HARVEST ROTISSERIE CHICKEN

Pittman Farms, CA half chicken, Crafthaus ale brine, hay smoke

HERB CRUSTED PORK COPPA

Tails & Trotters, OR fall fruit chutney

Ocean

*DIVER SCALLOPS

caramelized root vegetables, smoked butternut squash

FISHERMAN'S STEW

assorted fish and shellfish, tomato saffron broth, olive bread, old bay aioli

LIVE MAINE LOBSTER

simply roasted with local herbs and lemon butter

*WILD COHO SALMON

Columbia River, WA charred cauliflower, chili garlic, red miso glaze

Vegetarian

FARRO PORRIDGE

Anson Mills, SC foraged mushrooms, black truffle

BRAISED EGGPLANT

Tutti Frutti, CA local tomato & basil, mozzarella, sourdough

COCKSCOMB PASTA

Community Grains, CA broccoli di ciccio, red chiles, pesto, goat cheese

SWEET POTATO GNOCCHI

butternut squash, bloomsdale spinach, parmesan, sage brown butter

Sides

TRUFFLE FRIES

Eagle Eye Farm, NV truffle dust, truffle mayo

CRUSHED POTATOES

Beehive Cheese, UT Eagle Eye russets, crème fraiche, Beehive cheese

BLOOMSDALE SPINACH

Blue Lizard Farm, NV sautéed with garlic and lemon

BRUSSELS SPROUTS

Coastal Farms, CA maple, soy, mustard seeds

ROASTED ROMANESCO

Swank Farm, CA sweet pepper harissa, Neuske's bacon bread crumbs

**ALL MENU ITEMS ARE SUBJECT TO CHANGE.*

LAGO

BY JULIAN SERRANO



SOUPS

ZUPPA DI POMODORO

chilled, casa verde tomato puree, straciatella cheese

MINISTRONE

your choice: hot or chilled | vegetable soup | basil pesto

SALADS

POLPA DI GRANCHIO E FARRO

fresh crabmeat, organic farro grain, confetti

CESARE

chiffonade romaine, anchovy dressing, ciabatta crouton

CAPRESE

heirloom tomatoes, buffalo mozzarella, basil & e.v.o.o

TOASTED BREAD

BRUSCHETTA AL POMODORO

tomatoes, basil, garlic oil

FEGATINI DI POLLO

chicken liver, capers, pepperoncino

SMALL FOCACCIA

ALLE OLIVE VERDI

roasted green olive, pecorino

ALLA RICOTTA E MIELE

ricotta cheese, honey

GUANCIALE E FAVE

fava beans, cured pork cheek

CHEESES

CHEESE PLATTER

ubriaco del piave, quadrello di bufala, pecorino

SMALL PIZZAS

MARGHERITA

tomato sauce, house made mozzarella, basil

AL CIPOLLOTTO E SPECK

buffalo ricotta, cipolline onion, speck

ZUCCHINE

sliced zucchini, smoked provolone, cherry tomatoes

RAW SEAFOOD

all crudos are seasoned with citrus-colatura di alici

TONNO

ahi tuna, orange segments

CAPASANTA

scallop, 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

POLENTA AL FORMAGGIO

parmesan chesse

FUNGHI TRIFOLATI

mushrooms, olive oil, parsley

LAGO

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

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



COLD CUTS PLATTER

SALUMI PLATTER

prosciutto de parma, beef bresaola, finocchiona salame

RAW BEEF

CARPACCIO DI MANZO

baby arugula, parmesan, cipriani dressing

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

MALLOREDDOS

small morsel pasta: sardegna, pork sausage, tomato sauce

AGNOLOTTI DI VITELLO

veal-ricotta stuffing, roasted garlic porcini

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

PACCHERI AL TELEFONO

large tubular pasta, tomato sauce, mozzarella

SEAFOOD PASTA

RAVIOLI AI GAMBERI

shrimp-mascarpone stuffed ravioli, fresh tomatoes

RISOTTO DI FRUTTI DI MARE

seafood risotto

7 & 7

potato gnocchi, lobster knuckles, bisque

SPAGHETTI CHITARRA

tomatoes, clams, garlic oil

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

LANGOSTINO

broiled shell-on, lemon oil MP

GAMBERI ALLA CALABRESE

baby shrimp, white wine, spicy peppers

CARAOFI & GRANCHIO

crab meat, artichoke, parmesan, arugula, dressing

MEAT

AGNELLO SCOTTADITO

grilled lamb chops, garlic rosemary

POLPETTE DI CARNE

tomato, braised beef meatballs

FILETTINO

4oz angus beef tenderloin | gorgonzola

**ALL MENU ITEMS ARE SUBJECT TO CHANGE*

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. Sunday Brunch 11:00 a.m. to 2:30 p.m. Lunch Daily 11:30 a.m. to 2:30 p.m. Dinner Sunday - Thursday 5:00 p.m. to 11:00 p.m. and Friday - Saturday 5:00 p.m. to 12:00 a.m. Reservations recommended by calling 702.693.8888. **Entrées \$29-\$51.**



M I C H A E L M I N A



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

WHITE ASPARAGUS SOUP
dungeness crab 'fritter', shaved burgundy truffle

DIVER SCALLOP CRUDO
pickled pear, nori crisp, umeboshi

BRUSSELS SPROUTS SALAD
cowgirl creamery carmody, apple cider vinaigrette

ARTICHOKE TORTELLINI
Dungeness Crab, Black Trumpet, garlic cream

HUDSON VALLEY FOIE GRAS DUO*
pineapple upside-down cake, macadamia nut

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

FOR THE TABLE

WHOLE ROASTED HUDSON VALLEY
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

WILD TURBOT

saffron rouille, chorizo, 'bouillabaisse'

PHYLLO-CRUSTED SOLE

Crab Brandade, Pea Shoots, Sauce Dijon

CHILEAN SEA BASS

Miso Glaze, Dashi Broth, Shellfish Dumpling

DIVER SCALLOPS*

tempura maitake, bamboo rice, coconut curry

VEAL LOIN

sunchoke 'bearnaise', crispy sweetbreads

AHI TUNA

Hudson Valley Foie Gras, Crispy Potato, Chanterelle

MAINE LOBSTER POT PIE

Baby Vegetables, Truffle-Lobster Cream

"SURF & TURF"*

wagyu filet, grilled lobster tail, hudson valley foie gras

RANCHERS CUTS

Grilled & Butter Basted Steaks From America's Pastures

ANGUS* FILET MIGNON 8OZ

ANGUS NEW YORK STRIP 12OZ

WAGYU* NEW YORK STRIP 8OZ

RIB "EYE" 6OZ

WAGU

ACCOMPANIMENTS

LOBSTER TAIL

KING CRAB

FOIE GRAS

SIDES

ROOT VEGETABLES

CREAMED KALE

MUSHROOM GRITS

POTATO PURÉE

**ALL MENU ITEMS ARE SUBJECT TO CHANGE*

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 5:00 p.m. to 10:00 p.m. Closed Sunday. Reservations recommended by calling 702.693.8199. **Entrées \$36-\$78.**

Picasso



PRIX FIXE

FIRST COURSE

ROASTED HOLLAND RED PEPPER SOUP
Calamari, Corn and Confit of Carrot

or

POACHED OYSTERS
Garnished with Osetra Caviar, Sauce Vermouth

or

WARM QUAIL SALAD
Sautéed Artichokes and Pine Nuts

SECOND COURSE

FOIE GRAS AU TORCHON
Slow Cooked Harry's Strawberries, Aged Balsamic and
Brioche Croutons

or

SAUTÉED RUBY RED SHRIMP
Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo
Pepper Vinaigrette

or

BIG EYE TUNA TARTARE
Mashed Avocado

THIRD COURSE

ROASTED MAINE LOBSTER
Sauce Américaine and Salsify

or

SAUTÉED FILET OF BLACK BASS
Court-Bouillon Sauce and Fresh Herbs

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 2,500 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
Sherry Poached Fig, Golden Raisin and Fig Purée,
Toasted Herb Brioche

FOURTH COURSE

JAPANESE WAGYU FILET MIGNON
Symphony of Vegetables

or

SAUTÉED FILET OF HALIBUT
Green Asparagus and Sauce Hollandaise

or

ROASTED Tournedo LOIN OF COLORADO LAMB
Pisto, Mint Aioli and Tempura Zucchini Flower

FIFTH COURSE

DESSERT

DESSERTS

SAUTERNE POACHED PEAR

Almond Frangipane, Blood Orange Butter Pear Sauce, French Butter Pear Sorbet

WARM CHOCOLATE FONDANT

Bailey's and Butterscotch Ice Cream, Chocolate Sablé

DEVIL'S FOOD AND STRAWBERRY

Devil's Food Cake, Strawberry, Orange Crème, Strawberry Cheesecake Ice Cream

CHOCOLATE BREAD PUDDING

Chocolate Chip Brioche, Hazelnut Praline, Passion Fruit Sauce, Fudge and Beurre Noisette Frangelico Ice Cream

SPICED PUMPKIN FLAN

Pepita Tartlet, Maple-Bourbon Frozen Custard, Butterscotch Diplomat Cream

PINEAPPLE TART

Rum Braised Pineapple, Prickly Pear Sorbet, Lemongrass Granita

CHEESE ASSORTMENT

**ALL MENU ITEMS ARE SUBJECT TO CHANGE*

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, heat lamps are available for guest comfort. Reservations for this exclusive dining location are strongly recommended. Dinner Wednesday - Monday 5:30 p.m. to 9:30 p.m. Closed Tuesday. Reservations recommended by calling 702.693.8105. **Prix Fixe \$118 per person, Degustation \$128 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
Black Olives, Lychee & Brioche

CRISPY SALMON SUSHI
Chipotle Mayonnaise & Crispy Rice

RIBBONS OF TUNA
Breakfast Radish & Ginger Marinade

OYSTERS ON THE HALF SHELL
Cocktail Sauce & Mignonette

STEAK TARTARE & CARPACCIO
Tarragon Aioli & Grilled Crostini

SOUPS

PRIME ONION SOUP
Gruyère & Emmentaler

CREAM OF TOMATO SOUP
Aged Cheddar Crouton, Cumin & Basil

SALADS

CAESAR
Romaine, Mustard Greens & Parmesan

BABY ICEBERG LETTUCE
Crispy Bacon & Maytag Blue Cheese Dressing

PEEKYTOE CRAB SALAD
Green Apple & Cabbage

MARKET TOMATOES
Burrata Cheese, Mussini Balsamic & Basil

STEAMED SHRIMP SALAD
Field Greens, Enoki Mushrooms & Tomato

ESCAROLE & APPLE SALAD
Mozzarella, Frisee, & Basil

POTATOES

MASHED YUKON GOLD POTATOES

GINGER SWEET POTATOES

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

BUTTERNUT SQUASH
Cheddar & Pumpkin Seed

ONION RINGS TEMPURA

CREAMED SPINACH

STEAMED ASPARAGUS

GLAZED MARKET MUSHROOMS

TENDER BROCCOLI
Cheddar, Jalapeño & Mint

MEAT

FILET MIGNON
Shishito Peppers

SOY-GARLIC GLAZED NEW YORK STRIP

BRAISED SHORT RIB
Mushrooms, Pearl Onion & Bacon

BONE-IN RIBEYE
Shishito Peppers, 18 oz. or 28 oz.

DRY-AGED BONE-IN RIBEYE
Shishito Peppers

COLORADO LAMB CHOPS
Mushroom Bolognese & Pecorino

PORTERHOUSE
Shishito Peppers

A5 JAPANESE WAGYU BEEF
Roasted Sweet Peppers

PEPPERCORN NEW YORK STEAK
Red Onion Compote

Sauces: Peppercorn, Soy-Rice Wine, Béarnaise

FISH

ROASTED ATLANTIC SALMON
Mushroom Crust, Lemon Emulsion & Herbs

ROASTED SEA BASS
Crunchy Potatoes & Lime-Garlic Sauce

SAUTEED SEA SCALLOPS
Caramelized Cauliflower & Poppy Seed - Buttermilk Vinaigrette

PEPPER CRUSTED AHI TUNA STEAK
Shishito Peppers

PAN ROASTED DOVER SOLE
Haricot Verts Almondine & Grilled Lemon

COLD WATER LOBSTER TAIL
Lemon Spaetzle

POULTRY

PARMESAN CRUSTED ORGANIC CHICKEN
Artichokes & Lemon Butter

**ALL MENU ITEMS ARE SUBJECT TO CHANGE*

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 5:00 p.m. to 10:00 p.m. Reservations recommended by calling 702.693.8484. **Entrées \$36-\$70.**

Where[®] is innovative cuisine.

COSMOPOLITAN



BEAUTY & Essex.



RAW BAR *

ORANGE KISSED SALMON CEVICHE

TUNA POKE WONTON TACOS

YELLOWTAIL SASHIMI

SHRIMP COCKTAIL

TUNA TATAKI

LITTLENECK CLAMS

EAST & WEST COAST OYSTERS

1 LB ALASKAN KING CRAB LEGS

PEARLS OF THE SEA

JEWELS ON TOAST

CAESAR TOAST

Creamy garlic, crispy chicken skin.

TOMATO TARTARE

Sunny side up quail egg, parmesan crostini.

AVOCADO, LEMON & ESPELETTE

STEAK TOAST

Malaysian spices, garlic, pickled radish, serrano pepper.

MAINE LOBSTER ROLL

Sweet potato bao, avocado, yuzu dressing.

ROASTED BONE MARROW

Rioja braised shallot marmalade.

FOIE GRAS

Duck confit, blackberry jam.

ACCESSORIES

KALE & APPLE SALAD

MEDITERRANEAN SALAD

WEDGE SALAD

'CHILE RELLENO' EMPANADAS

PULLED CHICKEN AREPAS

DRY AGED CHUCK SLIDERS

GRILLED CHEESE, SMOKED BACON
& TOMATO SOUP DUMPLINGS

FRENCH ONION SOUP DUMPLINGS

ROASTED MUSHROOM PIZZETTA.

THAI STYLE DEEP-FRIED SHRIMP

"FISH & CHIPS" TACOS

RATATOUILLE

ROASTED BRUSSELS SPROUTS.

BROCCOLINI

BBQ FRIES

CRISPY VIDALIA ONION RINGS

SHORT RIB 'MAC & CHEESE'

OVEN BRAISED CHICKEN MEATBALLS.

SPAGHETTINI *

GARGANELLI

BEAUTY & ESSEX
COSMOPOLITAN OF LAS VEGAS
3708 S Las Vegas Blvd Las
Vegas, NV 89109

Beauty & Essex, restaurant and lounge from Chef Chris Santos and TAO Group, is located at The Cosmopolitan of Las Vegas. Upon arrival, guests journey through the pawn-shop inspired store before entering the restaurant where they can enjoy dinner in one of the three dining rooms or sip on cocktails in The Pearl Lounge where thousands of draped pearls radiate



BASIL PESTO RAVIOLI

STREET THAI BBQ CHICKEN

GRILLED ATLANTIC SALMON *

ELOTE STYLE SCALLOPS

ROASTED LOBSTER TAIL

PRIME MEATS*

*Steaks served with Beauty & Essex signature sauces:
Red chimichurri | green peppercorn hollandaise roasted garlic
& bacon*

BEAUTY & ESSEX BURGER

Brisket, short rib & lamb spicy harissa aioli, beefsteak tomato, goat feta, crispy bbq fries.

GRILLED DOUBLE CUT LAMB CHOPS

Port wine glaze, polenta.

10 OZ. CLASSIC THICK CUT FILET

14 OZ. PRIME DRY AGED SIRLOIN

34 OZ. 40 DAY DRY AGED TOMAHAWK RIBEYE

DESSERTS

SPIKED ROOT BEER FLOAT SHOT

SELECTION OF ICE CREAMS & SORBETS

“STRAWBERRY SHORTCAKE” BARS

BLACK BOTTOMED BUTTERSCOTCH POT DE CRÈME

DEVIL'S FOOD LAYER CAKE

PEANUT BUTTER PIE SUNDAE

“LES, NYC” DOUGHNUTS

CLOUD NINE “S'MORES”

COCKTAILS

EMERALD GIMLET

MELON MOJITO

PINK PANTHER

BEAUTY ELIXIR

O.D.B. “OLD DIRTY BRAMBLE”

EARL THE PEARL

BUBBLES & BERRIES

THE MASTERLY TOUCH

Savory

THE WOODSMAN

SEASONAL HARVEST SANGRIA

Barrel Aged

ELECTRIC AVENUE

OAXACAN OLD FASHIONED

from the ceiling. The restaurant features multi-ethnic share plates with signature favorites from the New York location as well as Las Vegas exclusive items including the Short Rib ‘Mac & Cheese’ and Elote Style Scallops. A cocktail and wine list complement the menu and consist of favorites such as the Emerald Gimlet and Beauty Elixir. Weekly DJs bring an energetic atmosphere to the restaurant, making Beauty & Essex an ideal location for both dinner and nightlife.



estiatorio **Milos** Las Vegas



FROM THE RAW BAR

OYSTERS*

Daily Selection

GREEK BOTTARGA

Ferran Adrià's Choice

Gently cured roe of the renowned Messologgi Gray Mullet

BIGEYE TUNA*

Sashimi - yuzu kosho, dill, 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's daily selection

WHOLE FISH SASHIMI*

MILOS CLASSICS

MILOS SPECIAL

Lightly fried zucchini, eggplant, tzatziki and Kefalograviera

OCTOPUS

Sushi-quality Mediterranean octopus, grilled

THE GREEK SPREADS

Tzatziki, Taramosalata, Tipiti, Skordalia

HOLLAND PEPPERS

Red, yellow & orange grilled peppers, extra virgin olive oil & aged balsamic

GRILLED MUSHROOMS

Shiitake, royal trumpet & oyster

CALAMARI

Fresh, lightly fried squid

SHRIMP

Jumbo prawns grilled, served with endive salad

MARYLAND CRAB CAKE*

Hand-picked, fresh jumbo crab

GRILLED VEGETABLES

Eggplant, zucchini, yellow squash, fennel, Cipollini onion, "The Real Greek Mint Yogurt" & Haloumi cheese

THE GREEK SALAD

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

ROMAINE*

Baby romaine, Kefalograviera, white anchovy, capers, dill

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, sold at market price by the pound: Fagri, Sea Bass, Lithrini, Dorado Royale, Rofos, Balada, John Dory, Turbot, Dover Sole

Your captain will help you select fish from the market and recommend the best preparation for that particular fish (grilled, pan-fried, or in a salt crust).

FISH IN SEASALT

3 lb. minimum, baked in the oven and served tableside with horta

LOBSTER GRILLED

Served with Ladolemono

LOBSTER PASTA

In a fresh tomato sauce

THE CARABINIEROS

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

AHNISTO

Fish stew made to order with tomato, olive oil, white wine, basil

FROM THE LAND

All dishes served with Greek Fried Potatoes

LAMB*

Colorado Prime Lamb Chops

RIBEYE*

Black Angus Ribeye Steak - 16 oz.

FILET MIGNON*

All natural Premium Beef Tenderloin - 10 oz.

SIDE DISHES

STEAMED VEGETABLES

Horta, Broccoli, or Asparagus

GREEK STYLE FINGERLING POTATOES

Served warm with mint, dill, lemon & Extra Virgin Olive Oil

GREEK FRIED POTATOES

Topped with Greek Spices

BABY BEETS

Steamed with "The Real Greek Mint Yogurt"

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

**Menu items subject to seasonal changes.*

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 international cuisine.

THE DELANO



RIVEA
ALAIN DUCASSE
LAS VEGAS



SOUP & SALAD

CHILLED ENGLISH PEA
 & mint velouté.

OCTOPUS SALAD

Garbanzo bean, green onion, confit sweet bell pepper.

RIVEA SALAD

Green bean, tuna, radishes, cucumber, anchovy, basil dressing.

BURRATA & HERITAGE TOMATO

Balsamic, olive oil.

LOBSTER & VEGETABLE SALAD

Spicy tomato jelly.

RIVEA SPECIALTIES

BEEF CARPACCIO*

Capers, frisée.

MARINATED SEA BASS*

Orange, lemon, grapefruit.

CRISPY SOCCA

Chickpea crêpes.

CURED HAM TIGELLE

Pressed bread, tomato-almond pesto.

TOMATO & BASIL TIGELLE

Pressed bread, arugula, Parmesan.

SAUTÉED CALAMARI & PRAWNS

Grape tomatoes, crushed red chillies.

FOCACCIA DI RECCO

Stracchino cheese, olive oil.

ROASTED PANISSE

Chickpea fries.

PROVENÇAL CAPONATA

Eggplant, tomato, olives, pine nuts.

CHARCUTERIE

Culatello, San Daniele & Bresaola.

COOKPOT OF FARMER'S VEGETABLES

PASTA & PIZZETTA

GREEN ASPARAGUS & RICOTTA RAVIOLI

ARTISANAL LINGUINI & CLAMS

POTATO GNOCCHI

Sage, Parmesan cheese.

BOMBARDONI PASTA

Braised short ribs, red wine reduction.

LOBSTER RISOTTO

PIZZETTA

San Daniele cured ham & arugula.

PIZZETTA

Tomato, mozzarella, capers.

RIVEA

Delano Las Vegas
 3940 S Las Vegas Blvd,
 Las Vegas, NV 89119

After Saint-Tropez and London, Rivea comes to Las Vegas offering a renewed take on a French and Italian influenced cuisine from internationally celebrated Chef Alain Ducasse. A breezy, laid back atmosphere of white and maritime blues by the acclaimed Parisian design duo Patrick Jouin and Sanjit Manku, welcomes guests and sets a relaxed vibe while offering



MAIN COURSES

ROASTED HALF CHICKEN*

Herb butter, spring vegetable cocotte.

LIBERTY DUCK BREAST*

Turnips, nougat, bigarade sauce.

VEAL CHOP TOMAHAWK*

Celery & carrots.

PACIFIC WILD HALIBUT*

White & green asparagus, zucchini.

LINE CAUGHT STRIPED BASS*

Minestrone reduction.

JOHN DORY*

Clams, calamari, prawn, bouillabaisse broth.

MAINE LOBSTER*

Baby artichokes.

ON THE GRILL

ANGUS NEW YORK STRIP* 10OZ

ANGUS FILET MIGNON* 7OZ

PEPPER CRUSTED BISON TENDERLOIN* 7OZ

ANGUS BONE IN RIBEYE* 18OZ

Sauces

Black peppercorn

Béarnaise

Bordelaise

TASTING MENU

Wine pairing available.

ROASTED PANISSE, PROVENCAL CAPONATA,
MARINATED SEA BASS, CITRUS TIGELLE

ASPARAGUS & MOREL RISOTTO

JOHN DORY, CALAMARI, PRAWN
& BOUILLABAISSE BROTH

“ROSSINI” ANGUS FILET MIGNON, DUCK FOIE GRAS
& BLACK TRUFFLE SAUCE

LIMONCELLO BABA

SIDES

MASHED POTATOES

GRILLED ASPARAGUS

SWEET CORN OUR WAY

SAUTÉED BROCCOLINI

unparalleled, 180-degree views of the city below. Menu items inspired by the delectable food markets of Provence and Italy create the carefree and vibrant nature of the Riviera, with a focus on simple, fresh plates by Executive Chef Bruno Riou and the best seasonal ingredients from the West Coast. Hours: Mon - Thu, Sun 6:00 PM - 10:00 PM, Fri - Sat 6:00 PM - 10:30 PM, Contact: Phone 877.632.5400, email rivea@delanolasvegas.com, Dress Code: Upscale Casual, **Average Entrée Price: \$33**

Where[®] is a swank hideaway.

DOWNTOWN





ANTIPASTI

SALUMI E FORMAGGI

Artisanal cheeses and cured meats, ciabatta crisps, dried fruits, Marcona almonds

COLOSSAL GULF SHRIMP COCKTAIL

Fiery cocktail sauce

JUMBO LUMP CRAB CAKES

OYSTERS ON THE HALF SHELL*

Boutique oysters from both coasts, champagne mignonette, lemon

CALAMARI FRITTI

Andiamo house specialty, flash-fried with banana peppers and a trio of dipping sauces

CIAO PORTABELLA & TENDERLOIN TIPS*

Seasoned and chargrilled beef tenderloin, portabella mushroom caps and Zip Sauce

ANDIAMO GRANDE MEATBALL

Handmade, tomato sauce, ricotta cheese

SAUSAGE & BANANA PEPPERS

House-made sausage, potato crisps with a rosemary demi-glace

ESCARGOT BOURGUIGNON

Baked in mushroom caps with garlic butter and toasted bread-crumbs

INSALATA & ZUPPE

ITALIAN WEDDING SOUP	CHOPPED SALAD
LOBSTER BISQUE	KALE E QUINOA
CAESAR*	COMPOSED BEET SALAD
CAPRESE	HOUSE JOE'S FAVORITE
WEDGE	

BISTECCHIE & COSTELETTE*

STEAKS AND CHOPS

Are served with your choice of sauce:

Andiamo signature Zip Sauce, Cabernet shallot demi-glace, Balsamic glaze with cipollini onions

Add-ons for any steak: Bleu cheese crusted, Oscar style, Au poivre style

FILET MIGNON

Center-cut beef tenderloin, seasoned and charbroiled

BONE-IN N.Y. STRIP

16-oz. house-cut steak, charbroiled

PORTERHOUSE

24-oz. house-cut steak, charbroiled

ANDIAMO LONG BONE

24-oz. Long bone rib-eye steak, charred to perfection
Served with gnocchi

BONE-IN RIB EYE

20-oz. house-cut steak, charbroiled

CLASSICAL SURF & TURF

Chargrilled petite filet mignon and broiled rock lobster tail

CHARGRILLED LAMB CHOPS

Marinated Colorado lamb chops, cannellini beans, spinach and roasted peppers

PESCI E CROSTACI

CEDAR PLANK ROASTED SALMON

Quinoa ragout with roasted asparagus, tomato, wild mushrooms and lemon-herb butter

COLD WATER ROCK LOBSTER TAILS

ALASKAN KING RED CRAB LEGS

Half or full pound, merus cut

PAN-ROASTED SEA SCALLOPS

Crisp prosciutto, artichoke hearts, peas, white beans, roasted tomatoes, herbs and a white wine sauce

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



CHILEAN SEA BASS

Corn risotto and basil oil

SHRIMP FRA DIAVOLO

Colossal shrimp, herbed white wine tomato broth with linguini

VITELLO E POLLO

VEAL OSSO BUCO

Braised veal shank, rich tomato sauce over corn risotto with gremolata

VEAL MARSALA*

Bone-in veal chop, pounded thin, with wild mushroom marsala sauce and truffle mashed potatoes

CHICKEN CACCIATORE

Braised free-range chicken in a tomato broth with onion and peppers

PASTA DELLA CASA

PAPPARDELLE GIUSEPPE

Italian sausage, mushrooms, onions, spinach, tomato filet and a creamy marsala sauce

FRUITTI DI MARE

Colossal shrimp, sea scallops, mussels, clams, calamari, white wine tomato broth with linguini

LOBSTER RISOTTO

Creamy Arborio rice, Canadian lobster meat, tender asparagus, black truffles and Parmigiano-Reggiano

PAGLIA E FIENO

Chicken, prosciutto di parma, peas, onions, white wine cream sauce, egg, spinach linguini and Parmigiano-Reggiano

AGNOLOTTI

Handmade pasta filled with veal, spinach, mascarpone crème, black truffles and wild mushroom crema

POTATO GNOCCHI

Pan-roasted with tomato filet, roasted peppers, asparagus, kale pesto and shaved Parmigiano-Reggiano

BEEF BAROLO

Handmade ricotta cheese-filled pasta, hearty beef tenderloin ragù, porcini mushrooms, tomato and asiago cheese

ACCOMPLIMENTE

White truffle whipped potatoes
Tuscan roasted potatoes with onions
Baked potato crusted in olive oil and sea salt
Grilled asparagus with cipollini onions
Sautéed button mushrooms and onions
Roasted brussels sprouts with crisp pancetta
House-made meatballs/Italian sausage
Shoestring fries with sea salt
Lobster-truffle baked ziti

**Raw or uncooked food items may pose a health risk to everyone. Thorough cooking reduces risk of illness.*

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

SHISHITO PEPPERS

Lemon miso dipping sauce

POT STICKERS

Pan fried pork dumplings, sweet soy dipping sauce

MINCED CHICKEN LETTUCE WRAPS

Stir fried in a light black bean sauce, peanut dipping sauce

BBQ PORK RIBS

Wok seared baby back ribs with sweet garlic sauce

5 SPICE CALAMARI

Crisp fried, wok tossed with green onions, thai chili and jalapeno

BAO "WOW"

Chashu pork belly, thai chili, pickled cucumber, hoisin, baby lettuce, steamed bao buns

SUSHI NO SUSHI

Tuna lomi lomi, miso, fried shrimp, avocado, fried rice sticks, lettuce cups

SALADS

PRIME RIB LAAP

Lime juice, fish sauce, galanga lettuce cups, cucumber

VIETNAMESE VERMICELLI NOODLE SALAD

Grilled chicken, chilled vermicelli noodles, bean sprouts, carrots, spring lettuce, garlic lime fish sauce

NOODLE HOUSE SOUPS

MISO RAMEN

Chashu pork belly, bamboo, black mushrooms, green onions, egg

SHOYU UDON

Shrimp, mussels, bok choy, black mushroom, fish cake, green onion, bamboo

WOR WONTON NOODLE SOUP

Pork wontons, char siu, fish cake, shrimp, baby bok choy, green onions, saimin noodles

HOT AND SOUR SOUP

Shredded chicken, wood ear mushroom, bamboo, spicy chicken broth

California Noodle House

(Inside the California Hotel & 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



WOK FRIED NOODLES AND RICE

SINGAPORE NOODLES

Rice stick noodles, shredded char siu, shrimp, onion, carrots, egg, stir fried with curry

BEEF CHOW FUN

Beef, rice noodles, green onions, bean sprouts

HONG KONG CHOW MEIN

Shrimp, chicken, char siu, baby bok choy, pan fried crispy noodles

PAD THAI

Thai style rice noodles, chicken, egg, carrots, onion, bean sprouts, peanuts and chilies

substitute with shrimp - Add \$4

BIBIMBAP

Zucchini, black mushroom, spinach, carrots, daikon, gochujang pork topped with fried egg

FRIED RICE

OXTAIL FRIED RICE

Shredded braised ox-tail, vegetable, fried egg

CALIFORNIA FRIED RICE

Shrimp, chicken, pork, vegetables, egg

ENTREES

BRAISED OXTAIL

Star anise, carrots, potatoes, curry sauce, steamed rice

PAN SEARED RARE AHI

Buttered garlic rice, shrimp, baby bok choy, mustard miso

KALBI

Grilled Korean short ribs, namul, steamed rice

WALNUT SHRIMP

Tempura fried shrimp topped with candied walnuts

PRIME FLAT IRON STEAK

Baby bok choy, schichimi potatoes, balsamic teriyaki sauce

BROILED HAMACHI COLLAR

Ponzu, cilantro & steamed Rice

DESSERTS

MANGO PUDDING

Assorted fruit, whip cream, powdered honey, candied ginger

ASSORTED MOCHI ICE CREAM

3 assorted season flavors

CHOCOLATE CRUNCH CAKE

MANGO CHEESECAKE

Mango sauce

noodle dishes ... and so much more". Noodle dishes include 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.

Average check of \$17.



SHAREABLE APPETIZERS

SAL'S SHRIMP COCKTAIL

Chilled seasoned jumbo shrimp served with spicy sauce and lemon

JOHNNY QUINN'S CRAB CAKE

Fresh lump crabmeat, stone ground mustard and pepper remoulade

STEAK CARPACCIO A LA MEYER*

Thinly sliced filet, mustard sauce, truffle, arugula

FAT HERBIE'S TUNA POKE STACK

Ahi poke style layered with avocado, ginger

LEFTY'S FRESH SEAFOOD / SHELLFISH PLATTER*

The freshest selection of shellfish available today

IZZY M'S FRIED CALAMARI

Golden soft calamari, cherry peppers with lemon aioli and tomato dipping sauces

MOB MEATBALLS*

Roast chicken, aromatic vegetables and parmigiana cheese meatballs simmered in a tomato basil sauce topped with Ricotta

ROY'S ARTICHOKE AU GRATIN

Marinated artichokes, manchego cheese, lemon sauce

THE ITALIAN MARKET

Select imported cured meats and cheeses with grilled marinated vegetables

BENNY'S HOUSE MADE RICOTTA

Toasted ciabatta bread with rosemary garlic ricotta, tomato caper

SALADS

OSCAR'S CHOPPED SALAD WITH ONION STRINGS

Chopped romaine, avocado, tomato, candied pecans, cucumber, zucchini, squash, Carolyn's Russian dressing

CADINI'S TWO-BIT CAESAR*

Caesar's original with chopped romaine, egg yolk, garlic, lemon and anchovy dressing

THE POPULAR WEDGE

Crisp iceberg, egg, tomato, bleu cheese crumbles, thick cut black pepper maple bacon with choice of Maytag bleu cheese or Carolyn's Russian dressing

JASPER & HUNCHY'S TOMATO SALAD

Seasonal tomatoes, burrata cheese, EVOO, micro greens

SOUP

CRAZY PHIL'S ONION SOUP

Variety of onions caramelized with sherry infused white veal stock

CONIORTE'S CORN & CRAB BISQUE

Roasted sweet corn and Alaskan king crab

ALPINE VILLAGE FAMOUS CHICKEN SUPREME SOUP

Ground chicken and aromatic vegetable broth

MAIN COURSE

Entrees

JOEY C'S FILET MIGNON*

SALLY'S NEW YORK STRIP* (PRIME)

OSCAR'S BEEF-BOOZE-BROADS

Plaza Hotel and Casino
1 Main Street
Las Vegas, NV 89101
702.386.7227

In December 2011, former Las Vegas Mayor Oscar B. Goodman opened a uniquely Las Vegas Steakhouse. Located inside of the iconic dome of the Plaza Hotel and Casino, diners are treated to a spectacular overlooking view of Fremont Street in the heart of the former mayor's beloved downtown Las Vegas. The mood of this classic-Vegas-themed restaurant is heightened by



SPICY FLAME CHARRED SPILOTRO STEAK*
Infused with garlic, red chili flakes served with Ralph's smashed potatoes.

JOE PIG'S PORK CHOP*
Smoked bone-in chops, apple chutney, wild mushrooms.

NICKY'S ROASTED CHICKEN & ARTICHOKE*
With natural jus and mashed potatoes.

MANNY'S CRAB STUFFED JUMBO SHRIMP

CEDAR PLANK BLACKENED SALMON
Artichoke, tomato.

SURF & TURF*
Ribeye cap steak with stuffed shrimp.

PRIME RIB*

LEIB'S LAMB CHOPS*
Herb chimichurri sauce

GRILLED VEGETABLE LASAGNA
Sundried tomato marinara, fresh mozzarella

BONE-IN MEAT*
Please consult your server for our Chef's daily selections

Complement any Entrée
JUMBO SHRIMP*

ALASKAN KING CRAB LEGS*

LOBSTER TAIL*

Over the Top

OSCAR
Lump crab, asparagus and béarnaise sauce.

AU POIVRE

MARTY'S MAYTAG BLUE CHEESE

MIXED SAUTÉED FIELD MUSHROOMS

CARAMELIZED ONIONS

One the Side
SHERIFF RALPH'S SMASHED POTATOES

TUFFY'S JUMBO BAKED POTATO

STEAMED ASPARAGUS

CHAG'S CREAMED SPINACH

BRUSSEL SPROUTS
With caramelized onions & bacon.

JOSE LEONARDO'S ROASTED CORN BRÛLÉE

SHMULEY'S EXTRAORDINARY MAC & CHEESE

"CLEAN FACE" ONION STRINGS

STEAK FRIES

ANY THREE SIDES

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock 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.

a robust menu that features perfectly aged steaks alongside a formidable drink menu of classics and Oscar-inspired originals. Carrying over Goodman's reputation as the "Happiest Mayor in the Universe," Oscar's Beef • Booze • Broads affectionately boasts itself as "The Happiest Steakhouse in the Universe." The approach to food and service at Oscar's is the same as Goodman's approach to life - eat, drink and have fun! Or as Oscar would say, "Enjoy the beef, booze and broads!"

REDWOOD

STEAKHOUSE



STARTERS

PINEAPPLE SHRIMP

Crisp tempura shrimp, spring onions, szechuan peppers, pinaepple sauce.

CRAB CAKE

Pan-fried lump crab cake, sweet pea salad.

SEARED AHI TUNA

Lemon-pepper crust, green apple, & jicama slaw.

STEAMED SHELLFISH

King crab, clams, mussels, shrimp, lemongrass, coconut milk, red curry, dried chilies, lime, thai basil.

BAKED ESCARGOT

Garlic herb butter.

SHRIMP COCKTAIL

Atomic horseradish cocktail sauce.

OYSTERS

Raw or baked Rockefeller style.

SOUPS & SALADS

FRENCH ONION SOUP

Beef broth, aged sherry, caramelized onions, brioche crouton, gruyère cheese.

CAESAR SALAD

Romaine lettuce hearts, parmesan dressing, white anchovies, herb croutons.

BLT WEDGE SALAD

Smoked bacon, chilled iceberg, cherry tomatoes, red onion, butter-milk blue cheese dressing.

SPINACH SALAD

Baby spinach, sun-dried cranberries, candied walnuts, feta cheese, fresh asian pear, dijon vinaigrette.

STEAKS, CHOPS & SHELLFISH

Our steaks and chops are charboiled, lightly brushed with butter, sea salt and black pepper.

FILET MIGNON

7oz. or 10oz.

BONE-IN RIB EYE STEAK

22oz.

NEW YORK STEAK

16oz.

LOBSTER TAIL

14oz., lightly broiled, steamed or thermidor style.

ALASKAN KING CRAB LEGS

1lb., lightly broiled or steamed

PORK CHOP

Kurobuta pork, sun-dried cherry & apple compote.

LAMB CHOPS

Colorado lamb chops, grilled ratatouille vegetables

ADD-ONS

SAUCES

Béarnaise, brandy peppercorn, cabernet wine sauce, mushroom sauce.

CLASSIC OSCAR

Jumbo lump crabmeat, asparagus, béaraise.

SURF

8oz. butter broiled lobster tail. add to entrée.

REDWOOD STEAKHOUSE CALIFORNIA HOTEL & CASINO

12 E. Ogden Ave.
Las Vegas, NV 89101
702.388.2630

The Redwood Steakhouse is a fine dining experience not to be missed. Our menu offers a wide range of steaks, fresh seafood, and chops. The amazing side dishes are large enough to share and you'll want to sample each one! With delicious dishes, tempting desserts, and a warm atmosphere, be sure to make your reservations for tonight at the Redwood Steakhouse.



ROAST PRIME RIB OF BEEF

28 DAY AGED

Grille cut 16oz., or redwood cut 24oz.

REDWOOD SPECIALTIES

MISO SEA BASS

Pan-roasted chilean sea bass, white miso broth, bok choy.

SEAFOOD CIOPPINO

Shrimp, crab, clams, mussels, spicy marinara, linguini pasta.

ROAST CHICKEN

Chicken breast, pan juices, baby oyster mushrooms, asparagus, sautéed spinach.

BRAISED BEEF SHORT RIBS

Cabernet wine sauce, garlic mashed potatoes.

SIDES

MAC & CHEESE

REDWOOD FRIED POTATOES

MASHED POTATOES

IDAHO BAKED POTATO

CREAMED SWEET CORN

ASPARAGUS

BABY SPINACH LEAVES

MUSHROOMS

REDWOOD CLASSIC COCKTAILS

SPICED MAI TAI

Koloa dark & spiced rums, cointreau, orgeat syrup, fresh lime juice.

ELIT MARTINI

Stoli elit, cinzano dry vermouth, orange bitters, blue cheese stuffed olives, shaken and strained.

PATRÓN CADILLAC MARGARITA

On the rocks, patrón, agave nectar, fresh lime juice, grand marnier.

CANDIAN MULE

Crown royal reserve, ginger beer, fresh lime juice.

OLD FASHIONED

Marker's 46, simple syrup, bitters, orange peel, black cherries.

PERFECT MANHATTAN

Bulleit bourbon 10 years old, cizano sweet & dry vermouth, bitters, black cherries.

GLUTEN FREE MOSCOW MULE

Stoli gluten free vodka, gluten free ginger beer, fresh lime juice.

BLOOD ORANGE WHISKEY SOUR

Crown royal rye, blood orange sour, orange twist, on the rocks.

HENDRICK'S CUCUMBER TONIC

Hendrick's gin, cucumber, st. germain elderflower, tonic water.



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 AND SANCHO SEARED SCALLOPS

Baked in Garlic, Shallot Butter, Breadsticks, Scallops

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, Kim Chee

SIZZLING SPINACH SALAD

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

FROM THE SEA

OYSTER 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 all for a great value, accompanied by exceptional ser-



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 Vegetable, Basil Pesto, Roasted Garlic Sauce

FAMOUS GRILL

*FILET MIGNON

Tenderloin with Maui Onions

*PANIOLA RIB EYE STEAK

Bone-In 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, Seasoned Maui Onions 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.*

vice. The only restaurant of its kind in Downtown Las Vegas, if you are craving an intimate dining experience and restaurant that will satisfy everyone, then the 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, created by the chef just for you. A great value our guest check average is \$40.

TRIPLE GEORGE GRILL



APPETIZERS

OYSTERS ON THE HALF SHELL*
SEASONAL CHEESE PLATTER
SHRIMP COCKTAIL
BEEF TAR TAR*
SEARED AHI*
STEAMED MUSSELS
CRAB CAKE*
BAKED GOAT CHEESE MARINARA
CALAMARI*
SPINACH & ARTICHOKE DIP
BRUSCHETTA
SHORT RIB RAVIOLI
SEAFOOD PLATTER

SALADS

BURRATA
Heirloom tomatoes, balsamic, pesto, watermelon.

CAESAR

Romaine, classic caesar dressing, parmesan, herb croutons.

WEDGE

Iceberg lettuce, red onion, tomato, bacon, bleu cheese dressing.

GEORGE'S CHOPPED

Iceberg lettuce, tomatoes, avocado, green onion, zucchini, squash, salami, mozzarella, balsamic vinaigrette.

HOUSE

Spring mix, red onion, cucumber, croutons, choice of dressing, carrots, tomatoes.

SOUPS

SOUP OF THE DAY
NEW ENGLAND CLAM CHOWDER
BAKED ONION SOUP

FAVORITES

POT ROAST

Braised short rib topped with pan gravy.

CHICKEN POT PIE

Chicken breast, assorted vegetables, sherry herb cream sauce.

THE GEORGE BURGER*

3/4 lb, bacon, shoestring fried onions, portobello, cheddar, swiss, george spread.

GRILLED VEGETABLE PLATE

Zucchini, eggplant, asparagus, mushrooms, broccoli.

MEATLOAF*

Bacon wrapped, ground pork, ground beef, house-made gravy.

PORCINI RAVIOLI

Mushroom & sundried tomato cream sauce.

STEAKS & CHOPS

PORCINI CRUSTED RIBEYE*

18oz pan-seared

RIBEYE*

16oz

BONE-IN PRIME NEW YORK STRIP*

16oz

FILET MIGNON*

9oz

NEW YORK STRIP*

14oz

PETITE FILET MIGNON*

6oz

TRIPLE GEORGE GRILL

201 N. Third St.
Las Vegas, NV 89101
702-384-2771
www.TripleGeorgeGrill.com

Established in 2005, Triple George Grill is recognized as one of the first independent eateries to emerge in the early years of the revitalization of downtown Las Vegas, paving the way for what is now a thriving and eclectic urban dining scene. Known as THE power lunch spot and downtown dinner experience in Las Vegas, Triple George Grill is located at Downtown Grand's



PORK CHOP
12oz apple glaze

DRUNKEN HANGER STEAK
8oz onion pepper marmalade

LAMB CHOP*
10oz double cut

ADD ANY SIGNATURE SAUCE
bordelaise, béarnaise, mushroom au poivre, horseradish cream, bleu cheese

CHICKEN

Served with Chef's recommended accompaniments.

ROASTED LEMON HERB CHICKEN
Marinated with red onions, lemon, fresh herbs.

CHICKEN SALTIMBOCCA
Prosciutto, sage, fresh mozzarella, marsala mushroom sauce.

BUTTERMILK SAGE FRIED CHICKEN
Home-made country gravy.

CHICKEN PARMESAN
Linguine marinara.

SEAFOOD

SHRIMP GEORGE
Crab-stuffed shrimp, lemon butter sauce.

SEAFOOD CIOPPINO*
Shrimp, scallops, mussels, fish, crab, herb tomato broth.

FISH OF THE DAY*

AHI TUNA*
Charbroiled or blackened.

ATLANTIC SALMON*
Charbroiled or blackened.

SHRIMP SCAMPI
Tomato, garlic, green onions, shallots, linguine.

FISH AND CHIPS
Lemon herb tartar sauce.

SWORD FISH*
Caper buerre blanc.

SPICY SHRIMP & SCALLOP LINQUINE*
Creole cream sauce.

SIDES

CREAM CORN
SAUTÉED SPINACH
CREAM SPINACH
JUMBO ASPARAGUS
SAUTÉED WILD MUSHROOMS
LOADED BAKED POTATO
TRUFFLE FRIES
CORN BREAD
BRUSSELL SPROUTS

GLEGAN

PENNE PRIMAVERA
Zucchini, squash, red peppers, spinach, tomato sauce.

KALE SALAD
Butternut squash, candied walnuts, maple vinaigrette.

CHICKEN STIR FRY
Gardein chicken, squash, zucchini, carrots, broccoli, white rice.

CAULIFLOWER RICE
Shaved cauliflower, carrots, celery, onions, edamame, sesame oil.

3rd Street between Stewart and Ogden. The TripAdvisor® Certificate of Excellence Award winning restaurant is popular for blending classic dining with the charm of a neighborhood restaurant. Guests experience a fresh selection of American-style seafood, steaks and chops as well as homemade soups, salads, pasta dishes and daily specials. Open Monday-Friday for lunch 11 a.m.-4 p.m. and Happy Hour 4-7 p.m., and daily for dinner 4-10 p.m. Complimentary valet parking available at Downtown Grand. For reservations call (702) 384-2761.

Where[®] is the latest trend.

FASHION SHOW





APPETIZERS

BOTTOMLESS CHIPS & SALSA

Charred tomato salsa, roasted tomatillo salsa, pico de gallo.

FRESH-MADE GUACAMOLE

Del Rey Farms avocados, tortilla chips, salsa.

ELOTE

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

QUESO FUNDIDO

Three melted cheeses, spicy ground beef, or chorizo

CHICKEN TAQUITOS

Pulled chicken, cheese, guacamole, orange salsa.

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.

FRIED PEPPERS

Padron peppers, kosher salt, lime.

HOMEMADE TAMALES

Sweet corn and cheese, Rita's family recipe.

AHI TUNA CEVICHE*

Prepared to order with saltines and tortilla chips.

CHICKEN QUESADILLA

Chicken simmered with tomato and cilantro, corn tortilla.

BEEF QUESADILLA

Mexican slow-braised beef, corn tortilla.

VEGETABLE QUESADILLA

Wood-grilled market vegetables, corn tortilla.

TACO PLATTERS

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

CHICKEN TACOS

All-natural chicken breast.

CARNE ASADA TACOS*

Grilled marinated steak.

BRAISED BEEF TACOS

Mexican slow-braised beef.

VEGETARIAN TACOS

Wood-grilled market vegetables.

SLOW BRAISED PORK TACOS

Braised pork, caramelized pineapple, guajillo chiles, cilantro.

MAHI MAHI TACOS

Cilantro, lime, chipotle crema, 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, sour cream, pico de gallo, salsa and warm flour tortillas.

ALL-NATURAL CHICKEN

Herb and garlic marinated chicken breast.

EL SEGUNDO SOL FASHION SHOW

3200 Las Vegas Blvd.
Las Vegas, NV 89109
702-258-1211

The El Segundo Sol is an experience like none other. With varieties ranging from all-natural chicken to slow braised beef, and made-from-scratch tortillas prepared daily by professional "tortilleras" who have mastered the traditional Mexican technique, our tacos are as authentic as something you'd find across the border. Some say you haven't lived until you've been to



ACHIOTE MAHI MAHI*

Serrano & garlic marinade.

GRILLED STEAK*

Marinated steak with chiles and garlic.

ENCHILADAS & MORE

CHICKEN ENCHILADAS

Chicken tinga, green chile sauce, cheese, sour cream.

BEEF ENCHILADAS

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

CARNE ASADA*

Grilled steak, oaxacan black beans and cilantro rice.

DESSERTS

FLAN OF THE DAY

Always topped with caramel

TRES LECHES CAKE

Vanilla cake, dulce de leche, whipped cream, cinnamon

DOUBLE FUDGE LAYER CAKE

Fudge frosting, caramel sauce, whipped cream, cinnamon

** Thoroughly cooking foods of animal origin such as beef, pork, 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 under cooked.*

**vegetarian and gluten-free options are available*

MARGARITAS

On the Rocks

SOL MARGARITA

El Jimador reposado, bauchant orange liqueur, lime juice.

MARGARITA PRIMERO

Corralejo reposado, grand marnier, lime juice.

SKINNY MARGARITA

Casamigos blanco, fresh lime juice, agave nectar.

CUCUMBER-MINT

Sauza blanco, fresh mint, english cucumber.

PRICKLY PEAR

Sauza Hornitos reposado, prickly pear juice.

ORGÁNICOS

Chamucos resposado, organic agave nectar, organic lime.

Frozen

FROZEN MARGARITA

Bauchant orange liqueur, lime juice.

STRAWBERRY

Fresh strawberries.

iMEXELENTE MANGO!

Sweet and refreshing.

PRICKLY PEAR

Deliciously sharp.

BIG STICK

Midori, blue curacao, chambord.

MARGARITA DEL DIA

Inspired by the season. We're gonna tell you all about it!

Vegas, but we say you haven't lived until you've been to El Segundo Sol on the Las Vegas Strip!
Sun - Thurs 11:00 a.m. - 10:00 p.m.; Fri & Sat to 11:00 a.m. - 11:00 p.m. Happy Hour daily from 4:00 p.m. - 7:00 p.m.

*hours subject to change

stripburger.

BURGERS, SHAKES & COCKTAILS

AT FASHION SHOW HALLS KICKS FROM THE WALK



BURGERS

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 and sautéed mushrooms

OUR FAMOUS BLUE CHEESE BURGER*

with fried onions

MEXICAN BURGER*

chipotle mayo, pickled red onions, jalapeño, cotija & jack cheese, cilantro

WHISKEY BBQ BURGER*

fried onion strings, cheddar, bbq sauce infused with Jack Daniel's

MINI BURGER SAMPLER*

blue cheese burger, whiskey bbq burger, cheddar burger

TURKEY BURGER*

freshly ground

HOUSE-MADE VEGGIE BURGER

vegetables, brown rice, sesame & sunflower seeds, cashews

AHI TUNA BURGER*

fresh ground tuna, avocado, sriracha mayo

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CHICKEN SANDWICHES

GRILLED CHICKEN BREAST SANDWICH*

HICKORY CHICKEN SANDWICH*

bacon, caramelized onion, hickory sauce

CALIFORNIA CHICKEN SANDWICH*

lettuce, tomato, avocado, jack cheese

BUFFALO CHICKEN SANDWICH*

homemade hot sauce, creamy blue cheese

TO SHARE

PICKLE FRIES

GUACAMOLE & TORTILLA CHIPS

NACHO FRIES

SALAD

CAESAR SALAD

ROASTED TURKEY CHOPPED SALAD

SIDE ACTION

Fresh-cut fries & onion strings

FRESH-CUT FRIES

CHEDDAR FRIES

ATOMIC CHEESE FRIES

GARLIC HERB FRIES

SWEET POTATO FRIES

FRIED ONION STRINGS

STRINGS & FRIES

STRIPBURGER

3200 S. Las Vegas Blvd.
Las Vegas, NV 89109
702-737-8747

Stripburger is an all-outdoor restaurant and bar with patio views of the sunny Las Vegas Strip featuring burgers, shakes and cocktails. Stripburger's menu consists of classic 100% all-natural beef burgers, sandwiches, fresh-cut fries, onion strings, pickle fries, salads, creamy milkshakes and more. Don't forget about the jumbo cocktails, jumbo drafts and buckets of bottled beer.



ADULT SHAKES

(all available without booze!)

RASPBERRY WITH CHAMBORD
VANILLA VODKA DREAMSICLE
SALTED CARAMEL WITH BAILEYS
CHOCOLATE WITH JACK DANIEL'S
TRES LECHES WITH KAHLUA

Hold the booze

VANILLA, CHOCOLATE, STRAWBERRY
COOKIES & CREAM

BEERS

Bottles

BUD OR BUD LIGHT
MICHELOB ULTRA
CORONA OR CORONA LIGHT
STELLA ARTOIS
NEWCASTLE
HEINEKEN
AMSTEL LIGHT
SAM ADAMS
STELLA ARTOIS CIDER

Cans

MILLER LITE
COORS
TECATE
GUINNESS

Draft

P.B.R
COORS LIGHT
BUD LIGHT
PYRAMID HEFEWEIZEN
BLUE MOON
FAT TIRE AMBER ALE
SIERRA NEVADA

HOUSE COCKTAILS

JEFF & TITO'S SHAKIN' LEMONADE

tito's handmade vodka, rosemary

ORANGE WHIP

effen blood orange vodka, licor 43, orange juice,
blood orange syrup

JACKED ARNIE PALMER

Jack Daniel's, lemonade, iced tea

STRIP & GO NAKED

ketel one citroen, lemonade, hefeweizen

AFTER THE STORM

effen black cherry vodka, watermelon and island pucker,
sweet and sour

THE EFFEN MARY

effen cucumber, bacon, olives, dill pickle, salt & pepper rim

BOURBON FASHION

maker's mark, cointreau, oranges, ginger ale

MARGARITA

el jimador blanco, fresh lime juice, bauchant orange liqueur

CHAMBORITA

frozen lime margarita, chambord

SKINNY MARGARITA

casamigos blanco, lime, triple sec, agave nectar

MONKEY LOVE POTION

coconut vodka, ginger soda, lime, fresh mint

Stripburger is a bright, modern burger joint with misters and fans in the dead heat of the Las Vegas summer and heaters during the winter months so guests can still enjoy the hustle and bustle of the strip! For people on the run, Stripburger also offers the entire menu for carryout. Open Monday - Sunday 11:00 a.m. - 1:00 a.m. (7 days a week)!

Where[®] is Roman-style opulence.

FORUM SHOPS





APPETIZERS

MELANZANE FRITTE

Thinly sliced eggplant crisps with marinara.

BACI DI PANCETTA CON POLLO

Bacon-wrapped chicken and mozzarella meatballs with marinara.

COZZE MARECHIARO

Fresh mussels, white wine, garlic, tomato broth.

CALAMARI FRITTI

Crispy calamari, marinara, black pepper aioli.

SHRIMP COCKTAIL

(5) Jumbo shrimp with tangy cocktail sauce.

MOZZARELLA IN PADELLA

Crispy breaded mozzarella di bufala with fresh tomato sauce.

POLPETTI DI GRANCHIO

Crispy crab and pasta bites with simmered San Marzano tomatoes.

BUTTERNUT SQUASH RAVIOLI

Sage sauce, toasted pumpkin seeds.

CAMPIONE DI BRUSCHETTA

Sampling of Chef-inspired relishes and dips with grilled Tuscan bread.

SPEDINI SALTIMBOCCA

Chicken, prosciutto and fontina over spinach and avocado salad.

SOUPS AND SALADS

TOMATO BASIL

Simmered San Marzano tomatoes and fresh basil.

MINISTRONE

Simmered Tuscan vegetable stew.

ROAST BEET SALAD

Arugula, frisée and Brussels sprout slaw, Gorgonzola, toasted almonds, fennel dressing.

TREVI SALAD

Italian home-style chopped salad with mixed greens, tomatoes, mozzarella, celery, cucumber, hearts of palm, vinaigrette.

CAESAR

Chicken or Shrimp - Romaine, Parmesan, croutons, traditional dressing.

CAPRESE DI BUFALA E PROSCIUTTO

Fresh mozzarella, heirloom tomatoes, red onion, crispy prosciutto, extra virgin olive oil, balsamic vinegar.

ROMANO CHICKEN SALAD

Crispy chicken breast, pancetta, arugula, tomatoes, artichoke hearts, balsamic vinegar.

GRILLED SALMON

Spinach, hearts of palm, avocado, tomatoes, red onion, cucumber, vinaigrette.

ITALIAN CHOPPED

Romaine, roasted chicken, salami, marinated artichokes, provolone cheese, garbanzo beans, sun-dried and Roma tomatoes, mushrooms, red onions, pepperoncini, house made breadstick, Caesar dressing.

BRICK OVEN FIRED PIZZAS

CHEESE

Mozzarella, tangy pomarola.

MEATZZA

Pepperoni, meatballs, sausage, pancetta.

HERB ROASTED CHICKEN

Roasted garlic, fresh mozzarella, caramelized onions, roasted tomatoes, goat cheese.

PEPPERONI

Pepperoni, fresh mozzarella.

SAUSAGE AND PEPPERS

Italian sausage, fontina, red onion, roasted peppers, pepperoncini, broccolini, ricotta, amatriciana.

MARGHERITA

Roma tomatoes, fresh mozzarella, basil.

LASAGNA PIZZA

Trevi's signature pizza... deep dish with layers of Italian sausage, ricotta, fresh mozzarella, tangy pomarola.

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



PASTA

Gluten-free penne or spaghetti available upon request.

RAVIOLI ALLA VODKA

Cheese filled pasta with zesty vodka tomato cream sauce.

LASAGNA AL FORNO

House made meat sauce, ricotta and mozzarella.

FETTUCCINE POLLO CARBONARA

Grilled chicken, prosciutto, English peas, mushrooms and Parmesan cream.

PAPPARDELLE BOLOGNESE

House made meat sauce, jumbo meatball, zesty marinara.

SALMON AGNOLOTTI

House made pasta stuffed with salmon mousse with roasted pear nage, shaved fennel, truffle-lemon vinaigrette.

SPAGHETTI AND MEATBALLS

(2) Jumbo house made meatballs, zesty marinara.

CAPELLINI BIANCO

Shrimp and jumbo lump crab tossed in a vibrant bianco sauce.

LINGUINE VONGOLE

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

GNOCCHI MODENESE

Ricotta and potato gnocchi, mozzarella di bufala, fresh tomato sauce.

LINGUINE AL FRUTTI DI MARE

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

CHEF'S HOUSE MADE STUFFED PASTA

Seasonal offering.

ENTRÉES

POLLO ARROSTO

Oven-roasted half chicken, amogio sauce, crispy Parmesan potatoes.

COSTOLA BREVE

Braised boneless beef short rib, arugula, ricotta gnocchi, horseradish crema.

PARMIGIANA

Eggplant, Chicken or Veal - Romano breaded and sautéed, served with linguine marinara.

SEARED CHILEAN SEA BASS

Parsnip purée, braised apples and pears, charred Brussels sprouts.

POLLO TRE POMODORI

Crispy Parmesan chicken breast with a Roma, cherry and sun-dried tomato bianco sauce, pappardelle Cacio e Pepe.

DOVER SOLE OREGANATA

Petite white beans, concassé tomatoes, green beans, pancetta, pan jus.

VEAL SAN PIETRO

Veal scaloppini, artichokes, mushrooms, frascati wine sauce, spinach.

BISTECCA FIORENTINA

16 oz. bone-in ribeye, amogio sauce, served with fresh tomato, red onion and blue cheese salad.

MARSALA

Chicken or Veal - Sautéed medallions, Marsala wine and mushroom sauce, green beans, pappardelle Cacio e Pepe.

SALMON RIBOLLITA

Tuscan white beans, spicy sausage, petite vegetables, kale, pistou.

GRILLED SKIRT STEAK PIZZAIOLA

Crispy red potatoes, fennel aioli.

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 rock star dining.

THE HARD ROCK HOTEL



MB STEAK LAS VEGAS



APPETIZERS

MAINE LOBSTER BISQUE

Brandy, tarragon, crème fraiche.

CLASSIC ONION SOUP

Gruyere, crouton, au jus.

ALASKAN KING CRAB CAKE

Herb tartar, shaved fennel.

BACON & EGG

Maple glaze, frisee, poached egg.

CHARRED SPANISH OCTOPUS

Broccolini, stewed tomatoes, port wine.

*SURF & TURF TARTARE, FILET & AHI

Pommery mustard, smoked salt, egg, shallot.

SEARED SONOMA FOIE GRAS

Brioche french toast, strawberries, sherry reduction.

CRISPY ROCK SHRIMP

Cherry pepper aioli, chili cilantro dipping.

CHILLED SEAFOOD

GULF SHRIMP

Fresh horseradish cocktail.

*OYSTERS

Half dozen, East & West coast, dill mignonette.

*TUNA POKE

Wasabi soy, pickled cucumbers, avocado puree.

*SHASHIMI SHOTS

Hamachi yuzu vinaigrette, tuna ponzu, salmon truffle oil.

*AMERICAN CAVIAR SLIDERS

Blinis, crème fraiche, house-made chips.

SHELLFISH PLATTER - 2PP 4PP

Maine lobster tail, Alaskan King crab, jumbo shrimp, East & West oysters.

SALADS

HEIRLOOM TOMATO & BURRATA

Aged balsamic, arugula pesto, spiced almond.

BABY ICEBERG SALAD

Applewood smoked bacon, pickled red onion, tomato, buttermilk blue cheese, green goddess dressing.

CAESAR SALAD

Baby romaine, house dressing, sourdough crouton.

CHOPPED SALAD

Grilled tiger shrimp, artichokes, hearts of palm, white beans, olives, green beans, pepperoncini, basil vinaigrette.

ENTREES

FENNEL CRUSTED SALMON

Marble potatoes, lobster butter.

MARY'S HALF CHICKEN

Crispy skin, black truffle reduction.

*DIVER SEA SCALLOPS

Celery root, morel mushrooms, herb butter.

*ALASKAN HALIBUT

Pan roasted, tomato broth, olive relish.

*COLORADO LAMB CHOPS

Toasted barley, escarole, currant lamb jus.

*MB STEAK BURGER

Hand-cut applewood smoked bacon, butterkase cheese and yes you get the fries!

MB STEAK

Hard Rock Hotel & Casino
4455 Paradise Road
Las Vegas, NV 89169

MB Steak presents a new, luxury steakhouse brand from David and Michael Morton. The brothers leverage three generations of devotion to quality, method and flavor in a steakhouse experience unrivaled in Las Vegas. A menu of expertly-sourced steaks, seafood and shellfish is complemented by creative chef-driven preparations, as well as seasonal specials. Complete



SHRIMP RISOTTO

English peas, roasted onion, mascarpone.

TWIN LOBSTER TAILS

Maine lobster, lemon, butter.

MB SIGNATURE STEAKS

Our steaks are procured from select midwestern ranchers. Served with our MB signature seasoning.

*FILET MIGNON - 6 OZ., 8 OZ., 12 OZ.

*BONE-IN FILET MIGNON - 16 OZ.

*NY STRIP - 16 OZ.

*DRY AGED BONE-IN NEW YORK - 18 OZ.

*ARNIE MORTON'S RIB EYE - 18 OZ.

*HANGER AU POIVRE - 10 OZ.

*STRAUSS VEAL CHOP - 14 OZ.

BONE-IN SHORT RIB - 32 OZ.

Braised, pepper crusted.

Sliced for 2

*DOUBLE PORTERHOUSE - 32 OZ.

"As it should be."

*DRY AGED TOMAHAWK - 36 OZ.

Roasted chili rub.

Domestic Wagyu

IMPERIAL WAGYU NEW YORK STRIP - 8 OZ.

Australian Wagyu

TAJIMA WAGYU NEW YORK STRIP - 10 OZ.

Japanese Wagyu

MIYAZAKI WAGYU NEW YORK STRIP - 12 OZ.

SURF'S UP

HALF LOBSTER TAIL

Butter poached.

SHRIMP SCAMPI

Lemon butter.

ALASKAN KING CRAB

Oscar style.

SEARED FOIE GRAS

Sauces

Béarnaise, Peppercorn, Bordelaise, MB Steak Sauce.

Crusts

Buttermilk Blue, Garlic Parmesan.

SIDES

YUKON MASHED POTATOES

CREAMED SPINACH

POTATO GRATIN

SHOESTRING POTATOES W/ HOUSEMADE KETCHUP

GRILLED ASPARAGUS

CRISPY TOBACCO ONIONS

MIATAKE MUSHROOMS

BRUSSELS SPROUTS

MUSHROOM GRITS

ROASTED CAULIFLOWER

LOBSTER MAC & CHEESE

CREAMED CORN

with a private valet entrance, MB Steak features a stylishly designed venue on two levels, built for dining, entertaining or partying like a rock star. MB Steak is located at the Hard Rock Hotel. Hours: 5 p.m. - 7 days a week, Contact: 702-483-4888, Dress Code: Chic Business Casual, Private Events Line: 702-693-5271 or 888-681-5344 or groupdining@hrhvegas.com.



NOBU COLD DISHES

SPICY MISO CHIPS WITH TUNA OR SCALLOP*

MINTER OYSTER WITH NOBU SAUCES*

TIRADITO NOBU STYLE*

TUNA TEMPURA ROLL*

SHIROMI USUZUKURI (WHITEFISH WITH PONZU)*

YELLOWTAIL SASHIMI WITH JALAPEÑO*

TUNA TATAKI WITH PONZU, SALSA, OR TOSAZU*

MONKFISH PATÉ WITH CAVIAR*

INANIWA PASTA WITH LOBSTER

JAPANESE SNAPPER WITH DRY MISO*

UNI OR OYSTER SHOOTER*

NOBU CRISPY RICE WITH TUNA*

TARTARE WITH CAVIAR*

Toro, Yellowtail, or Salmon.

CEVICHE*

Mixed Seafood, King Crab, or Lobster.

NEW STYLE SASHIMI*

Whitefish, Salmon, Sweet Shrimp, or Scallop.

NOBU STYLE TACO

Wagyu Beef, Lobster, King Crab, Tuna, Sea Bass, or Ceviche.

NOBU SALAD

EDAMAME

SHISHITO PEPPERS

FIELD GREENS

SHIITAKE SALAD

KELP SALAD

HEARS OF PALM

KOHLRABI SALAD

ASSORTED OSHINKO

SALMON SKIN SALAD

LOBSTER SHIITAKE SALAD

SASHIMI SALAD

MUSHROOM SALAD

OCTOPUS, CRAB, OR CUCUMBER SUNOMONO

OMAKASE

Experience the Essence of Chef Nobu Matsuhisa's Cuisine with a Multi-Course Tasting Menu

Chef's Daily Creations: 150 or 200 per person*

Nobu Signatures: 125 per person*

Sake Flights: 60 additional per person & up.

NOBU LAS VEGAS

HARD ROCK HOTEL & CASINO
4455 Paradise Rd.
Las Vegas, NV 89169
702.693.5090
noburestaurants.com/las-vegas

Nobu Las Vegas at the Hard Rock Hotel & Casino brings Chef Nobu Matsuhisa's critically acclaimed contemporary Japanese cuisine to the Nevada desert. Opening in 1999 to great fanfare, Nobu Las Vegas is currently the longest standing Nobu location in the U.S. Signature dishes such as the Yellowtail Sashimi with Jalapeño, Rock Shrimp Tempura with



NOBU HOT DISHES

A5 JAPANESE WAGYU BEEF

KING CRAB TEMPURA WITH AMAZU PONZU

CHILEAN SEA BASS WITH DRY MISO OR BLACK BEAN

MAINE LOBSTER WITH WASABI PEPPER

SQUID "PASTA" WITH LIGHT GARLIC

TASMANIAN OCEAN TROUT

SHRIMP WITH SPICY GARLIC

BLACK COD WITH MISO

ROCK SHRIMP TEMPURA WITH CREAMY SPICY

TENDERLOIN OF BEEF TOBAN YAKI

SEAFOOD TOBAN YAKI

MUSHROOM TOBAN YAKI

SHRIMP AND LOBSTER SPICY LEMON

WAGYU BEEF GYOZA

SCALLOPS WITH WASABI PEPPER OR JALAPEÑO

EGGPLANT WITH MISO

CREAMY SPICY CRAB

SHRIMP AND VEGETABLE TEMPURA

NOBU YAKIMONO (FROM THE GRILL)

TENDERLOIN OF BEEF

ORGANIC CHICKEN

TASMANIAN OCEAN TROUT

SUSHI AND SASHIMI

AJI

ALBACORE

FLUKE

FRESH WATER EEL

GIANT CLAM

JAPANESE SNAPPER

KANPACHI

KOHADA

MACKEREL

OCTOPUS

SALMON

SALMON EGG

SCALLOP

SEA EEL

SEA URCHIN

SHRIMP

SMELT EGG

SMOKED SALMON

SNOW CRAB

SQUID

SWEET SHRIMP

TAMAGO

OH TORO

TUNA

YELLOWTAIL

TASMANIAN TROUT

Creamy Spicy Sauce and Black Cod Miso continue to draw guests who enjoy these trail blazing culinary creations along with locally created delicacies. Dining with the Omakase menu allows guests to experience the essence of Nobu's cuisine through a multi-course tasting. Designed by long time Nobu collaborator, David Rockwell, the atmosphere blends nature with modern elegance that continues to be a transcending dining experience. Dinner served nightly at 6pm.

OYSTER BAR



RAW BAR

SELECTION OF EAST & WEST COAST OYSTERS
(CHANGES DAILY)

Lemon, Cocktail Sauce or Mignonette: Half Dozen or Dozen.

SHRIMP COCKTAIL

Wild Caught Shrimp, Cocktail & Dijon Sauce, Lemon.

FLORIDA STONE CRAB

Very Seasonal!

SEAFOOD ON ICE

Shrimp, Lobster, East & West Oysters, Littleneck Clams, Sauce Trio.

AHI TUNA TACOS

Spicy Aioli, Yuzu Guacamole, Pickled Chile.

STARTERS

CALAMARI "FRIES"

Sriracha Aioli, Sweet Soy, Crushed Peanuts, Chives.

CRAB CAKES

Shaved Kale Slaw.

POBLANO CORN CHOWDER

Charred Corn, Potatoes, Bacon, Garlic Oil.

FRIED OYSTERS & PICKLES

Buttermilk Caper Sauce.

PAN ROASTED P.E.I. MUSSELS

Onion, Fennel, Bacon, Beer, Grilled Garlic Bread.

BLACK GARLIC CAESAR SALAD

Grated Parmesan, Old Bay Croutons.

Add Shrimp / Add Fried Oysters / Lump Crab / Maine Lobster

OYSTER BAR
HARD ROCK HOTEL & CASINO
4455 Paradise Road
Las Vegas, NV 89169
702.693.5000

Hard Rock Hotel & Casinos newly open Oyster Bar featuring the freshest oysters on the half shell, rich pan roasts, gumbo, seafood specialties, and of course a rockin' good time. Combining excellent service in our relaxed vibrant walk-up environment with lunch and dinner specialties including calamari fries, fried oysters and pickles, shrimp and grits, curried coconut



HOUSE SPECIALTIES

SAN FRANCISCO STYLE CIOPPINO

Shellfish, Seasonal Fish, Red Potatoes, Grilled Garlic Bread.

SHRIMP SCAMPI

House Made Linguini, Garlic Bread Crumbs, Italian Parsley.

FRIED OYSTER PO' BOY

Thin Pounded Veal Breaded, Sautéed, then Topped with a Lemon and Rosemary Infused Olive Oil.

CURRIED COCONUT SEAFOOD STEW

Jasmine Rice, Pickled Chile.

FISH & CHIPS

Loup De Mer, Malt Vinegar Aioli, Strong Cocktail Sauce.

GUMBO

Andouille Sausage, Free Range Chicken, Fried Okra, Rice.

LINGUINI & CLAMS

Garlic, White Wine, House Made Pasta, Crushed Red Chile.

SHRIMP & GRITS

New Orleans Style BBQ Shrimp, Sharp Cheddar & Andouille Sausage Grits.

LOBSTER ROLL

Asparagus, Iceberg Lettuce, Boiled Egg, Classic Louie Dressing.

CLASSIC PAN ROASTS

Tomato, Cream, Brandy, Creole
Shrimp / Crab / Lobster / All In

stew and fish and chips. Hours of operation: Sunday - Thursday 11 AM - 10 PM. Friday - Saturday 11 AM - 2 AM. Please contact us with any menu questions or concerns. Menu is subject to change. For full menu please visit us at www.hardrockhotel.com. **Average Menu Price: \$16- \$23.**

pink taco



APPETIZERS

GUACAMOLE

BACON-WRAPPED JALAPENOS

ZONKEY FRIES

Carne asada, queso.

CHICKEN TAQUITOS

TOSTADA DE MARISCOS

Shrimp, fish & octopus with guacamole.

QUESO FUNDIDO

QUESADILLA

+chicken or steak.

COSTILLA

Chile rub, pork ribbettes, sauce threesome.

CHURRASCO SKEWERS

Shrimp, steak & chicken. Oaxacan mole sauce, tortilla.

NACHOS

Chipotle queso frijoles, roasted peppers, topped with cilantro.
+chicken or steak +diablo style.

TORTAS Y A DOG

Served with chile-garlic fries.

CHICKEN FAJITA TORTA

CHICKEN MILANESA TORTA

PORK CARNITAS TORTA

SONORAN STREET DOG

Bacon wrapped hot dog, plantain ketchup, jalapeno relish, caramelized onions.

SOPA N ENSALADAS

HANGOVER "POZOLE" STEW

CHICKEN TORTILLA SOUP

LATIN FRUIT SALAD

Smoked chile powder.

MEXICAN CHOPPED SALAD

Roasted turkey, romaine, tomatoes, red onions, green apple, hominy, roasted peppers, pepita, tortilla strips, cumin vinaigrette.

TOSTADA SALAD

Romaine, roasted peppers, onions, frijoles, pico de gallo, cotija, chipotle vinaigrette, +chicken +shrimp.

CAESAR

+chicken or steak +salmon or shrimp.

STREET TACOS

Hand-pressed tortillas, corn, flour, or lettuce. +rice & beans.

PINK-HOUSE SPECIALTY

Pink corn tortillas topped with black beans, grilled chicken, salsa arbol, pickled onions, avocado.

AL PASTOR - CHEF'S FAVORITE

AL CARBON (CHICKEN OR STEAK)

GARDEN

CRISPY SHRIMP

BAJA

PINK TACO

4455 Paradise Road,
Las Vegas, NV 89169
702.693.5525

A mega-hip Mexican cantina, Pink Taco is adorned with classic low-rider bicycles, Día de los Muertos décor and an assortment of authentic Mexican craftwork. The restaurant is known for putting a California spin on traditional Mexican fare. Pink Taco is perfect for enjoying on the patio overlooking our world-famous pool. Hours of operation: 11 a.m. - 10 p.m.



PLATOS FUERTES

SABANA DE POLLO

Flat chicken breast, black beans, queso, Serrano chile, grilled onions, rice, pico de gallo.

CARNE ASADA

Grilled skirt steak, cheese enchilada, roasted tomatillo sauce.

CARNITAS

Slow-roasted pork, topped with onions, cilantro, guacamole.

HONEY-CHIPOTLE SALMON BOWL

RELLENO

Poblano chile, queso, salsa rojo.

CHICKEN OR BEEF ENCHILADAS

SIZZLING MOLCAJETE

Grilled shrimp, carne asada & pollo, roasted chile & onions, rice, ancho-tomato broth, radish.

COSTILLAS

Baby back pork ribs, honey-chipotle bbq, street corn, borracho beans.

CHICKEN MILANESA

BISTEC DE CABALLERO

Coffee-crusting filet mignon, street corn, borracho beans, escabeche.

TAMALES

Choice of two: Chile Colorado, pork or chile-queso.

SHRIMP ENCHILADAS

BURRITOS

Dry, wet or fried and stuffed with roasted peppers, onions, black beans, Spanish rice, queso, sour cream & pico de gallo.

VEGETABLE

AL PASTOR, CHICKEN OR STEAK

BREAKFAST BURRITO

Scrambled eggs, queso, roasted peppers, onions, black beans. Served with pico de gallo, seasoned potatoes, sub egg whites.

FAJITAS

VEGETABLE

GRILLED CHICKEN

STEAK

SHRIMP

ANY TWO COMBO

COMBINATION PLATOS

Served with rice & beans.

PINK TACO COMBO

Pink taco, cheese enchilada & pork ribbette.

SURF & TURF COMBO

Shrimp enchilada, crispy fish taco & carne asada.

VEGGIE COMBO

Garden, cheese chile relleno & rajas tamale.

**We resource only the freshest ingredients, but consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially in cases of certain medical conditions.*

Monday - Thursday; 11 a.m. - late night Friday - Saturday; 11 a.m. - 10 p.m. Sunday; Happy Hour: 4 - 6 p.m.
Monday - Friday; Weekend Brunch: available 11 a.m. - 3 p.m. every Saturday and Sunday. Reservations can be made through [opentable.com](https://www.opentable.com) or (702) 693-5525. For group dining inquiries please call 702.693.4092 or email groupdining@hrhvegas.com. Menu is subject to change. For full menu please visit us at www.hardrockhotel.com
Please contact us with any menu questions or concerns. **Average Menu Price: \$16- \$23**

Where[®] is the cuisine scene.

THE LINQ





OPEN 24 HOURS

Sample of selections from both Brunch and Dinner menus

HH HASHES

All hashes are served on crispy potatoes with 2 eggs and fresh fruit garnish & homemade biscuit

Roasted chicken, garlic, onion, asparagus & rosemary

Corned beef, red onion & swiss cheese

Mushroom, artichoke hearts, sundried tomato & fresh spinach

Chorizo, jalapenos, cheddar cheese & fresh tomato served with flour tortillas

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.

Healthy Start egg whites with your choice of three of the following: tomatoes, onions, peppers, mushrooms, spinach or salmon. Served with fresh fruit!

Machaca shredded beef, onions, jalapenos, cilantro and tomato - served with tortillas, ranchero sauce and fresh fruit garnish

Roasted Chicken fresh corn, roasted pepper & mozzarella served with griddled mashed potatoes or crispy potatoes, fruit garnish and fresh biscuit

House Smoked Salmon with basil pesto, fresh tomato and melted brie cheese served with griddled mashed potatoes or crispy potatoes, fruit garnish and fresh biscuit

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

Griddled HH Meatloaf plus 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
Red Velvet
Blackberry Granola
Pumpkin

GRIDDLED FRENCH TOAST

dipped in a banana cinnamon cream with pecans and maple syrup

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
Red Velvet

HASH HOUSE FARM BENEDICTS

All benedicts served on a fresh split biscuit with griddled mashed potatoes

ANDY'S SAGE FRIED CHICKEN

with fresh spinach, hardwood smoked bacon, market tomato, griddled mozzarella, chipotle cream and 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. By



CRISPY HAND HAMMERED PORK TENDERLOIN
with market tomato, spinach, bar b'que cream & topped with scrambled eggs

TEXAS RANCHERO

with sopes, scrambled eggs, avocado, tomato, jalapenos, cilantro, chorizo, black beans, tortilla strips, ranchero sauce, sour cream and queso fresco

MARGIE'S FAMOUS CRAB CAKE BENEDICT

our homemade all blue crab cake on top of a fresh split biscuit, griddled mashed potatoes, sliced tomato, fresh spinach, two eggs and asparagus all topped with chili cream sauce.

SALADS

Add grilled chicken breast to any salad

BIG O' CAESAR

with house crispy corn croutons

WARM SPINACH SALAD

with butter lettuce, fresh tomato, red onion, goat cheese & hardwood smoked bacon and maple vinaigrette

HASH HOUSE SALAD

with fresh radish, tomatoes & creamy cucumber dressing.
Add grilled chicken breast or salmon

FRIED GREEN TOMATO STACK

homemade chicken salad layered between lightly breaded fried green tomatoes, topped with goat cheese and balsamic vinaigrette (seasonal)

ANDY'S SAGE FRIED CHICKEN SALAD

mixed greens in a mango vinaigrette with green apple, caramelized pecans, crumbled blue cheese & tomato all crowned with a sage fried chicken breast

HH COBB SALAD

butter, iceberg and red leaf lettuce, smoked chicken, red onion, tomato, blue cheese crumbles, apple smoked bacon & avocado

all tossed with blue cheese dressing & trimmed with bar b' que sauce

SANDWICHES

Add crispy fries, salad with cucumber dressing, mac & cheese or au gratin potatoes

THE KOKOMO

griddled HH famous meatloaf with roasted tomato & smoked mozzarella on old fashioned milk bread

BBBLT

(bacon rules) all on fresh milk bread with mayo

GRILLED PORTABELLO MUSHROOM

on bun with roasted red peppers, spinach, basil pesto & goat cheese

HH GRILLED CHEESE

rich cheddar cheese with fresh tomato and hardwood smoked bacon, served on our griddled old fashioned milk bread

ALL BLUE CRAB CAKE SANDWICH

homemade crab cake topped with lemon and habanero aioli, chili mayo, fresh tomato, lettuce and red onion, served on a fresh bun

SPICY GRILLED CHICKEN

habanero marinated chicken breast, grilled and served on an egg bun with fresh tomato, lettuce, red onion, pickle and a side of ghost habanero aioli

TRADITIONS

SAGE FRIED CHICKEN & WAFFLES

two sage fried chicken breasts with hardwood smoked bacon waffle tower, hot maple reduction and fried leeks

BIG O' CHICKEN POT PIE

our famous cracker crust filled with roasted chicken, shaved sweet corn, mushrooms, broccoli, carrots, red potato, veggies and pan gravy

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, the Plaza Hotel and Casino in downtown Las Vegas, 702.384.4646, and 545 North Stephanie, Henderson, 702.898.4646. **Average entrée price: \$12-15. Menus subject to change.**

Where[®] is a feast for the senses.

MANDALAY BAY





FOUNDATION ROOM

APPETIZERS

SHELLFISH TOWER

Lobster tail, king crab leg, 4 jumbo shrimp, 4 oysters, 4 snow crab claws, remoulade, yuzu mignonette, cocktail sauce

FRESH OYSTERS BY THE HALF DOZEN

Yuzu mignonette, Tabasco, cocktail sauce.

SEARED JUMBO SHRIMP

Marinated head-on shrimp, cajun lemon beurre blanc, charred baguette

FENNEL CRUSTED SLOW ROASTED PORK BELLY

Buttermilk grits, frisée, applewood bacon

BBQ SCALLOPS

Roasted corn, lime broth, marinated radish

CRAB CAKES

Sweet jumbo lump crab, apple fennel slaw, whole grain mustard sauce

SALADS

FOUNDATION ROOM

Market greens, seasonal garden vegetables, red wine vinaigrette

CAESAR

Baby Romaine, parmesan tuile, crostini

WEDGE

Baby iceberg, bleu cheese vinaigrette, grape tomato, duroc bacon

MOZZARELLA & PROSCIUTTO

baby heirloom tomatoes, petite basil, arugula, aged balsamic vinegar, extra virgin olive oil

ENTRÉES

SEA BASS

Broccoli rabe, lemongrass 'marnier', aki nori, sea beans

HALIBUT

Corn risotto, fennel frisée salad, pickled lemons

SHRIMP & GRITS

Buttermilk grits, chipotle sauce, parmesan cheese, jalapeño peppers

SKUNA BAY SALMON

Israeli couscous, grilled scallions, toasted almonds, red pepper emulsion

ROASTED CAULIFLOWER

Caramelized mushrooms, cauliflower puree, pears, lemon arugula salad

PAN SEARED DIVER SCALLOPS

Butternut squash salad, lobster pancetta relish, orange chervil butter

LAMB CHOPS

Mint pesto, feta cheese, mushroom polenta, roasted root vegetables

PAN ROASTED CHICKEN

Summer squash fritters, forest mushroom, spinach, ham hock jus

CENTER CUT FILET

8-ounce angus, béarnaise sauce, himalayan salt

PRIME RIBEYE

16-ounce bleu cheese shallot butter, tuscan yukon potatoes

PRIME NEW YORK STRIP

14-ounce, pommes frites, chimichurri

SIDES

TRUFFLE MAC & CHEESE

POMME PURÉE

ROASTED ASPARAGUS

FOUNDATION ROOM AT HOUSE OF BLUES

Inside Mandalay Bay Resort
63rd Floor
3950 Las Vegas Blvd. S.
houseofblues.com/lasvegas/fr

The Las Vegas Foundation Room provides a breathtaking view of the Las Vegas Strip 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. Reservations



SAUTÉED SPINACH
BRAISED MUSHROOMS
BUTTERMILK GRITS
TRUFFLE POMMES FRITES

SPECIALTY COCKTAILS

CLASSICAL

OLD FASHIONED

Eagle Rare 10 year bourbon, Luxardo cherry, orange, demerara, Angostura bitters

RITZ COCKTAIL

Hennessy V.S., Cointreau, Luxardo cherry liqueur, fresh lemon juice, Domaine Chandon Brut Classic

MAI TAI

Bacardi Superior, Cointreau, Orgeat, fresh lime, Kirk and Sweeney 12 year rum

NEGRONI

Plymouth gin, Campari, Carpano Antica

PERFECT MANHATTAN

Nikka Japanese whiskey, Noilly Pratt sweet and dry vermouths,

Angostura bitters

BOURBON SOUR

Woodford Reserve bourbon, St Germain Elderflower liqueur, merlot, fresh lemon, egg white

SIGNATURE

GOOD KARMA MARGARITA

Karma Reposado tequila, peach syrup, fresh lime, pomegranate seeds

FRENCH 75

Opihr gin, lemon, Domaine Chandon Brut classic

PICANTE MARGARITA

Maestro Dobel Diamante tequila, Ancho Reyes Chile liqueur, Cointreau, fresh citrus

REDHEADED

Stoli vodka, Domaine de Canton Ginger liqueur, cranberry juice, Falernum bitters

THAI MULE

Hangar One vodka, coconut, fresh lime, curry, ginger beer

SELU CIDER

Goose Vodka, Disaronno Amaretto liqueur, maple syrup, apple, fresh lemon, pumpkin pie spice

CRAFT BEER

Oskar Blues Dale's Pale Ale

Oskar Blues Goofer Dust

Sierra Nevada Nooner Pilsner

Anchor Brewing Brotherhood Steam

Anchor Brewing Mango Wheat

are accepted for Foundation Room Members and Non-members as space allows, please call reservations for more information at 702.632.7631. Menu subject to change. For the full menu visit HouseofBlues.com/LasVegas



FAVORITES

TRADITIONAL EGGS BENEDICT

Two poached eggs, English muffin, Canadian bacon, Hollandaise sauce, hash browns.

STEAK AND EGGS

8oz New York Steak, served with three eggs cooked any style.

BREAKFAST BLTA

Grilled flatbread, scrambled eggs, provolone, arugula, applewood bacon, roasted tomatoes, avocado spread, hash browns.

CAST IRON SKILLET GRITS

Stone ground grits, two eggs any style and cheese with bacon or sausage.

GRIDDLED

CHICKEN AND WAFFLES

Crispy chicken tenders served with butter and a choice of bourbon maple syrup or sawmill gravy.

FRENCH QUARTER WAFFLES

Four malted waffles covered with bananas Foster and whipped cream.

THICK CUT BRIOCHE FRENCH TOAST

Cinnamon raisin bread served with butter and syrup.

SIGNATURE APPETIZERS

VOODOO SHRIMP

The house favorite, sautéed jumbo shrimp, simmered in an abita® amber beer reduction on top of housemade jalapeño cornbread.

TOT MESS

Tater tots topped with tender carnitas, cheddar cheese sauce and pickled jalapeño.

BLUES CLASSICS

JAMBALAYA

Marinated chicken, white rice, andouille sausage, sweet peppers and roasted green onions in a spicy traditional jambalaya sauce.

SHRIMP AND GRITS

Pan seared jumbo shrimp simmered in chipotle garlic cream sauce, layered over a housemade crispy fried grit cake and served with sweet teardrop tomatoes.

CAJUN CHICKEN PASTA

Blackened chicken, spicy Cajun cream, roasted tomatoes, pasilla onions, fresh spinach and toasted corn.

CHIPOTLE BACON MAC & CHEESE

El Yucateco chipotle cheese sauce, crumbled bacon, elbow macaroni, chives, buttered panko breadcrumbs.

LORETTA'S MEATLOAF

100% ground Angus beef meatloaf topped with our housemade sweet bell pepper -mushroom sauce, crispy fried onion strings and served with seasonal vegetables and butter crushed Yukon Gold potatoes.

NEW YORK STRIP

Twelve ounce center cut Angus steak with roasted pearl onions, red wine reduction sauce and served with butter crushed Yukon Gold potatoes.

KIZAMI NORI SALMON

Pan seared Kizami Nori crusted salmon with crispy rice, sweet soy butter and Sambal vinaigrette.

GRILLED VEGETABLE BOUQUET

Grilled zucchini, yellow squash, sweet bell pepper, red onion and marinated portobello mushroom, served with Sweet Soy Vinaigrette, choice of one side.

HOUSE OF BLUES RESTAURANT & BAR AT MANDALAY BAY

at Mandalay Bay
3950 Las Vegas Blvd. S.
Las Vegas, NV 89119
702.632.7607
houseofblues.com/lasvegas

Step into House of Blues Restaurant & Bar and discover a delicious culinary mix of american and international dishes created by our rockin' band of chefs across america. Appetizers to please are the perfect opening act before diving into juicy steaks, tantalizing salads and decadent desserts. Our burgers are even better than scoring a backstage pass. So whether you're



SOUTHERN FRIED CHICKEN

Semi-boneless quarter chicken marinated in buttermilk and sweet bbq spice, southern fried and served with your choice of two sides. Served with a side of spicy honey butter.

STREET TACOS

Three street style corn tortillas, green cabbage, fresh pico de gallo, roasted tomatillo salsa, cotija cheese and avocado lime crème. Served with a side of cuban black beans.

Blackened chicken / char-grilled citrus marinated steak* / char-grilled mahi mahi*.

JUICY BURGERS

JUICY LUCY

Beef and applewood-smoked bacon patty stuffed with provolone cheese, topped with crispy pickled jalapeños, roasted tomatoes and chipotle mayo on a brioche bun.

SAVORY SANDWICHES

BLACKENED CHICKEN SANDWICH

Marinated chicken breast, blackened and served on a brioche bun with spicy rémoulade, romaine lettuce, red onion, and roma tomato.

PORTOBELLO SANDWICH

Grilled marinated Portobello mushroom, spicy chipotle mayo, smoke Gouda cheese, Roma tomato, crispy field greens.

GRILLED VEGETABLE SANDWICH

Marinated eggplant, sweet bell pepper, red onion, fresh mozzarella, basil aioli and mixed greens on a ciabatta roll.

FRESH SALADS

BUFFALO CHICKEN SALAD

Crispy chicken tossed in a spicy buffalo sauce with hearts of romaine, grilled corn, bleu cheese crumbles, black beans, sweet tomatoes, red onion, diced avocado and crispy tortilla chips tossed in our housemade cilantro ranch dressing.

HERB CRUSTED SALMON SALAD

Crusted with fresh herbs then pan seared. Served with grilled squash, grilled asparagus, grape tomato, cucumber, shaved sweet red onion and red wine vinaigrette.

DAILY HAPPY HOUR DRINK SPECIALS

DOMESTIC BEERS \$5

HOUSE WINE \$4

IMPORT/CRAFT BEERS \$6

WELL COCKTAILS \$5

FOOD SPECIALS STARTING AT \$5

in the mood for our slow smoked St. Louis ribs or the Shrimp & Grits with its seductive and crispy fried grit cake, there's a little something for every rockstar on this menu. Breakfast (7am - 12pm) daily. Lunch & Dinner (11:30am - 12am) daily, Happy Hour (2pm - 5pm) daily; extended Happy Hour (2pm - 8pm) Mon - Thurs. For the full menu, visit houseofblues.com/lasvegas.



SMALL PLATES

SPARE RIBS

Thai chili glaze, cilantro, lime.

SPICY TUNA CONES*

Pink peppercorn, crème fraîche.

CREAMY GARLIC HUMMUS

Garbanzo tabboukeh, grilled pita.

SCOTCH OLIVES

Castelvetrano olives, feta, lamb sausage.

CAVIAR "FRIED EGG"*

Kaluga caviar, corn pudding, brioche.

GRILLED GULF SHRIMP

Chorizo vinaigrette, soft polenta.

MARKET OYSTERS*

Tequila mignonette, tabasco gel.

PORCHETTA

24 hour braised pork belly, romesco, green garlic purée.

SALADS

FARMER'S MARKET

Green almonds, feta, radish, lemon vinaigrette.

SPRING PEA SALAD

Country ham, sugar snap peas, goat cheese ravioli, vanilla-pea puree.

ROASTED BEETS

Oranges, pistachio oil, goat cheese.

BOARDS

WOOD GRILLED SAUSAGES

Chorizo, northern thai, merguez, apple caraway sauerkraut.

WARM CRAB DIP

Spinach, preserved lemon.

AMERICAN ARTISINAL CHEESES

Fruit preserves, grilled country bread.

BRAISED OXTAIL CROSTINI

Sweet & sour onions, citrus gremolata.

FENNEL & SAUSAGE FLATBREAD

Camembert, desert honey, rosemary.

HOUSE BAKED PRETZEL

Cheddar fondue, mustard.

BLACK TRUFFLE PIZZA

Fontina, parmesan, farm fresh egg.*

FOIE GRAS MOUSSE

Berry mostarda, country toast.

BEEF TARTARE

Capers, shallot, harissa, poached egg yolk.

LIBERTINE SOCIAL

Mandalay Bay
3950 S. Las Vegas Blvd
Las Vegas, NV 89119

James Beard Award-winning chef Shawn McClain challenges diners to free their minds and get ready to eat, drink and liberate at Mandalay Bay's hotspot, Libertine Social. The next-generation gastropub will stimulate the senses with New American bar food by the renowned chef, a pioneering cocktail program by Modern Mixologist Tony Abou-Ganim and a range of



SIDE PLATES

ROASTED ASPARAGUS

Shaved country ham, poached farm egg.

BARBECUED CARROTS

House smoked barbecue sauce.

WHIPPED YUKON GOLD POTATOES

Black truffle butter.

ROASTED CAULIFLOWER

Hazelnut romesco, dates, toasted breadcrumbs.

WOOD-GRILLED BROCCOLI

Taleggio cream.

MESQUITE FIRED

WHOLE ROASTED BRANZINO

Olive & caper vinaigrette, grilled lemon.

10OZ WAGYU SKIRT STEAK*

Grilled padron peppers, salsa verde.

20OZ BONE-IN RIBEYE*

Grilled spring onion, salsa verde.

8OZ FILET MIGNON*

Roasted maitake mushrooms, béarnaise.

LARGER PLATES

ROASTED PETALUMA CHICKEN

Crispy thigh, truffled potato, brussels sprouts.

SEARED DAY BOAT SCALLOPS

Morel mushrooms, wild morel, stinging nettle yogurt.

HANDMADE CAVATELLI PASTA

Braised lamb, fava beans, crushed tomato, parmesan.

GLAZED PORK CHOP*

Carrot purée, garlic mojo.

PRIME BEEF SHORTRIB

Smoked apple & parsnip purée, cider glaze.

compelling atmospheres to fit diners' motivations. A combination of both small and large plates will have a foodie flair reflecting McClain's aptness for blending the freshest ingredients in unexpected preparation methods. The free-thinking masses wishing to eat, drink and liberate on their own terms can choose from a number of unique, interactive experiences. Hours of Operation Lounge 3pm-11pm, Dining 5pm-11pm, To Go Window 11am-4pm, Average Price: Small plates \$15, Large Plates \$35

Rick Moonen's
rm
seafood



STARTERS

HOUSE SMOKED FISH DIP

Rainbow Trout, Capers, Shallots, Cornichons,
Locally Baked Lavosh.

CRISPY SHISHITO PEPPERS

Meyer Lemon Aioli.

GARLIC TUNA TATAKI*

Sustainable Bigeye Tuna, non GMO Edamame Hummus,
Ponzu Gelee'.

BOQUERONES

Fresh Spanish Marinated Anchovies, Tomato Relish,
Olive Tapenade, Baby Spinach, Hard Egg, Grilled Bread.

HUDSON VALLEY FOIE GRAS

Balsamic Macerated Strawberries, Port Jus, Brioche.

FRIED CALAMARI

Pepperoncini Aioli.

"RICE KRISPIES" *

Spicy Tuna, Wasabi Crème Fraiche, Avocado,
Tobiko Caviar, Fried Rice.

RM CRAB CAKE

Maryland Blue Crab, Carrot Salad, Chipotle Aioli.

Shellfish Platters

"THE KITCHEN SINK"*

Chef's selection fresh Maine lobster, Jumbo Shrimp, Crab Legs,
Oysters, Clams, Mussels, Seasonal Escabeche.

OYSTER SAMPLER*

Three East Coast, Three West Coast.

SUSTAINABLE SEAFOOD

PAN SEARED NEW BEDFORD SEA SCALLOPS*

Broccoli Rabe, Japanese Squash Puree, Crispy Bacon, Mustard
Caviar.

RICK'S SUSTAINABLE CATCH

Chef's seasonal selection from the Monterey Bay Seafood Watch
Program

SUSTAINABLE 'TRUE NORTH' SALMON*

Dashi Poached, Melted Leek Orzo, Bok Choy, Butter Sauce.

STUFFED JUMBO SHRIMP

Four Shrimp Stuffed with Crab, Lemon-Tarragon Butter Sauce.

CHEF'S WHOLE FISH SELECTION

Chef's Ocean Friendly Sustainable Market Selection.

CRAB STUFFED LOBSTER TAIL

8oz Lobster Tail, Crab Imperial, Tarragon Butter Sauce.

CHARRED SPANISH OCTOPUS

Fingerling Potatoes, Cherry Tomatoes, Natural Jus, Lemon Aioli.

FROM THE RAW BAR

STEAMED P.E.I. MUSSELS

Pernod, Fennel, Basil, Buerre Blanc.

STEAMED CLAMS

"Vampire Killer" Garlic Butter Sauce.

CLASSIC SHRIMP COCKTAIL

Six Jumbo Gulf Shrimp on Ice, Cocktail Sauce.

OYSTER TRIO*

House-made Fresno Pepper Hot Sauce, Fiamma, Cucumber Buzz
Button.

RM SEAFOOD

3930 Las Vegas Blvd. South
Las Vegas, NV 89119
702.632.9300

The first Las Vegas restaurant from celebrity chef Rick Moonen, RM Seafood offers a sustainable yet approachable menu in a refined setting. A mix of thoughtfully prepared seafoods, whole fish and sushi, the RM Seafood menu offers guests a wide selection of eco-friendly options that illustrate Chef Rick Moonen's commitment to sustainable seafood and the world's oceans.



RM CLASSICS

SURF AND SURF

1/2 Lobster Poached and De-shelled with Three Jumbo Gulf Shrimp over Truffle Mushroom Risotto.

CRAB DUO

1/2 Pound Steamed Alaskan King Crab, served with Rick's Signature Crab Cake.

SURF AND TURF*

1/2 Lobster steamed in shell, Clarified Butter, Grilled Filet Mignon, Red Wine Jus.

CIOPPINO FRA DIAVOLO

Calamarata Pasta, Mussels, Clams, King Crab, Shrimp, Fish of the Day, Garlic Bread.

STEAKS

Choice of Béarnaise, Red Wine Jus, or Au Poivré.

PRIME FILET MIGNON*

PRIME 20 OZ. BONE-IN RIBEYE*

PRIME FLAT IRON*

CHICKEN FONTINA *

Organic Chicken Stuffed with prosciutto, Fontina , with Truffled Polenta , Baby Carrots.

**Consuming raw or undercooked meat, fish, poultry, oysters, shellfish, and/or eggs may increase your risk of FOOD BORNE ILLNESS*

FROM THE SUSHI BAR

SASHIMI PLATE* (15PC.)

NIGIRI PLATE* (10PC.)

CHIRASHI-ZUSHI* (14PC.)

OMAKASE* (25PC.)

RM PREMIUM CUT ROLLS

CALIFORNIA ROLL*

Alaskan King Crab, Avocado, Cucumber, Sesame Seed.

SPICY TUNA ROLL*

Bigeye and Albacore Tuna, Cucumber, Spicy Aioli.

RAINBOW ROLL*

King Crab, Avocado, Cucumber, Bigeye Tuna, Albacore Tuna, King Salmon, Masago, Fluke.

ENDLESS SUMMER ROLL*

Tempura King Crab, Spicy Tuna, Cucumber, Bigeye Tuna, Jalapeno, Lemon.

FUTO-FIREBALL ROLL*

King Crab, Avocado, Cucumber, Spicy King Salmon, Kabayaki, Wasabi, Citrus Aioli.

FISH & CHIPS ROLL*

Tempura Albacore Tuna, Sweet Cherry Peppers, Crispy Wonton, Tuna "De Gallo", Sesame Dressing.

DOUBLE DOWN ROLL*

Shrimp Tempura, Avocado, Poached Shrimp, Yuzu, Karashimiso.

SURF & TURF ROLL*

7-8 graded Japanese Wagyu Kobe Beef, Tempura Lobster, Gobo, Wasabi-Butter Sauce.

From its seafood selections flown in daily to its expansive and airy dining room, RM Seafood is a refreshing maritime experience in the middle of the desert. Contact us: aschabold@rickmoonen.com. Hours of operation: Brunch 9:30am-4pm Sat & Sun, Lunch 11:30am-3pm M-F, Happy Hour 3pm-5pm daily, Dinner 5pm-10pm daily. **Average Entrée Price: \$28-\$60**

Where[®] is a grand experience.

MGM GRAND





APPS

TORO TARTARE

Wasabi, nori paste, sour cream, sturgeon caviar.

TUNA PIZZA

Anchovy aioli, olives, jalapeño.

YELLOWTAIL 'PASTRAMI'

Togarashi, gin crème fraîche, candied olive, morimoto grapeseed oil.

OYSTER FOIE GRAS

Market oysters, foie gras, uni, teriyaki.

SOUPS AND SALAD

PORK CHASHU SALAD

Romaine, cucumber, daikon.

MIZUHIKI CAESAR SALAD

Local romaine, morimoto caesar dressing seared tuna, morimoto grapeseed oil.

LAKSA NOODLE SOUP

Tonkotsu broth, coconut milk, ground pork red curry, sesame seeds, egg noodles.

ENTREES

SEARED SNAPPER

Thai curry, mussels, banana, sea beans.

BRAISED BLACK COD

Ginger-soy reduction.

DUCK DUCK GOOSE

dDuck meatball soup, duck confit fried rice, gooseberry compote.

ANGRY CHICKEN

Marinated organic half chicken, roasted peppers.

SIDES

BLISTERED SHISHITO PEPPERS

Yuzu soy.

SPICY GREEN BEANS

Chinese barbecue sauce.

EDAMAME

Maldon salt.

MORIMOTO LAS VEGAS

MGM Grand Las Vegas
3799 S Las Vegas Blvd
Las Vegas, NV 89109

The contemporary Japanese design of Morimoto Las Vegas combines delicate Japanese beauty and elegance, with exotic photographs by Yasumichi Morita, to create a stunning restaurant with a signature Morimoto touch. From the moment guests arrive, they will begin to experience Las Vegas in a new way; The Morimoto way.



DESSERTS

FIERY SALTY CARAMEL CHOCOLATE TART

Rark chocolate sorbet, marshmallow, salty caramel ganache, spiced rum.

COCONUT MANGO

Mango parfait, coconut cake, coconut green tea sorbet.

DOUGHNUT

Yuzu sugar, pastry cream, whipped cream.

COCKTAILS

SPICY GREEN BEANS

Chinese barbecue sauce.

WHITE LILY

Shochu, yuzu, calpico.

LAS VEGAS MEETS JAPAN

Belvedere vodka, nigori sake, lavender shrub.

Where[®] is a great appetizer.

NEAR THE 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 barbecue 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 Clam



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.*

“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**



APPS

BRUSCHETTA
POT STICKERS
MOZZARELLA WEDGES
CHICKEN WINGS
CLAMS OR MUSSELS RED OR WHITE
SCUNGILI FRA DIAVOLO
CHICKEN FINGERS
GARLIC CHEESE BREAD
BUFFALO MOZZARELLA
PRETZEL BITES
SPINACH & ARTICHOKE DIP
FRIED CALAMARI
SEARED AHI TUNA
TRADITIONAL SAUTÉED GREENS
BAKED CLAMS
LITTLE NECK CLAMS HALF SHELL
JUMBO SHRIMP COCKTAIL

SALADS

CHOPPED SALAD
MIXED BABY GREEN
CLASSIC CAESAR
ANTIPASTO SALAD

PIZZA

CHEESE NEW YORK STYLE
12" BBQ CHICKEN
12" VEGGIE PIZZA
12" MEAT LOVERS
12" SPECIAL PIZZA
12" HAWAIIAN PIZZA
12" LEMON ZEST PIZZA
12" MEXICAN LOVERS PIZZA
12" GREEK LOVERS PIZZA

CALZONES

CHEESE CALZONE

ROLLS

STROMBOLI
MEATBALL & SAUSAGE ROLL

GOURMET BURGERS

CHAR BROILED BURGER
CHAR BROILED CHEESE BURGER
24 / 7 BURGER
B.P. BURGER
BLACK & BLUE

BOAR'S HEAD SANDWICHES

RARE ROAST BEEF
TURKEY
HAM & CHEESE
ITALIAN SUB
TURKEY CLUB
GRILLED HAM & CHEESE
PASTRAMI SANDWICH
FRESH MOZZARELLA SANDWICH

HOT SANDWICHES

STEAK
CHICKEN PARM
MEATBALL PARM
ITALIAN BEEF
PHILLY STEAK
GRILLED CHICKEN
EGGPLANT PARM
GRILLED SAUSAGE
GRILLED SALMON PANINI

BLIND PIG RESTAURANT & LOUNGE

4515 Dean Martin Dr.
Las Vegas, NV 89103
702-430-4444

The Blind Pig went through a renovation and redesign in March of 2016, and is now a hub of the Las Vegas urban life. It's a place to relax and catch a game or two, with cuisine and cocktails. A patio area was also added, with misters and heaters to provide the perfect atmosphere for guests and any canine companions they may choose to bring. Located outside the



FROM THE GRILL

PORTERHOUSE PORK CHOPS
GRILLED RIBEYE
GRILLED FILET MIGNON
GRILLED VEAL CHOP
FISH OF THE DAY

PASTA

FETTUCCHINE ALFREDO
FETTUCCHINE PESTO
LINGUINI SHRIMP FRA DIAVOLO
LOBSTER RAVIOLI
LINGUINI GARLIC & OIL
LINGUINI WITH CLAMS
PENNE PUTTANESCA
LASAGNA
CAVATELLI PASTA
FETTUCCHINI CARBONARA
SPAGHETTI MARINARA
SEAFOOD PASTA
BAKED CHICKEN BREAST DORE
LINGUINI CALAMARI MARINARA
BAKED PENNE
VEGGIE PASTA
STUFFED SHELLS
CHEESE TORTELLINI
POTATO GNOCCHI
MANICOTTI CHEESE

ENTREE SPECIALTIES

SAUSAGE & PEPPERS FEAST
CHICKEN FRANCESE
CHICKEN MARSALA
EGGPLANT ROLLATINI
EGGPLANT PARMIGIANA
SHRIMP FRANCESE
LEMON CHICKEN
STEAK PIZZAIOLA
VEAL AUBERGINE
CHICKEN PARMIGIANA
GRILLED CHICKEN BREAST
GRILLED SHRIMP
VEAL MARSALA
CHICKEN ANGELO
GRILLED CHICKEN ROSEMARY
SHRIMP PARMIGIANA
FRESH GARLIC KNOTS

TACO TUESDAY

STREET TACOS ONLY ON TUESDAY

PRIME RIB SATURDAY NIGHT SPECIAL

Served with soup or salad, baked potato and sautéed spinach.
PRIME RIB USDA CHOICE OR HIGHER

BREAKFAST SERVED:

MONDAY - FRIDAY, 8:00 A.M. - 11:00 A.M.
SATURDAY AND SUNDAY, 8:00 A.M. - 1:00 P.M.

Panorama (High Rise) Towers. Restaurant Hours 8AM - 2AM Pub Hours 8AM - Until the last guest has cried wee, wee, wee, all the way home Social Hour 4PM - 6PM \$4 Shots, \$3 Domestic Beer, \$4 Imports, Half-Price Appetizers Late Night 11PM - Close \$4 Shots, \$3 Domestic Beer, \$4 Imports. Catering Available.

BRIO

tuscan grille



BRUSCHETTA

ROASTED RED PEPPER

Mozzarella, basil, balsamic.

SLICED STEAK

Gorgonzola, arugula, charred tomato.

CHEF'S SEASONAL BRUSCHETTA

BRUSCHETTA SAMPLER

SMALL PLATES

ROASTED GARLIC, SPINACH & ARTICHOKE DIP

Parmesan flatbread.

BEEF CARPACCIO

Filed greens, capers, mustard aioli

SPICY SHRIMP & EGGPLANT

Black pepper cream sauce.

CALAMARI FRITTO MISTO

Pepperoncini, aioli, pomodoro.

TOMATO CAPRESE

Mozzarella, basil, field greens, balsamic.

BURRATA & CIABATTA

Roasted tomato, grilled ciabatta.

MARGHERTIA FLATBREAD

Tomatoes, ricotta, basil.

SAUSAGE & PEPPERONI FLATBREAD

Tomatoes, ricotta, tomato sauce.

PROSCUITTO & BURRATA FLATBREAD

Tomato sauce, chili flake, basil.

SOUPS & SIDE SALADS

ZUPPA & INSALATA

Soup of the day with your choice of a chopped, Caesar or wedge salad.

LOBSTER BISQUE

SOUP OF THE DAY

CAESAR SALAD

Brioche croutons.

KALE CAESAR

Crispy pancetta, tomatoes, chopped egg, croutons.

BRIO CHOPPED SALAD

Chopped greens, tomatoes, black olives, red onion, cucumber, feta, red wine vinaigrette.

WEDGE SALAD

Gorgonzola, bacon, tomatoes, creamy parmesan dressing.

SPECIALTIES

MEZZA GRILLED CHICKEN MARSALA

Roasted vegetables, Yukon Gold mashed potatoes, mushroom Marsala sauce.

MEZZA CHICKEN MILANESE

Crispy Romano chicken, herb pasta.

SHRIMP MEDITERRANEAN

Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette.

MEZZA CHICKEN LIMONE

Lemon, capers, roasted vegetables, Yukon Gold mashed potatoes.

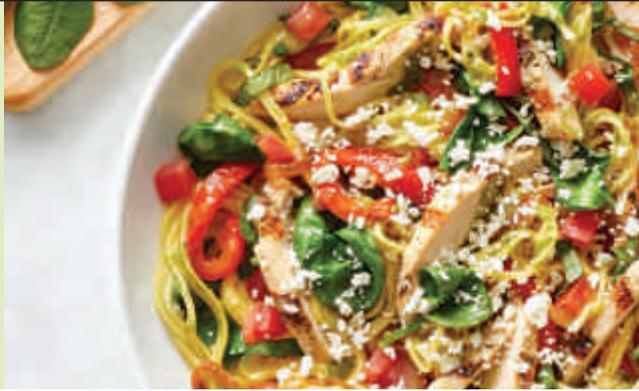
GRILLED SALMON FRESCA

Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette.

BRIO

Town Square
6653 Las Vegas Boulevard S.
Las Vegas, NV 89109

At BRIO, we celebrate life, love & all things Italian! At our restaurant, the chef-inspired cuisine at BRIO is simply prepared using the finest and freshest ingredients, with an emphasis on high-quality steaks, homemade pasta specialties and flatbreads prepared in an authentic Italian oven. Whether you're meeting a business associate for a quick lunch or



PASTA

PASTA BRIO

Rigatoni, grilled chicken, mushrooms, roasted red pepper sauce.

PASTA ALL VODKA

Ricotta-filled pasta, spicy tomato cream, pancetta.

MUSHROOM RAVIOLLI DI BELLO

Tomatoes, champagne brown butter.

PASTA PESTO

Angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, light pesto.

CAMPANELLE CARBONARA

Grilled chicken, bacon, spinach.

2 COURSE LUNCH PLATES

Choose either a soup or side salad and one entrée.

MEZZA PASTA BRIO

Rigatoni, grilled chicken, mushrooms, roasted red peppers sauce.

MEZZA CAMPANELLE CARBONARA

Grilled chicken, bacon, spinach.

HALF PESTO CHICKEN CLUB

Applewood bacon, provolone, avocado, mayo, lettuce, tomato, toasted brioche, housemade chips.

MEZZA MARGHERITA FLATBREAD

Tomatoes, mozzarella, basil.

MEZZA SAUSAGE & PEPPERONI FLATBREAD

Mozzarella, ricotta, tomato sauce.

MEZZA FETTUCCINE ALFREDO

MEZZA SHRIMP RISOTTO

Mushrooms, red peppers, asparagus, basil.

MEZZA LASAGNA BOLOGNESE

Alfredo, ricotta, mozzarella, meat sauce.

ENTRÉE SALADS

STRAWBERRY BALSAMIC CHICKEN SALAD

Mixed greens, thinly sliced grilled chicken, grapes, spicy pecans, gorgonzola, herb vinaigrette.

GRILLED SALMON SALAD

Tomatoes, grilled asparagus, feta, crispy shoestring potatoes, balsamic vinaigrette.

GRILLED STEAK SALAD

Tricolore lettuce, tomatoes, gorgonzola, mushrooms, spicy pecans, creamy horseradish, balsamic.

PESTO CHICKEN & QUINOA SALAD

Red peppers, asparagus, quinoa, farro, cucumber, chickpeas, tomatoes, Feta, arugula, creamy herb dressing.

KALE CAESAR GRANDE

Crispy pancetta, tomatoes, chopped egg, croutons, grilled or crispy chicken.

SANDWICHES

BURGER AMERICANO*

White cheddar, tomatoes, pickles, red onion, lettuce, special sauce, fries.

PESTO CHICKEN CLUB

Applewood bacon, lettuce, tomatoes, provolone, avocado, mayo, toasted brioche, housemade chips.

DESSERT

PETITE TREATS

DOLCHINO TRIO

One of each petite dessert.

celebrating one of life's great milestones... we'll do the preparing, you do the impressing.



SMALL BITES

CHIPS & SALSA
TABLESIDE GUACAMOLE
EMPANADAS
SOPES**
BEEF TAQUITOS
CHICKEN TAQUITOS
SHRIMP TAQUITOS
MEXICAN SHRIMP COCKTAIL
AGUACHILES
EL DORADO NACHOS**
QUESADILLA**
IMPERIAL SHRIMP
QUESO FUNDIDO
TOSTADITAS DE TINGA
WINGS
TABLESIDE GHOST CHILI SALSA
CHAPULINES

SOUPS

POZOLE
ALBONDIGAS SOUP

SALADS

CAESAR SALAD**
EL DORADO HOUSE SALAD
VEGGIE SALAD
TROPICAL SALAD
TOSTADA SALAD

STREET TACOS

CARNITAS
AL PASTOR
CARNE ASADA**
PULLED CHICKEN
COCHINITA
CORN RAJAS

SIGNATURE TACOS

QUESO MEXICANO
VEGGIE
LETTUCE WRAPS
GRILLED MAHI**
SHRIMP
SALMON
CACTUS
SHORT RIB
CHILE VERDE PORK WITH CHICHARRON
LENGUA
CABEZA
OCTOPUS & CHORIZO
LANGOSTINO

BURRITOS

CARNE ASADA BURRITO
VEGGIE BURRITO
SHRIMP BURRITO
PULLED CHICKEN BURRITO
CARNITAS RAJAS BURRITO
MAHI BURRITO

El Dorado Cantina

Sapphire Plaza 3025
Sammy Davis Jr Drive
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 24 hours a day, 7 days a week in an intimate, trendy



SIGNATURE PLATES

CHICKEN FEINSTEIN**
SIEGEL PLATE**
SIGNATURE BOWL**
PACO'S MOLE SAMPLER
YEMENIDJIAN TACO PLATE
VEGGIE BOWL

Chicken & Steak

CHIPOTLE CHICKEN
CARNE ASADA**
CHICKEN MILANESA

Pork

PORK CARNITAS
COCHINITA PIBIL

Seafood

CILANTRO GARLIC SHRIMP
CEDAR CHIPOTLE SALMON
PINEAPPLE SHRIMP
TROPICAL MAHI

TORTAS & BURGERS

TORTA DE CARNITAS
MAYWEATHER ORGANIC BURGER**
TORTA DE MILANESA
MEXICAN BURGER**

ENCHILADAS

CHEESE ENCHILADAS
CHICKEN ENCHILADAS
MOLE ENCHILADAS
BEEF ENCHILADAS
SEAFOOD ENCHILADAS
VEGGIE ENCHILADAS

FAJITA PLATTERS

GRILLED STEAK**
MARY'S FREE RANGE CHICKEN
GRILLED WILD PACIFIC SHRIMP
STEAK AND CHICKEN COMBO**
CHICKEN AND SHRIMP COMBO
SHRIMP AND STEAK COMBO**
CHICKEN, STEAK & SHRIMP COMBO**

VEGETABLES & SIDES

MEXICAN CORN
SEASONAL VEGGIES
CHILES TOREADOS
CHILE RELLENO

BREAKFAST SPECIALTIES

Served all day.

BREAKFAST QUESADILLA**
BREAKFAST BURRITO
HUEVOS RANCHEROS**
CHILAQUILES
FRUIT COCKTAIL

DESSERT

DEEP FRIED ICE CREAM
CHURROS
FRESAS CON CREMA
FLAN
TRES LECHES CAKE
BIONICO DE FRUTAS

Vegan, vegetarian and gluten free options available

OPEN 24 HOURS.

setting. El Dorado Cantina is available to host private events and offers off-site catering. For private events and catering information, please visit eldoradovegas.com. **Average entrée price \$20.**



**HOFBRÄUHAUS
LAS VEGAS**



SOUP & STARTERS

SOUP OF THE DAY

CREAMY BAVARIAN POTATO SOUP

KARTOFFELPUFFER

BAVARIAN LIVER MOUSSE AND OBATZDA
(CHEESE SPECIALTY)

BAYERISCHER RADITELLER

GURKENSALAT

HB APPETIZER CHEESE PLATE

HB SALAD

FRESHLY BAKED PRETZELS

JUMBO PRETZEL COMBO

JUMBO SIZE OKTOBERFEST PRETZEL

REGULAR SIZE PRETZEL

BAVARIAN SNACKS

WURSTSALAT

OBATZDA CLASSIC BAVARIAN APPETIZER

HOFBRÄUHAUS BROTTZEITTELLER

SALADS

BAVARIAN CHEF SALAD

CLASSIC CAESAR SALAD

BAVARIAN SALAD PLATTER

CHICKEN SCHNITZEL SALAD

BURGERS AND SANDWICHES

served with French fries
RIESENBRATWURST

RIESENFLEISCHPFLANZERL

SCHNITZEL SANDWICH

CLASSIC BAVARIAN SAUSAGE SPECIALTIES

WURSTPLATTE

WEISSWÜRSTE

NÜRNBERGER ROSTBRATWÜRSTL

WIENER WÜRSTL

LEBERKÄSE

MAJORAN - KALBSBRATWURST

CHICKEN BRATWURST WITH SHEEP CASING

CURRYWURST

Crispy Pork Shanks fresh out of the oven, are available on Fridays & Saturdays after 4 pm. Hurry, they go fast!

HOFBRÄUHAUS LAS VEGAS

4510 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

JÄGERSCHNITZEL

BREADED JÄGERSCHNITZEL

SCHWEINEBRATEN

BAYERISCHE SPEZIALITÄTEN PLATTE

GRILLHENDL

SAUERBRATEN

GEGRILLTE HÄHNCHENBRUST

OKTOBERFEST BRATENTELLER

BIERKUTSCHER STEAK

FOR THE KIDS

HOT DOG

KID'S NOODLES

KID'S BURGER

FISH

GEBACKENES FISCHFILET

SEARED SALMON OR SEARED FISH OF THE DAY

SIDE DISHES

Bavarian potato salad, mashed potatoes, sauerkraut, spätzle, bread dumpling, red cabbage, potato dumpling, apple sauce, French fries, 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

KÄSESPÄTZLE

TWO GRILLED VEGAN FRANKFURTERS

VEGETARIAN SCHNITZEL

DESSERTS

APFELSTRUDEL

KÄSEKUCHEN

SCHWARZWÄLDER KIRSCHTORTE

EIS MIT HIMBEEREN

FAMOUS HOFBRÄU BEERS

Draft Beer Specialties Imported From Munich, Germany

HOFBRÄU ORIGINAL

HOFBRÄU DUNKEL

HOFBRÄU HEFEWEIZEN

AND SELECT SEASONAL BEERS

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 \$14-\$25**



ROAST PRIME RIBS OF BEEF AU JUS

Prime Rib dinner includes:

The Famous Original Spinning Bowl Salad

Crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons, tossed with our exclusive Vintage Dressing.

Mashed Potatoes

An American favorite - whipped with milk and butter.

Yorkshire Pudding

Baked in small skillets until puffy and golden brown.

Whipped Cream Horseradish

Our famous recipe of grated fresh horseradish and seasoned whipped cream - uniquely Lawry's.

CALIFORNIA CUT

A smaller cut for lighter appetites.

ENGLISH CUT

Three thin slices deftly carved to heighten the rich beef flavor.

LAWRY CUT

Our traditional and most popular cut.

DIAMOND JIM BRADY CUT

An extra-thick portion that includes the rib bone.

BEEF BOWL CUT

A double sized cut with the rib bone, as served to the Rose Bowl and Cotton Bowl teams.

LOBSTER AND PRIME RIB

Enjoy broiled lobster tails, paired with your choice of cut from the cart. One or two tails.

THE LAWRY'S RIBEYE

THE LAWRY'S RIBEYE STEAK

Roasted prime rib, seared to perfection, served with scalloped potatoes and crispy fried onions. Includes The Famous Original Spinning Bowl Salad. Available in 12oz. boneless, or 24 oz. bone-in.

SAUCES

CLASSIC BEARNAISE • MAYTAG BLUE CHEESE • BRANDY GREEN PEPPERCORN

OTHER ENTREES

Includes The Famous Original Spinning Bowl Salad.

BEEF WELLINGTON

Beef tenderloin topped with duxelles, wrapped in puff pastry, with shallot Beaujolais sauce, scalloped potatoes and herb crusted tomato.

ATLANTIC SALMON

ATLANTIC LOBSTER TAILS

A trio of broiled lobster tails, served with herbed orzo pasta and fresh vegetables.

VEGETARIAN ENTREE OF THE DAY

Your server will describe today's offering.

LAWRYS THE PRIME RIB

4043 Howard Hughes Parkway
Las Vegas, NV 89169
702-893-2223
lawrysonline.com

For more than 75 years, Lawry's The Prime Rib has been renowned for its signature prime ribs of beef, aged, slow-roasted to perfection and carved to order from shining silver carts, and for The Famous Original Spinning Bowl Salad - both prepared tableside. Warm hospitality, lush Art Deco decor and rich woods complete Lawry's elegant and unmistakable style. An evening at



DINNER ACCOMPANIMENTS

JUMBO SHRIMP COCKTAIL

Five large shrimp served with spicy cocktail sauce.
Served as an appetizer.

GOLDEN FRIED CALAMARI

Served as an appetizer with chipotle aioli and arrabiata sauce.

SIZZLING SKILLET OF MUSHROOMS

Shiitake, oyster, button and crimini mushrooms, sautéed in butter, garlic and fresh herbs.

LAWRY'S BAKED IDAHO POTATO

Amplly sized, served with butter, bacon, chives and sour cream... easily shared.

SCALLOPED POTATOES

FRESH ASPARAGUS

Served with hollandaise sauce.

CREAMED SPINACH

Seasoned with spices, bacon and onion.

CREAMED CORN

BUTTERED PEAS

CRISPY FRIED ONIONS

DESSERTS

C.C. BROWN'S HOT FUDGE SUNDAE

Prepared tableside with Double Rainbow Gourmet vanilla ice cream, toasted almonds, whipped cream and C.C. Brown's Hot Fudge.

CHOCOLATE LAVA CAKE

A warm rich chocolate cake filled with hot chocolate ganache, draped with raspberry sauce, fresh whipped cream and chocolate flakes.

CRÈME BRÛLÉE

A house favorite served with fresh seasonal berries.

COCONUT BANANA CREAM PIE

Old fashioned vanilla cream center, loaded with ripe banana slices, served in a rich toasted coconut and butter crust.

STICKY TOFFEE PUDDING

An old world British dessert served with warm toffee caramel sauce and Double Rainbow Gourmet vanilla ice cream.

NEW YORK CHEESECAKE

Served with fresh berries and Chambord sauce.

KEY LIME PIE

Classically prepared with a graham cracker crust, fresh lime filling, and kiwi lime sauce.

CHOCOLATE MACADAMIA NUT PIE

Caramelized macadamia nuts, semi sweet chocolate baked in a rich butterscotch maple filling, topped with fresh whipped cream.

DOUBLE RAINBOW GOURMET ICE CREAM

Vanilla, Chocolate, Raspberry Sorbet.

Lawry's is much more than just fine dining. It's a legendary dining experience. Private rooms available for special events up to 200. Dinner: Mon - Sat: 5:00 pm - 10:00 pm, Sun: 4:00 pm - 9:00 pm. Lunch: Mon - Fri: 11:30 am - 2:00 pm. Enjoy Prime Time in our lounge Monday thru Friday from 4:00 pm - 6:00 pm for specially price wines, cocktails, martini's and appetizers. We recommend attire that is befitting a special occasion restaurant. We strongly request no tank tops, torn jeans, shorts, hats and casual gym wear. **Average entrée price \$45.**

MORTON'S®

THE STEAKHOUSE



APPETIZERS

AHI TUNA TOWER*

Avocado, Pico de Gallo, Wonton Crisps

MAINE LOBSTER COCKTAIL

Mustard Mayonnaise & Cocktail Sauce

COLOSSAL 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*

½ DOZEN OYSTERS ON THE HALF-SHELL*
Cocktail Sauce

GRILLED OYSTERS*

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

PRIME NEW YORK STRIP

CENTER-CUT PRIME RIBEYE

PRIME BONE-IN RIBEYE

DOUBLE PORTERHOUSE FOR TWO

DOUBLE-CUT PRIME PORK CHOP

PORTERHOUSE STEAK

BONE-IN VEAL CHOP

Black Truffle Butter

CAJUN RIBEYE STEAK

PRIME PEPPERCORN 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-BALSAMIC GLAZED SALMON FILLET*

Vegetable Relish

SHRIMP SCAMPI CAPELLINI*

Toasted Pine Nuts, Spinach, Tomato & White Wine

SHRIMP ALEXANDER*

Beurre Blanc Sauce

JUMBO LUMP CRAB CAKES

Mustard Mayonnaise

MISO MARINATED SEA BASS*

Baby Bok Choy in Dashi Broth

COLD WATER LOBSTER TAIL

ALASKAN KING CRAB LEGS

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 SHRIMP
ALEXANDER*

A JUMBO LUMP CRAB CAKE WITH 3 GRILLED SHRIMP*
& 2 BACON WRAPPED SEA SCALLOPS*

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



ANTIPASTI FREDDI

Cold hor d'oeuvres

PEPERONI ARROSTITI

Red roasted bell peppers with garlic and olive oil

INSALATA FRUTTI OI 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

ANTIPASTI CALDI

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' DI VONGOLE

Fresh steamed clams in light tomato sauce

COZZE IN BRODETTO

Fresh mussels in light tomato sauce and touch of garlic

GAMBER ETTI E FAGLOLL

Grilled shrimp, white beans, tomato, and scallions

MINESTRE

Soup

VERDURE E LEGUMI IN BRODO

Fresh vegetables and pasta in broth

PASTA E FAGIOLI

Pasta and bean soup - Peasant style

LA PASTA

AGNOLOTTI FRESCHI ALLA CREMA

Country style fresh pasta stuffed with spinach, served with cream sauce

FETTUCCINE A MODO 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

FETTUCCINE ALLA PUTTANESCA

Fresh noodles with capers, olives, anchovies, and oregano in a tomato sauce

LINGUINE AL POMODORO

Thin pasta with marinara sauce

PENNE VODKA

Penne pasta with prosciutto, vodka, tomato, and a touch of cream

INSALATE

Salads

INSALATA CAPRESE

Roma tomato, fresh buffalo mozzarella, basil, pinenuts, oil, & vinegar

INSALATA CESARE

Caesar salad

PIERO'S ITALIAN CUISINE

355 Convention Center Dr.
Las Vegas, NV 89109
702.369.2305

For more than 35 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,



AVOCADO E CUORI DI 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

MAUI ONION
Fresh tomato, avocado, hearts of palm, sweet Maui onion Entrees

ENTREES

VITELLO "DEL CHEF"
A veal 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

COTELETTA 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

FRACOOSTA 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

EGGPLANT PARMIGIANA
Thinly sliced eggplant layered with mozzarella, parmesan, and pomodoro sauce

PESCE

Fish
PESCE FRESCO'
Special nightly selections of fresh fish by the Chef, based on availability

SCAMPI "MONASTERO SANTA CHIARA"
Scampi sauteed in garlic, butter, parsley, lemon, and dry vermouth

"LA ZUPPA DI 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 butter

ARAGOSTA FRA DIAVOLO
Fresh Maine lobster broiled with a piquant tomato sauce

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 refined dining.

PALAZZO



LAVO

ITALIAN RESTAURANT



APPETIZERS

BAKED CLAMS OREGANATO

EGGPLANT PARMIGIANO

ARANCINI SICILIA

CRISPY FRIED CALAMARI

CHARRED OCTOPUS

TUNA TARTARE*

SALUMI-FORMAGGI PLATTERI.

IMPERIAL WAGYU CARPACCIO*

RAW BAR

CLAMS ON THE HALF SHELL*

JUMBO SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL*

MAINE LOBSTER COCKTAIL

SEAFOOD PLATEAU PICCOLO*

SEAFOOD PLATEAU GRANDE*

SOUPS AND SALADS

MIXED GREEN

ROASTED BEET

THE WEDGE

CAESAR

BURRATA

CHOPPED "LOUIE"

VEGETABLE MINISTRONE

SPICY LOBSTER 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"

CHICKEN MARSALA

LANGOSTINE ALLA SCAMPI

GRILLED BRANZINO PANZANELLA

GRILLED TUNA & ROASTED ARTICHOKE*

ROASTED CHILEAN SEA BASS

FRESH WHOLE MAINE LOBSTER

CALABRESE SHRIMP

LAVO

The Grand Canal Shoppes
3325 S Las Vegas Blvd
Las Vegas, NV 89109

LAVO Italian Restaurant from TAO Group is located in The Palazzo and features authentic Southern Italian cuisine in a buzz-worthy setting. The 300-seat restaurant is highlighted by an expansive Strip-view terrace and serves dinner nightly, along with weekend brunch each Saturday and Sunday. Signature items include the one-pound Wagyu Meatball and



PASTAS

SPAGHETTI FRESH TOMATO AND BASIL

RAVIOLI NAPOLETANA

SPAGHETTI CARBONARA

PENNE ALLA VODKA

RIGATONI MELANZANA

CAVATELLI BOLOGNESE

CHICKEN AGNOLOTTI

TRUFFLE GNOCCHI

PENNE SEAFOOD ALFREDO

SPAGHETTI AND MEATBALLS

LINGUINI WITH MIXED SEAFOOD

RACK VEAL CHOP

MILANESE

PARMIGIANO

BRICK OVEN PIZZA

18" long

MARGHERITA

QUATTRO FORMAGGI

SPINACH AND ARTICHOKE

CARNE

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.

8OZ. CENTER CUT FILET MIGNON

14OZ. BONE-IN FILET MIGNON

14OZ. NEW YORK STRIP

20OZ. BONE-IN RIB EYE

Extras

Gorgonzola • Black Truffle Butter • Garlic Herb Butter

Béarnaise* • Chimichurri • Horseradish Cream

Green Peppercorn

DESSERTS

GELATI AND SORBETTI

FRUTTA FRESCA

TIRAMISU

NEW YORK CHEESECAKE

STRAWBERRY SHORTCAKE

ROLLED CHOCOLATE 7 LAYER CAKE

WARM CHOCOLATE BREAD PUDDING

MASCARPONE PANNA COTTA

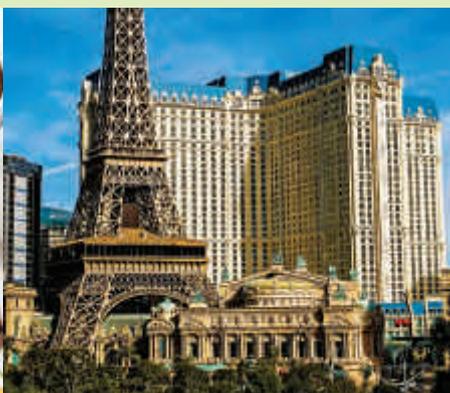
OREO ZEPPOLE

20 LAYER PEANUT BUTTER CHOCOLATE CAKE

Linguine with Mixed Seafood, while Nutella & Banana Crepes and Lobster Benedict are brunch favorites. A list of specialty cocktails including the Bubbles & Berries and Lavolini complement the menu. Upstairs, guests can enjoy a nightlife experience with VIP bottle service, innovative mixology, top DJ talent and LAVO's full Italian menu every Friday and Saturday night as well as cheer on their favorite team during special sports viewing parties.

Where[®] is a people-watcher's paradise.

PARIS LAS VEGAS



MON AMI GABI[®]

A CLASSIC FRENCH BISTRO



HORS D'OEUVRES

HOUSEMADE COUNTRY PÂTÉ

cornichons, whole grain mustard, warm toast

CHICKEN LIVER MOUSSE PÂTÉ

burgundy red wine mustard, cornichons

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

SMOKED SALMON*

brioche, crème fraîche, egg, capers

BAKED GOAT CHEESE

tomato sauce, warm herb garlic bread

ONION SOUP AU GRATIN

baked with gruyère cheese

HANDMADE BURRATA CHEESE

olive tapenade, toasted baguette

STEAMED ARTICHOKE

shaved vegetables, lemon-dijon vinaigrette

STEAK TARTARE

baguette, poached egg aioli

CHEESE & CHARCUTERIE PLATTER

a sampling of housemade charcuterie and an assortment of three cheeses

LES SALADES

SALAD MAISON

mixed greens & vegetables, lemon-dijon vinaigrette

FRISÉE, KALE & WARM BACON SALAD*

soft-poached egg

GOAT CHEESE & BABY KALE SALAD

sun-dried cherries, sunflower seeds

CAESAR SALAD

olive oil migas, grand padano, chili oil

SALMON, SPINACH & BABY KALE SALAD*

avocado, blueberries, walnuts, citrus vinaigrette

BLT SALAD

jalapeño bacon, blue cheese dressing, fried onions

LOCAL TOMATO & BLUE CHEESE SALAD

red wine-shallot vinaigrette

FRUITS DE MER*

OYSTERS DU JOUR

mignonette sauce, horseradish

SHRIMP COCKTAIL

cocktail sauce & lemon

SALMON TARTARE

avocado, gaufrette chips

MUSSELS MARINIÈRE

white wine & herbs

SCALLOPS GRATINEES

fennel-onion-mussel cream

CHILLED SEAFOOD PLATTER

whole Maine lobster, jumbo shrimp, market oysters, salmon tartare, cocktail sauce, mignonette, gribiche, lemon and baguette chips

STEAK FRITES

CLASSIQUE

maitre d'hotel butter

MON AMI GABI

3655 Las Vegas Boulevard South
702.944.4224
www.monamigabi.com

Located in the heart of Sin City at the Paris Hotel and Casino, Mon Ami Gabi is an intimate, wood-trimmed, softly lit space that provides a classic ambiance. Guests dine at tables complete with crisp white tablecloths and butcher paper, and enjoy a cozy setting surrounded by large French windows that look out to the bustling Strip.



AU POIVRE

brandy peppercorn sauce

DIJON

dijon mustard butter

BORDELAISE

caramelized onion, red wine sauce

ROQUEFORT

blue cheese sauce

BEARNAISE

classic béarnaise sauce

“HANGER STEAK”

butcher’s cut, merlot butter

FILET MIGNON AU POIVRE

crème fraîche

FILET MIGNON MERLOT

butter, red wine reduction

NEW YORK STRIP

12 oz with bordelaise sauce

BONE-IN FILET

truffle béarnaise sauce

BONE-IN RIBEYE

22 oz with béarnaise sauce

GRILLED BISON RIBEYE

sea salt, extra virgin olive oil

LES POISSONS*

TROUT ALMONDINE

french green beans, brown butter, lemon

SALMON

mashed peas & shoots, crème fraîche beurre blanc

CARAMELIZED SEA SCALLOPS

white beans, leek & radish, pickled green tomato

SKATE WING

cauliflower purée & florets, raisins, crispy capers, verjus butter

POISSON DU JOUR

fresh fish daily

GABI’S CLASSICS

CASARECCIA PASTA

asparagus, peas, radish, poached egg, preserved lemon, grana padano

CHICKEN GRAND-MÈRE

all-natural half chicken, bacon, mushrooms, pommes purée

GRILLED CHICKEN BREAST

ratatouille, arugula-basil-parsley purée, tomato vinaigrette

SIDES

POMMED PURÉE

Frites

FRENCH GREEN BEANS

GARLIC SPINACH

SAUTÉED MUSHROOMS

MACARONI GRATIN

ASPARAGUS WITH HOLLANDAISE

CAULIFLOWER PURÉE

RATATOUILLE

Ask about our **GLUTEN-FREE** menu.
Breakfast menu served 7am-11am daily.

The outdoor patio is a beautiful place to spend an evening with stunning views of the fountains of Bellagio. Monday-Thursday 7:00am-11:00pm; Friday-Saturday 7:00am-12:00am; Sunday 7:00am-11:00pm. **\$15-\$45 check average per person.** Price varies based on items selected. **Thoroughly cooking foods of animal origin such as beef, pork, eggs, fish, lamb, milk, poultry, or shell fish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these food are consumed raw or undercooked.*

Where[®] is a hip dining scene.

PLANET HOLLYWOOD RESORT



P.F. CHANG'S



STREET FARE

CHANG'S LETTUCE WRAPS

A secret Chiang family recipe and our signature dish. Enough said.

JICAMA STREET TACOS

Served in our signature crisp jicama shells. Your choice of lobster & shrimp, or kung pao chicken

HUNAN DRAGON WINGS

Hunan spice, chili jam, sesame seeds, pickled vegetables

CAULIFLOWER TEMPURA

Farm fresh cauliflower, sweet-spicy gochujang sauce

CHANG'S SPARE RIBS

Slow-braised pork ribs. BBQ or Rick's northern-style

EDAMAME

Traditional or orange ginger

CRISPY GREEN BEANS

Tempura-battered, signature spicy dipping sauce

SALT & PEPPER CALAMARI

Wok-crisped calamari with fresno peppers, sweet chili dipping sauce

DYNAMITE SHRIMP

Tempura-battered then lightly tossed with a sriracha aioli

DIM SUM

CECILIA'S DUMPLINGS

Served pan-fried or steamed, drizzled with a light chili sauce

HAND-FOLDED CRAB WONTONS

Creamy crab filling, bell pepper, green onion, spicy plum sauce

VEGETABLE SPRING ROLLS

Crispy rolls stuffed with julienned veggies, sweet chili dipping sauce

HOUSE-MADE EGG ROLLS

Hand-rolled with julienned veggies, sweet and sour mustard sauce

SUSHI

LOBSTER AVOCADO ROLL*

Wild-caught lobster, curry aioli, avocado

SPICY TUNA ROLL*

Ahi, cucumber, spicy sriracha

SHRIMP TEMPURA ROLL*

Crisped tempura shrimp, kani kama, cucumber, avocado, umami sauce

CALIFORNIA ROLL*

Kani kama, cucumber, avocado

AHI POKE BOWL*

Diced Ahi, avocado, mango, seaweed salad, mandarin vinaigrette, served with wonton crisps

KUNG PAO DRAGON ROLL

Our signature California roll topped with seared Ahi, sriracha, tempura crunch, and peanuts

SALADS & SOUPS

ASIAN CAESAR SALAD

Crunchy romaine, parmesan, toasted sesame seeds, wonton croutons

MANDARIN CRUNCH SALAD

Julienned vegetables, chopped cabbage, mango, almonds, crispy rice sticks, mandarin vinaigrette

EGG DROP SOUP

Velvety broth with julienned carrots and green onion

VIETNAMESE NOODLE SALAD

Chilled rice noodles, julienned vegetables, crispy shallots, peanuts,

P.F. CHANG'S

Planet Hollywood Hotel and Casino
3667 S Las Vegas Blvd,
Las Vegas, NV 89109
702.836.0955

Located in the heart of the Strip inside Planet Hollywood, P.F. Chang's provides the perfect atmosphere for any occasion with two dining rooms, a patio on the Strip and two private dining rooms. Our chefs create dishes with bold flavors inspired by authentic cooking from all over Asia, mixing regional ingredients in unexpected ways to satisfy culinary



garlic lime dressing

HOT & SOUR SOUP

Rich and tangy broth, silken tofu, chicken, bamboo shoots, egg

WONTON SOUP

Savory broth, house-made pork wontons, shrimp, chicken

CHANG'S SPICY CHICKEN NOODLE SOUP

Made in-house to order: pin rice noodles, veggies, spicy broth

MAIN ENTREES

Chicken

CHANG'S SPICY CHICKEN

Our signature sweet-spicy chili sauce, green onion

GINGER CHICKEN WITH BROCCOLI

Ginger-garlic aromatics, green onion, steamed broccoli

KOREAN CHICKEN STIR-FRY

Red peppers, onion, green beans, sweet chili sauce, kimchi slaw

SESAME CHICKEN

Sesame sauce, broccoli, bell peppers, onion

SWEET & SOUR CHICKEN

Sweet & sour sauce, pineapple, onion, bell peppers, ginger

ORANGE PEEL CHICKEN

Hunan chili sauce, fresh orange slices

CRISPY HONEY CHICKEN

Lightly battered in tangy honey sauce with green onion

KUNG PAO CHICKEN

Spicy Sichuan chili sauce, peanuts, green onion, red chili peppers

Beef

MONGOLIAN BEEF

Sweet soy glaze, flank steak, garlic, snipped green onion

WOK-FIRED FILET MIGNON*

Sliced 8oz. filet, black pepper butter sauce, rustic potatoes, onion, lime-garlic vinaigrette

BEEF À LA SICHUAN

Flank steak strips, fiery pepper sauce, green onion, julienned veggies

PEPPER STEAK

Pepper-garlic sauce, flank steak, onion, bell pepper

BEEF WITH BROCCOLI

Flank steak, ginger-garlic aromatics, green onion, steamed broccoli

Vegetarian

MA PO TOFU

Spicy red chili sauce, crispy silken tofu, steamed broccoli

BUDDHA'S FEAST

Five-spice tofu, savory sauce, asparagus, shiitakes, broccoli, carrots

STIR-FRIED EGGPLANT

Chinese eggplant, sweet chili soy glaze, green onion, garlic

COCONUT CURRY VEGETABLES

Yellow curry sauce, crispy silken tofu, mushrooms, peanuts

Seafood

SURF & TURF*

Wild-caught lobster tail, cubed filet mignon, yukon gold potatoes, asparagus, shiitakes, savory butter glaze

CRISPY HONEY SHRIMP

Lightly battered in tangy honey sauce with green onion

MISO GLAZED SALMON*

Grilled salmon, Asian mushrooms, wok-seared spinach, bok choy, garlic-ginger aromatics, miso glaze

curiosity. The best Asian herbs and vegetables are chopped daily, our meat is always fresh and hand-sliced before it hits the wok and our dim sum is still hand rolled. Our sushi is always rolled to order and features a variety of unique and traditional rolls. As we continue to introduce fresh, innovative cuisine, we invite you to fill your table to explore new flavors and share old favorites. **Average Entrée Price: \$18**

STRIP HOUSE



APPETIZERS & STARTERS

LOBSTER BISQUE

Maine Lobster, Pearl Couscous

HOUSE-CURED BEEF JERKY*

Pickled Napa Kraut, Fresno Chile, Shaved Apple Salad

CRISP CALAMARI*

Smoky Rémooulade, Marinara Sauce, Broiled Lemon

SPICY TUNA TARTARE*

Chopped Avocado, Cucumber, Wasabi Roe, Radish Sprouts

JUMBO LUMP CRAB CAKE*

Romesco Sauce, Charred Scallions, Fingerling Potato

ITALIAN BUFALA BURRATA

Smoked Speck, Saffron-Poached Bosc Pear, Chianti Vincotto, Focaccia

STRIP HOUSE ROASTED BACON

Baby Arugula, Russian Dressing

DIVER SEA SCALLOPS*

Salsify, Hen of the Woods, Arugula, Blood Orange Gastrique

RAW BAR

OYSTERS ON THE HALF SHELL*

JUMBO SHRIMP COCKTAIL*

JUMBO LUMP CRAB COCKTAIL*

COCKTAIL COMBO*

SEAFOOD PLATEAU HALF*

SALADS

CAESAR SALAD*

Hearts of Romaine, Paprika Croutons, Shaved Parmesan

ITALIAN CHOPPED SALAD

Feta, Crispy White Beans, Salami, Pepperoncini, Radicchio

MIXED FIELD GREENS

Cucumber, Red Grape Tomatoes, Aged Sherry Dressing

ICEBERG SALAD

Smoked Bacon Lardons, Tomatoes, Red Radish, Stilton Cheese Vinaigrette

STRIP HOUSE STEAKS

NEW YORK STRIP*

16 oz. - 20 oz. Bone-In

FILET MIGNON*

8 oz. - 12 oz

14 OZ. DRY AGED RIB EYE*

20 OZ. BONE-IN RIB EYE*

SURF 'N TURF*

6 oz. Filet Mignon, Maine Lobster Tail

STEAK TOPPERS

English Stilton Blue Cheese Crust

Duo of Blackened Shrimp*

Jumbo Lump Crab "Oscar" *

STRIPHOUSE

3667 Las Vegas Blvd South
Las Vegas, NV 89109
www.striphouse.com
702.737.5200

OLD WORLD GLAMOUR MEETS MODERN STYLE AND SOPHISTICATION at Strip House. Experience the combination of perfectly charred cuts of beef paired with decadent sides set in siren-red interiors dressed in black and white vintage photography from the Studio Manasse Collection. Enjoy a memorable steakhouse experience, complete with table-side carvings,



STRIP HOUSE STEAKS

continued

MAINE LOBSTER* M/P

Broiled & De-Shelled Upon Request

CLASSIC CUTS FOR TWO

PORTERHOUSE FOR TWO*

24 OZ. CENTER CUT CHATEAUBRIAND*

A LA CARTE SAUCES

Bordelaise, Au Poivre, Béarnaise*

ENTRÉES

LINE-CAUGHT BLACKENED YELLOWFIN TUNA*

Butternut Steak, Sunchoke, Pickled Red Pearl Onion, French Breakfast Radish, Black Pepper Dashi

FAROE ISLAND SALMON*

Spaghetti Squash, Roasted Parsnips, Smoked & Pickled Leeks, Salmon Roe, Nantua Sauce

ROASTED MAINE LOBSTER PASTA*

House-Made Pappardelle, Peas, Lemon Cream

CRISP ORGANIC CHICKEN

Porcini Rub, Market Vegetables, Truffle Jus

ROASTED DOMESTIC LAMB CHOPS*

Mint-Panko Crust, Dijon Scalloped Potatoes, Calvados Lamb Demi

Entrée Dishes Starting at \$31. Menu is subject to change.

Silent Vegan, Vegetarian and Gluten-Free options are available.

Dress Code: Business Casual

SIDES

CRISP GOOSE FAT POTATOES

WHIPPED POTATO PURÉE

GARLIC-HERB FRENCH FRIES

STRIP HOUSE POTATOES

Twice Baked Potato Gratin

BAKED POTATO

Sour Cream, Bacon, Cheddar

ROASTED ASPARAGUS

Brown Butter and Caper Emulsion

CHARRED BROCCOLI

Toasted Almond, Miso Butter

BLACK TRUFFLE CREAMED SPINACH

SAUTÉED WILD MUSHROOMS

TENAYA CREEK BEER-BRAISED CIPOLLINI ONIONS

Sourdough Croutons, Comté Cheese

MAC & CHEESE

SAUTÉED HARICOTS VERTS

GARLIC CHIPS

**Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at a higher risk.*

an extensive wine list and our famous 24-Layer Chocolate Cake. We offer prix-fixe menus perfect for private dining and large parties. Our private dining rooms are a great way to celebrate special occasions such as birthdays, weddings, bachelor(ette) parties, business dinners, or just to enhance your dining experience. Please enquire about our private dining options. **Sun - Thurs: 5pm - 11pm • Fri & Sat: 5pm - 11:30pm**



BITES

BILLIONAIRE'S BACON

Thick cut bacon, brown sugar, red chile flakes, smoked paprika.

CHIPOLTE QUESO & CHIPS

TRIPLE PLAY

House made avocado smash, fire roasted salsa, chipolte queso, tortillo chips.

MOZZARELLA CHEESE BITES

Hand cut mozzarella, panko breaded to order, marinara, ranch.

FRIED PICKLES

Sliced pickles, hand breaded to order, ranch.

PEAKS SAMPLER

Fried pickles, buffalo tenders, mozzarella bites.

CHICKEN TENDERS

Beer battered to order, poblano honey mustard, french fries.

BUTTERMILK CHICKEN SLIDERS

Battered fried chicken, billionaire's bacon, American cheese, jalapeño gravy, honey butter, hollandaise, house made buttermilk black pepper biscuits.

BACON JAM SLIDERS

Grilled mini burgers, smoked gouda, bacon jam, roasted garlic mustard, pickles, potato bun.

BLACKENED CHICKEN QUESADILLAS

Blackened chicken, pepper jack & cheddar, green chiles, roasted corn, black beans, pico de gallo, salsa, sour cream.

BBQ PULLED PORK NACHOS

Charcoal smoked pulled pork, melted cheddar, chipolte queso, refried beans, pico de gallo, sour cream, smoky sweet bbq sauce, cilantro.

DOUBLE STACKED NACHOS

Grilled chicken or steak, melted cheddar, chipolte queso, refried beans, pico de gallo, pickled jalapeños, sour cream, house made avocado smash, piled high and double stacked.

SALADS & SOUPS

CRISPY BUFFALO CHICKEN SALAD

Crispy buffalo chicken tenders, mixed greens, kale, bacon, red onions, grape tomatoes, celery leaves, carrots, blue cheese crumbles, bacon ranch.

STEAK SALAD

Grilled sirloin, mixed greens, pico de gallo, roasted corn, black beans, pepper jack, cilantro lime vinaigrette.

THE GREEK

Mixed greens, kale, pepperoncini, artichoke, fried capers, red onions, grape tomatoes, cucumber, feta, herb vinaigrette.

CHICKEN COBB

Grilled chicken, mixed greens, boiled egg, bacon, tomatoes, carrots, red cabbage, green onions, blue cheese crumbles, poblano honey mustard.

HOUSE SALAD

Mixed greens, kale, carrots, grape tomatoes, pepper jack, cheddar, cilantro.

VENISON CHILI - CUP OR BOWL

Pepper jack, red onions.

BLONDE BEAN & BACON SOUP

Northern white beans, bacon, Twin Peak's Dirty Blonde Ale, fresh herbs.

GREEN CHILE CHICKEN SOUP

Grilled chicken, New Mexico green chiles, onions, tomatoes, roasted corn, pico de gallo, lime, smoked paprika.

TWIN PEAKS

3717 S. Las Vegas Blvd.
Suite 285, 2nd Floor
Las Vegas, NV 89109
702-795-8946

Twin Peaks is the Ultimate Sports Lodge. We offer everything you crave and more: 29 degree draft beer and made-from-scratch comfort food. Don't miss a game at the Peaks on our HD TV's! Race your friends or your favorite Twin Peaks Girl to the top of our 39ft rock climbing wall or join us for Happy Hour Monday - Thursday from 3pm - 6pm. Hours of operation: Sunday - Thursday 11am - 1am, Friday and Saturday 11am - 2am.



HANDHELDS

Served with french fries except where noted.

Burgers

CHEESEBURGER*

Choice of cheese, lettuce, tomato, pickles, caramelized onions, mustard, mayo.

AVOCADO SMASH BURGER*

Swiss, house made avocado smash, red onions, tomato, arugula, sun dried tomato mayo.

SMOKY SWEET BBQ BURGER*

Smoked gouda, pickles, caramelized onions, lettuce, tomato, smokey sweet bbq sauce, chipotle mayo.

THE HANGOVER*

Fried egg, bacon, American cheese, lettuce, tomato, red onions, mayo.

BILLIONAIRE'S BACON BURGER*

Bacon-laced burger patty, sriracha pimento cheese, billionaire's bacon, lettuce, tomato, bacon beer mustard, bacon mayo.

Sandwiches

THE SICILIAN

Capicola ham, sopressata, salami, provolone, Mama Lil's red peppers, sun dried tomato mayo, sourdough.

TURKEY AVOCADO SMASH

Sliced turkey, swiss, house made avocado smash, arugula, tomato, red onions, sun dried tomato mayo, potato bread, sweet potato fries.

OLD FASHIONED BLT

Hickory smoked bacon, iceberg lettuce, tomato, bacon mayo, potato bread.

PHILLY CHEESESTEAK

Thin sliced fresh sirloin, provolone, peppers, onions, mushrooms, Italian seasoning, mayo.

CHICKEN RANCH

Grilled chicken, bacon, pepper jack, lettuce, pico de gallo, ranch mayo.

BLACKENED FISH TACOS

Blackened white fish, pico de gallo, cabbage slaw, chipotle mayo, chips & salsa.

HOT DISHES

MOM'S POT ROAST

Slow cooked pot roast, brown gravy, herb roasted potatoes & carrots, sautéed green beans.

BEER BATTERED FISH & CHIPS

Haddock, house made tater, french fries.

THE CATCH

Grilled wild-caught Alaskan salmon fillet, honey butter, chipotle butter, sweet potato succotash.

CHICKEN & SHRIMP COMBO

House breaded & fried, house made tater, cocktail sauce, poblano honey mustard, french fries.

SPICY CHIPOTLE CHICKEN

Grilled, southwest pico, house made garlic mashed potatoes, sautéed broccoli.

13 OZ. RIBEYE*

Thick cut choice steak, garlic-parsley butter, grilled asparagus, french fries.

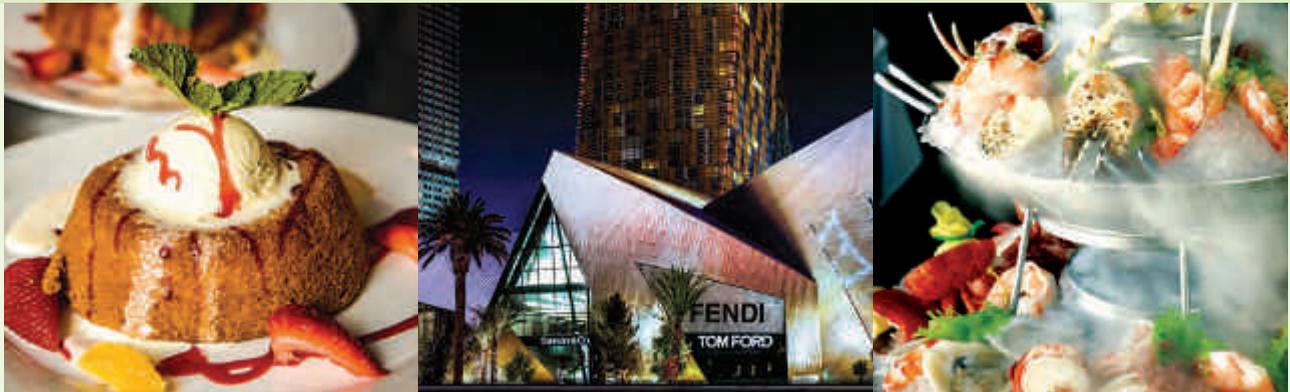
10 OZ. SIRLOIN STEAK*

Grilled, house made garlic mashed potatoes, sautéed broccoli.

*These items may be served raw or uncooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Where[®] is a dreamy dessert.

THE SHOPS AT CRYSTALS



MASTRO'S OCEAN CLUB



APPETIZERS

- SHRIMP COCKTAIL
- BEEF CARPACCIO
- DUNGENESS CRAB COCKTAIL
- ESCARGOT
- LOBSTER COCKTAIL
- 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
- OCEAN CLUB CRAB CAKES
- SMOKED SALMON
- 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
- ICEBERG WEDGE
- SPICY MAMBO SALAD
- HEIRLOOM TOMATO & BURRATA

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
- 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
SCOTTISH SALMON FILLET
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
GULF RED SNAPPER

MASTRO'S STEAKS & CHOPS

PETITE FILET 8OZ
FILET 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

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 José Andrés.

SLS LAS VEGAS



BAZAAR MEAT™

BY JOSÉ ANDRÉS



SOME LITTLE STARTERS

COTTON CANDY FOIE GRAS

Crispy amaranth

CROQUETAS DE POLLO

Chicken-bechamel fritters

BAGELS & LOX CONE

Dill cream cheese, salmon roe

REUBEN

Corned beef, sauerkraut, Thousand Island, Swiss espuma, air bread

RAW BAR

SALMON SASHIMI

Fresh wasabi

KING CRAB & SHRIMP COCKTAIL

Cocktail sauce, avocado

CAVIAR FLIGHTS 2 OZ.

Not so classic service, with chives, crème fraîche, egg, shallot, pomme soufflé

RAINBOW TROUT ROE (FRANCE), SALMON ROE (CASPIAN SEA), FLYING FISH ROE (ICELAND)

OYSTERS

FRESH OYSTERS

Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper

CARPACCIOS

VITTORE 1950

Tenderloin of beef, black pepper, Parmesan cheese, capers, croutons, Sherry dressing

BEEF & PARMESAN GRISSINI

Washugyu beef, espuma, caramelized onion purée

CURED MEATS

JAMÓN IBÉRICO DE BELLOTA

(Fermín, Salamanca, Spain) Hand-cut from the famous black-footed Spanish pig, acorn-fed, free-range

WILD BOAR SAUSAGE

(Creminelli, Salt Lake City, UT)

TARTARES

THE CLASSIC

Beef sirloin, Savora mustard, egg yolk, HP Sauce, anchovy, Parker House rolls

"BEEFSTEAK" TOMATO

Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

SOUPS

GAZPACHO ESTILO ALGECIRAS

Tomato, cucumber, green bell peppers

THE L HARDY'S MADRID BEEF CONSOMMÉ

Beef consommé, Sherry wine, quail egg, caviar

BAZAAR MEAT BY JOSÉ ANDRÉS

SLS Las Vegas
2535 Las Vegas Blvd. South
Las Vegas, NV 89109
702.761.7610

A groundbreaking culinary experience, Bazaar Meat by José Andrés is the James Beard Award-winning chef's wild and wonderful celebration of the carnivorous, in all its forms. Enjoy nuanced, playful cuisine and cocktails for which The Bazaar by José Andrés has become known on both coasts, in a strikingly seductive setting by Philippe Starck, in collaboration with SLS



SOME LITTLE SANDWICHES

THE FOIEFFLE

Air waffles, foie espuma, peanut butter, honey

SLOPPY JOE

Beef Bolognese, fried straw potatoes, steamed bun

FROM THE FIRE PIT

SUCKLING PIG (9-11 LB.)

This is the 'heart and soul' of Bazaar Meat! Nested in a Spanish cazuela and roasted in a wood-fired oven, this traditional method achieves a crispy skin and juicy interior.

Served with ensalada mixta, lettuce, onions, tomatoes.

A5 KOBE EYE OF THE RIB, HYOGO PREFECTURE, JAPAN

Bazaar Meat by José Andrés is one of the few restaurants in the country certified to buy and serve authentic Kobe beef from the Hyogo Prefecture in Japan.

Ishiyaki grilling stone, mustard frill salad, fresh wasabi

OUR BIG GUYS COOKED JOSÉ'S WAY 46°C

BEEF RIB STEAK

Spanish-style bone-in rib eye, oak-wood fired

MINDFUL MEATS, CA, 8-10 YR. OLD HOLSTEIN

LINDSAY RANCH, OR, WASHUGYU/ANGUS

MORE THAN MEATS THE EYE

CHATEAUBRIAND, TENDERLOIN, BRANDT BEEF, CA, HOLSTEIN

Perigord sauce, pomme soufflé

BUTIFARRA SPIRAL, SIMPLY SAUSAGE, MD

Catalan-style pork sausage, grilled pan de cristal, fresh tomato, honey alioli

MERINO LAMB RACK, NEW ZEALAND

Oak-wood fired

NOT SO BIG GUYS

BONE-IN STRIP LOIN, LINDSAY RANCH, OR, WASHUGYU/ANGUS

Miso-mustard sauce

SKIRT STEAK, ROSEWOOD, TX, WAGYU

Rosemary-mustard sauce

VEAL CHOP, SUPERIOR FARMS, CA

Mojo verde

MEATS FROM THE SEA

GRILLED MAINE LOBSTER

Beurre monté

GRILLED PULPO A LA GALLEGA

Galician-style octopus, potato, pimentón

VEGETABLES & SALADS

GRILLED ASPARAGUS

Romesco sauce

CAULIFLOWER STEAK

Pine nuts, preserved lemon

LUCÍA'S SALAD

Endive Caesar salad, Parmesan, anchovy, air croutons

POTATOES

DELMONICO

Potatoes, cream, cheddar cheese

BUTTERED POTATO PUREE

Butter, butter, more butter, some potatoes

Menu subject to seasonal change.

Hotels. Bazaar Meat was named one of the "Top 5 Steakhouses in America" by Fox News and received Wine Spectator's "Best of Award of Excellence." Bazaar Meat is available for group dining and private events of up to 500 guests. For parties of 15 or more, please contact our events team at 702.761.8888 or events@slslasvegas.com. View hours and the full menu at slsvegas.com/bazaarmeats.



MEZZES

DIPS WITH LAFFA

BABAGANOUSH

LEBANEH WITH FETA

HUMMUS WITH TAHINI

FROM THE OVEN

ARTICHOKE, LEMON

SPICY POTATOES, CILANTRO AIOLI

CAULIFLOWER, VADOUVAN, CASHEWS

EGGPLANT, FENNEL, CHILI

SHISHITO PEPPERS, PARMESAN

BRUSSELS SPROUT HEARTS, HAZELNUTS,
FRESNO CHILI

DELICACIES

SPANAKOPITA

DOLMADES

SPICY CIGARS

KEBABS

LAMB KEFTA

CHICKEN KEBAB

SHRIMP KEBAB

PORK BELLY

WAGYU KEBAB

SAUSAGE

MERGUEZ

LONGANISA

SOUJOUK

BUTIFARRA

RAW

OYSTERS

Chili-Lime Mignonette, Granite

KIBBEH NAYYEH

Lamb Tartare, Bulgar, Mint, Lebaneh

TUNA TARTARE

Oranges, Olives, Harissa, Avocado

VEGETABLES

FALAFEL

Tahini, Tabbouleh

BRUSSELS SPROUTS

Capers, Almonds, Vinaigrette

MUSHROOMS

Dates, Hazelnuts, Puffed Rice

POTATO LATKES

Smoked Lebaneh, Apple Sauce, Pickled Red Onion

SPINACH & RICOTTA DUMPLINGS

Creamy Pesto, Parmesan

120

MENU GUIDE, LAS VEGAS

CLEO

SLS Las Vegas
2535 Las Vegas Blvd. South
Las Vegas, NV 89109
702.761.7612

Cleopatra is legendary. Cleo is unforgettable. Step inside the striking, pyramid-shaped entrance, and you're transported by the intoxicating aromas of the open kitchen and its central brick-covered oven. A dramatic pitched roof, Moroccan tiles and chandeliers, white marble counters, and emerald-green curtains create a warm elegance. In this enlivening atmosphere,



MEATS

SLIDERS

Sonoma Lamb, Feta, Harissa, Piquillo

ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous

GRILLED HANGER STEAK

Grilled Peewee Potatoes, Spoon Salad

LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seeds

BONE MARROW

Mushrooms, Herbs, Red-Wine Jus

MOUSSAKAH

Layered Eggplant, Bolognese, Bechamel

LAMB SHAWARMA

Slow-Roasted with Spices

CHICKEN TAGINE

Preserved Lemon, Almonds, Olives

SEAFOOD

GRILLED OCTOPUS

Celery, Potatoes, Lemon Vinaigrette

CLAM & NOODLE

Longanisa, Saffron Aioli, Lemon

GARLIC SHRIMP

Gigante Beans, Castelvetro Olives,
Preserved Lemon

SCALLOPS

Piquillo-Almond Puree, Brown Butter

GRILLED BRANZINO

Cauliflower Couscous, Lebaneh, Zhoug

SALADS

CHOPPED

Cucumbers, Freekeh, Tomato, Lemon

TOMATO & BURRATA

Heirloom Tomato, Purslane, Basil

QUINOA & ROASTED VEGETABLE

Spiced Almonds, Frisee, Cumin

BEETS

Pickled Beets, Avocado, Walnuts, Pomegranate

GREEK

Feta, Olives, Tomato, Cucumber, Oregano

GRILLED HALLOUMI

Heirloom Kale, Citrus, Hazelnuts, Tarragon

FLATBREADS

SEASONAL MUSHROOM

Gruyere, Fresno Chili, Wilted Arugula

KALE

Creme Fraiche, Parmesan, Garlic Oil

ARTICHOKE

Potato, Wilted Arugula, Mozzarella

MERGUEZ

Peppers, Onions, Smoked Mozzarella

ROMAN

Tomato, Nicoise Olives, Aged Mozzarella

Menu subject to seasonal change.

Chef Danny Elmaleh showcases his acclaimed contemporary Mediterranean cuisine of seasonal shared plates, mezzes, and flatbreads, complemented by a selection of handcrafted cocktails and unique wines. Named one of the "Top 100 Hot Spot Restaurants in America" (OpenTable), Cleo is a one-of-a-kind dining destination. Cleo is available for group dining and private events of up to 250 guests. For parties of 15 or more, please contact our events team at 702.761.8888 or events@slslasvegas.com. View hours and the full menu at slsvegas.com/cleo.

Where[®] is a view to a thrill.

STRATOSPHERE





STARTERS

SAMPLER PLATTER*

Steak & smoked cheddar potato skins, choice of wings, applewood bacon jalapeño wrapped prawns.

APPLEWOOD BACON JALAPEÑO WRAPPED PRAWNS*

With guava BBQ sauce and roasted lemon.

JUMBO LUMP CRAB CAKE*

With Dijon rémoulade, napa cabbage slaw and seared lemon.

BAKED CRAB CAPS*

Mushrooms filled with lump crab topped with beurre blanc.

BEEF AND BACON RIBBON CHIP STACK*

With blackened beef tenderloin tips, bacon, smoked cheddar cheese sauce, and pico de gallo.

FRIED CALAMARI*

With marinara sauce.

BUFFALO STYLE & CHILE LIME CHICKEN WINGS*

With bleu cheese dressing.

SPINACH ARTICHOKE DIP

With grilled flatbread.

TENDERLOIN TIP QUESADILLA*

With cheddar blend and pico de gallo. Served with fire-roasted salsa.

STEAK & SMOKED CHEDDAR POTATO SKINS*

With sour cream and scallions.

BEER BATTERED ONION RINGS

With house BBQ sauce.

*For other menu items that are gluten free please see your server. Parties of six or more 18% gratuity added. *Consuming raw or undercooked meats, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.*

SALADS & SOUPS

Add blackened chicken, seasoned shrimp or tenderloin tips to any salad

KANSAS CHOPPED SALAD

Seasonal greens tossed with smoked cheddar, avocado, other market fresh ingredients, and your choice of dressing.

CLASSIC WEDGE SALAD

Avocado, blue cheese, tomato, bacon and olives

CAESAR SALAD

With hearts of romaine, garlic croutons.

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

Our popular seasonal greens salad.

STEAKS

Upper Two Thirds USDA choice Beef

Served with Idaho french fries or baked potato.

12OZ. NEW YORK STRIP*

With red wine reduction.

8OZ. FILET MIGNON*

Chargrilled with sauce au poivre.

12OZ. USDA PRIME RIB EYE*

Chargrilled with wild mushroom sauce.

BARBECUE SPICED SKIRT STEAK*

With grilled onions and peppers.

MCCALL'S

Stratosphere Casino, Hotel & Tower
2000 Las Vegas Blvd. S.
Las Vegas, NV 89104
702.380.7711

McCall's Heartland Grill is a restaurant like you'd find back home. Stratosphere Executive Chef Rick Giffen designed the menu specifically for taste buds of all kinds and people who like to enjoy a nice meal out on the town without breaking the bank. The restaurant features an array of steaks, seafood, pasta, sandwiches, and specialty items such as a Half Rack of Chile Roasted St. Louis Ribs, Barbecue



12OZ. HORSERADISH CRUSTED CHUCK STEAK*
With a grilled beefsteak tomato, mushrooms and red wine reduction. Add Lobster Tail or Shrimp any style.

12 OZ. HORSERADISH CRUSTED CHUCK STEAK* GF
With a grilled beefsteak tomato, mushrooms and red wine reduction

PRIME RIB

Upper Two Thirds USDA choice Beef Served with Idaho french fries or baked potato, savory au jus and creamy horseradish. Add Lobster Tail or Shrimp any style.

BONE-IN CUT 20OZ.*

CHEF'S CUT 12OZ.

SEAFOOD

1.5-2LB LIVE MAINE LOBSTER*
Grilled with tequila lime butter or steamed with traditional trimmings.

SEAFOOD TRIO*
With pan seared jumbo lump crab cake, butter poached lobster tail and shrimp scampi

PETITE TWIN LOBSTER TAILS*
With citrus beurre blanc.

GRILLED AHI TUNA*
With lobster whipped potatoes.

BLACKENED MAHI MAHI*
With roasted pineapple and mango salsa.

CAJUN SHRIMP*
With smoked cheddar polenta.

BEER BATTERED FISH & CHIPS*
With seasoned Idaho fries and spiced tartar sauce.

BARBECUE CRUSTED ATLANTIC SALMON*
With white wine butter sauce.

PASTA

PESTO SEAFOOD PASTA*
Penne pasta tossed with sautéed lobster, shrimp, seasoned fish, and pesto cream.

BEEF BOLOGNESE ALLA VODKA*
With penne pasta.

CAJUN CHICKEN & ANDOUILLE SAUSAGE PENNE PASTA*
With roasted garlic tomato concassé.

PENNE CHICKEN ALFREDO*
With broccoli.

SIGNATURE FAVORITES

Sandwiches served with Idaho french fries,
RACK OF CHILE ROASTED ST. LOUIS RIBS*
With potato straws and cilantro pesto. Half and full racks.

BACON BARBECUED HALF CHICKEN*
Semi-boneless with smoked cheddar polenta.

TERIYAKI GRILLED CHICKEN BREAST*
Semi-boneless with grilled pineapple and tempura Maui onion.

BLACKENED AHI TUNA SANDWICH*
With Asian slaw and mango salsa.

STEAKHOUSE PRIME RIB SANDWICH*
With sautéed mushrooms and horseradish butter.

CALIFORNIA GRILLED CHICKEN SANDWICH*
With guava BBQ, avocado, vine ripe tomatoes, lettuce, Swiss cheese, and angel hair onion straws

Crusted Atlantic Salmon and a hearty prime rib. McCall's has an excellent wine list, great bourbons from the American whiskey trail, tasty signature cocktails and a number of craft beers on tap. If you like delicious comfort food at comfortable prices, then McCall's is for you. For large party reservations of 18 or more, please contact our sales team at 800.789.9436 or email McCallsLargeParties@stratospherehotel.com. Open Daily 3pm - 11pm. Dress Code: Business Casual. **Average Entrée: \$13+**

top OF THE world

STRATOSPHERE

L A S V E G A S



SOUP AND SALAD

CAESAR SALAD

In the classic tradition, Add marinated anchovy

WEDGE

Iceberg lettuce, Point Reyes Original Blue cheese, bacon lardons, roasted tomato, Champagne vinaigrette

BABY KALE WITH DUCK CONFIT

Sweet peppers, farro, quinoa, toasted pistachio, Champagne vinaigrette

MIXED GREENS

Tomato, cucumber, red onion, radish, fennel, roasted beets, roasted apple, balsamic vinaigrette

LOBSTER BISQUE

Traditional bisque with brandy, garnished with lobster cream

SOUP OF THE DAY

Chef 's Daily Inspiration

APPETIZERS

SHELLFISH PLATTER*

Prawns and crab cocktail, lobster salad, ahi poke, yellowtail crudo with pickled wasabi

FOIE GRAS

Apple cranberry chutney, balsamic reduction, brioche

SEARED MAINE SCALLOPS

Sudachi tamari glaze, roasted cauliflower salad

CRAB CAKE

Jumbo lump crab, cabbage slaw, Peppadew aioli

DUO OF CARPACCIO & TARTARE*

Australian wagyu, Peppadew aioli, truffle salt, lemon

SMOKED SALMON*

Capers, shallots, herbed crème fraîche, brioche toast points

PRAWN COCKTAIL

Traditional cocktail sauce

KUROBUTA PORK BELLY

Crispy basmati rice, Thai vinaigrette, harissa, peanut

GRILLED PORTOBELLO MUSHROOM

Roasted peppers, mozzarella, herb oil, balsamic essence

CHEF'S SPECIALTIES

DUO OF WAGYU FILET AND HALF AUSTRALIAN LOBSTER TAIL

Shallot confit, demi-glace and black truffle butter. Rodney Strong "Symmetry" Cabernet Blend, Alexander Valley

SURF & TURF

9oz. Filet mignon, Canadian lobster tail, roasted seasonal vegetables, spaghetti squash. Chateau De Malengin, Saint Emilion

COLORADO RACK OF LAMB*

Pistachio dukkah crust, roasted eggplant, yogurt harissa, demi-glace (Dukkah: pistachio, sesame seeds, coriander, cumin, garlic, herbs, olive oil) Yangarra Shiraz, McLaren Vale

HALF DUCK CONFIT

Honey balsamic glaze, jeweled basmati, apple cranberry chutney. Huntington Pinot Noir, Santa Barbara

ORGANIC HALF CHICKEN

Heritage breed, bacon lardons, portobello, caramelized Brussels sprouts, crème fraîche demi-glace. Robert Mondavi Merlot, Napa Valley

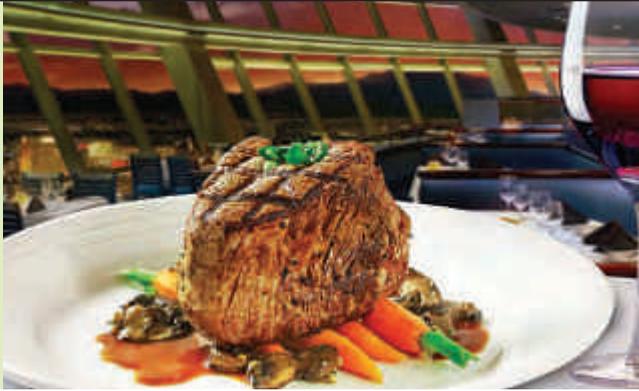
TAGLIATELLE PRIMAVERA

Black truffle butter, seasonal vegetables, garlic, fresh herbs, Parmigiano-Reggiano. Sauvion Chenin Blanc, Vouvray

TOP OF THE WORLD

Stratosphere Casino, Hotel & Tower
2000 Las Vegas Blvd. S.
Las Vegas, NV 89104
702.380.7711

Located more than 800 feet above Las Vegas, at the Stratosphere Casino, Hotel & Tower, the award winning Top of the World Restaurant offers a dining experience unlike any other. This Las Vegas 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. This restaurant has developed



FROM THE SEA

12OZ. AUSTRALIAN LOBSTER TAIL

Foie gras and black truffle butter
Veuve-Cliquot "Yellow Label" Brut

LOBSTER THERMIDOR

Blue crab, white wine, Dijon.
Elk Cove Pinot Blanc, Willamette Valley

SEAFOOD ALFREDO

Tagliatelle, lobster, prawns, crab, tomato, basil.
Trimbach Pinot Gris, Alsace

SHELLFISH A LA PLANCHA*

Lobster, scallops, prawns, cauliflower salad, moorish tomato sauce.
Borgo Conventi Pinot Grigio, Collio

MISO-GLAZED CHILEAN SEA BASS

Baby bok choy, tamari, ginger, garlic, pickled carrot garnish.
Marisco "The Ned" Sauvignon Blanc, Marlborough

BLACKENED SCOTTISH SALMON*

Cajun spices, lobster rice and butternut squash, lemon butter emulsion. Schloss Saarstein Riesling, Saar

STEAKS*

14 OZ. WAGYU RIBEYE

Shallot confit and demi-glace. Chateau De Malengin, Saint Emilion

22 OZ. KANSAS CITY BONE-IN STRIP

Maitre d' butter. Robert Mondavi Merlot, Napa Valley

9OZ. FILET MIGNON

Red wine mushroom reduction.
Route Stock Cabernet Sauvignon, Napa

16 OZ. ASPEN RIDGE RIBEYE

Natural beef from Colorado, horseradish crust
Chateau St. Michelle Cabernet Sauvignon, Cold Creek Vineyard

14 OZ. NEW YORK STRIP

Sauce au poivre, three peppercorn blend.
Shooting Star Zinfandel, Mendocino

12 OZ. WAGYU SKIRT STEAK

Caramelized onions, chimichurri.
Trivento "Reserve" Malbec, Mendoza

Add Surf

8oz. Canadian Lobster Tail

Or

Shrimp Scampi

Add Sauce / 2

Béarnaise / Red Wine / Reduction Au / Poivre /
Horseradish Crust

SIDES TO SHARE

MASHED YUKON GOLD POTATOES

HARICOTS VERTS, SHALLOT, ROASTED TOMATO

CARAMELIZED BRUSSELS SPROUTS, BALSAMIC
REDUCTION, NUESKE BACON

BUTTON MUSHROOMS, BLACK GARLIC

RAINBOW CARROTS, PISTACHIO DUKKAH

BABY BOK CHOY, GARLIC, GINGER, TAMARI

TWICE BAKED POTATO, BACON, CHEDDAR, GREEN
ONION

POTATO PURÉE, FONTINA CHEESE, BREAD CRUMBS

a reputation as one of the most romantic dining destinations in town with its breathtaking panoramas and comforting menu. Top of the World is the epitome of Vegas Tower restaurants, featuring an extensive wine list, which has earned recognition, being awarded the Wine Spectator Award of Excellence 19 years in a row, every year from 1996 to present. Please contact 800.789.9436 or email TopOfTheWorldLargeParties@stratospherehotel.com. Open Daily 11am - 11pm. Dress Code: Lunch - Casual | Dinner - Business Casual. **Average Entrée: \$40+**

Where[®] is a romantic dinner for two.

THE VENETIAN



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

The Venetian
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



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, daikon 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, midthlenecks, 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.

8% Gratuity added to parties of 6 or more. Private and semi private banquet facilities for groups of 2 to 700 available.

with a state-of-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.



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, Wagyu 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

CRISPY SNAPPER IN THE SAND

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

MISO SOUP
with Tofu and Manilla Clams

SPICY THAI DUMPLING SOUP

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. Open seven days a week: 5pm-Midnight. LOUNGE (702) 388.8338. Open seven days a week: Sun-Thu 5pm-Midnight, Fri-Sat 5pm-1:00am. NIGHTCLUB (702) 388.8588. Thu-Sat: 10pm-5am. **Average entrée \$31.**

Where[®] is a cut above.

WESTGATE LAS VEGAS





STARTERS

SILK ROAD SPICY SHRIMP

Spicy cream sauce, sweet chili reduction

WAGYU BEEF TARTARE*

Kaluga Caviar, Truffle Aioli, radish, beef fat toast.

ENGLISH PEA & RICOTTA AGNOLOTTII

Morel mushrooms, truffle butter, parmesan.

SALMON BELLY CRUDO*

Avocado, jalepeño, meyer lemon soy vinaigrette.

CHARCUTERIE AND CHEESE BOARD

Chef's selection, traditional garnish.

BONE MARROW FLATBREAD

Smoked shallot, red onion jam, capers, watercress..

SEAFOOD ON ICE

SHRIMP COCKTAIL

Cocktail sauce, lemon.

ALASKAN KING CRAB LEGS

Lemon beurre monte, green goddess aioli, himalayan sea salt (steamed available).

MARKET FRESH OYSTERS*

Seasonal oysters, mignonette, american caviar.

EDGE DISPLAY FOR 2*

King crab, shrimp, oysters, cocktail sauce, mignonette, lemon beurre monte.

SOUP & SALADS

CREAM OF CAULIFLOWER

Cauliflower fritter, confit pork belly, green apple

ONION SOUP AU GRATIN

Dry sherry, gruyère cheese.

CHOPPED SALAD

Shredded iceberg, baby spinach, applewood smoked bacon, heirloom tomatoes, hearts of palm, mushrooms, pecans, white cheddar cheese, broutons, truffle deviled egg, lemon basil vinaigrette.

WEDGE SALAD

Iceberg, heirloom tomatoes, stilton blue cheese, Nueske bacon, ranch dressing.

CAESAR SALAD*

Classic caesar dressing, brioche croutons, parmesan cheese.

BABY BEETS SALAD

Burrata cheese, pistachio, lemon vinaigrette.

SEA

WILD ISLES SALMON*

Artichokes, asparagus, puffed quinoa, lemon vinaigrette.

JOHN DORY*

Herb gnocchi, sunchokes, citrus & fennel.

LAND

LEMON & HERB ROASTED CHICKEN

Cippolini onion, mushrooms, garlic potato puree, natural jus.

BEEF WELLINGTON*

Mushroom duxelle, prosciutto, loaded vegetables, borderlaise.

EDGE STEAKHOUSE @ WESTGATE LAS VEGAS RESORT & CASINO

3000 Paradise Road
Las Vegas, NV 89109

Why take it to the strip, when you can take it to the Edge? Located off-strip inside the Westgate Las Vegas, Edge Steakhouse represents classic Vegas cuisine with a modern flair. Blending traditional American steakhouse favorites with the best cuts of beef, our Chefs butcher in-house using top-quality American farm A&A Farms, Snake River. Enjoy "edgy" cocktails at a



PRIME BEEF

All of our prime beef selections are "CAB" also known as "Certified Angus Beef." The cattle are naturally raised and grass-fed on A&A Farms in Beddington, KS for the first 18 months before being corn-fed for 6 months to produce superb marbeling and full flavored beef.

22 OZ BONE IN NY STRIP*

7 OZ PETITE FILET MIGNON*

10 OZ FILET MIGNON*

22 OZ BONE IN RIBEYE*

WAGYU BEEF

Snake River Farms started with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossbred with premium American black angus and raised with strict standards to produce American Kobe (Wagyu) beef of the highest quality.

7 OZ RIBEYE CAP*

10 OZ MANHATTAN SIRLOIN*

14 OZ NEW YORK

JAPANESE A5 WAGYU

Miyachiku award-winning Miyazaki Wagyu from Japan. It has won two consecutive titles as the best Wagyu in Japan, making it the highest rated beef in the world.

3 OZ EYE OF RIBEYE*

6 OZ EYE OF RIBEYE*

Accompaniments

MAINE LOBSTER TAIL*

4 OZ SEARED FOIE GRAS*

ALASKAN KING CRAB OSCAR

Sauces (available upon request)

PEPPERCORN

BEARNAISE

MARROW BORDERLAISE

HORSERADISH

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

INDULGENT SIDES

CREAMY POTATOES

Choice of whipped or roasted garlic yukon gold puree .

BUTTER POACHED LOBSTER MAC & CHEESE

Guanciale, Hearts of palm, Cavatappi pasta.

TRUFFLE FRIES

Parmesan cheese, truffle oil, dill, sun-dried tomato pepper aioli.

ROASTED MUSHROOMS

Seasonal mushrooms, fine herbs, aged sherry vinegar, boursin cheese.

LOADED BAKED POTATO

Slab bacon, white cheddar, sour cream, chives.

BROCCOLINI

Garlic confit, chili, lemon parsley butter.

BLISTERED SHISHITO PEPPERS

Yuzu kosho aioli, ponzu, citrus.

bar Sinatra would have loved or dine in a room inspired by Elvis. Happy hours, client meetings or a romantic dinner, they all taste better on the Edge. Hours of operation: Happy Hour, Tuesday – Saturday, 5pm – 7pm. Dinner, Tuesday – Saturday, 5pm – 10pm. 702.732.5277 or reserve through Opentable. For Group Dining or Restaurant Special Events please email groupdining@wgresorts.com. Many of our items are seasonal and subject to change. Please contact us with any menu questions or concerns. **Average entrée \$54**

Where[®] is a culinary delight.

DINING LISTINGS



RESTAURANTS BY CUISINE

★ Red stars denote Menu Guide advertisers.

Hours subject to change

24-Hour

AMERICA—New York-New York. Chart your culinary course with beer, wine and food from coast-to-coast. \$\$ Open 24 hours; doughnut hours from 7 am-10 pm daily. 702.740.6451.

CAFÉ BELLAGIO—Bellagio. This casual spot offers a serene and intimate setting. \$ Open 24 hours. 702.693.7356.

CITIZENS—Mandalay Bay. A creative approach to classic American dishes. \$\$ Open 24 hours. 702.632.9200.

FREEDOM BEAT—Downtown Grand. Head on a culinary road trip through Madison, Wisconsin; Austin, Texas; the Colorado Rockies and America's Heartland. \$\$ Open 24 hours. Downtown Grand, 702.719.5315.

★ **HASH HOUSE A GO GO—Various locations.** Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$ Open 24 hours at The Linq, 702.254.4646.

THE HENRY—Cosmopolitan. Revamps old-school classics and tried-and-true drinks. \$\$ Open 24 hours. 702.698.7980.

HEXX—Paris. Focuses on cuisine made from fresh, quality-sourced ingredients. Also offers Las Vegas' first bean-to-bar chocolate. \$\$ Open 24 hours. 702.331.5100.

HOOTERS RESTAURANT—Hooters. Great wings in a casual atmosphere, served by Hooters Girls. \$ Open 24 hours. Hooters Casino Hotel, 866. LV.HOOTERS.

MR. LUCKY'S 24/7—Hard Rock Hotel. A rockin' coffee shop that's the ultimate people-watching spot. \$ 24 hours. 702.693.5592.

OFF THE STRIP—The Linq Promenade. A classic bistro and bar with comfort food, three bars and genuine, personalized service. \$\$ Open 24 hours. 702.331.6800.

PANTRY—Mirage. Homespun recipes made from fresh, wholesome ingredients, served in a cozy nook reminiscent of a French country kitchen. \$\$ Open 24 hours. 702.696.7050.

ROCK & REILLY'S—Hawaiian Marketplace. An Irish pub serving breakfast, lunch and dinner, as well as a huge whiskey menu. \$\$ Open 24 hours. 702.805.2777.

ROXY'S DINER—Stratosphere. Take a trip back in time at this diner, where a singing wait staff and all-American food add up to a rocking 'n' rolling good time. \$ Open 24 hours. 702.380.7777.

American

★ **17 DEGREES SOUTH BOOZE & BITES—Tahiti Village.** Great salads, comfort foods and drinks in

a laid-back, tropical atmosphere. Open from 11 am-2 am daily. 702.440.0017.

ALL-AMERICAN BAR & GRILLE—Rio. Crisp salads, sandwiches, fresh seafood and "Rio Dry-Aged" Angus steaks. \$\$ Open daily from 11 am-midnight. 702.777.7767.

AMERICA—New York-New York. Chart your culinary course with beer, wine and food from coast-to-coast. \$\$ Open 24 hours; doughnut hours from 7 am-10 pm daily. 702.740.6451.

AMERICAN CONEY ISLAND—The D. Legendary treat from the family owned iconic eatery—the ultimate Coney dog restaurant. \$ Open 24 hours. 702.388.2400.

THE BARRYMORE—Royal Resort. A posh throwback to the Rat Pack era with creative cocktails, classic shrimp cocktails (with the biggest prawns you've ever seen) and ambience that doesn't quit. \$\$\$ Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.407.5303.

BEACH CAFÉ—Tropicana. A modern and vibrant cafe that serves contemporary American-style cuisine. Its patio overlooks the Tropicana's lush gardens. \$\$ Open daily from 6 am-11 pm. 800.462.8767.

★ **BEAUTY & ESSEX—Cosmopolitan.** Small plates in a pawn shop-turned-jewel box space, where "Chopped" star and chef Chris Santos works his culinary magic. \$\$\$ Su, Tu-Th, 5 pm-midnight; M, F-Sa, 5 pm-1 am. 702.737.0707.

★ **THE BLIND PIG—Near Strip.** A fun social hub with classic comfort foods and cocktails; the new patio is dog-friendly. \$\$ Open from 8 am-2 am daily. 702.430.4444.

BROOKLYN BOWL—The Linq Promenade. Blue Ribbon cuisine by the Bromberg brothers, in the form of tasty salads, jumbo sandwiches and the best fried chicken in town. Selections can be enjoyed in the bowling alley, in the concert area or wherever you wish throughout the property. \$\$ Open for dinner nightly. 702.862.2695.

CAFÉ BELLAGIO—Bellagio. This casual spot offers a serene and intimate setting. \$ Open 24 hours. 702.693.7356.

CARNEGIE DELICATESSEN—Mirage. Enjoy overstuffed sandwiches and matzoh ball soup from this East Coast original. \$\$ Open daily from 8 am-11 pm. 702.791.7310.

CARSON KITCHEN—Downtown. One of downtown Las Vegas' brightest dining gems, thanks to the genius of chef Kerry Simon. Open Su-W, 11:30 am-10 pm; Th-Sa, 11:30 am-11 pm. 702.473.9523.

CITIZENS—Mandalay Bay. A creative approach to classic American dishes. \$\$ Open 24 hours. 702.632.9200.

CLAIM JUMPER—Various locations. Hearty portions of your favorite comfort foods. Lunch and dinner: Daily. Golden Nugget, 128 E. 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.

THE COUNTRY CLUB—Wynn. A posh setting that pays homage to the classic American steakhouse. \$\$\$ Open for lunch M-F, 11:30 am-2:30 pm; dinner, W-Sa, 5:30-10 pm; brunch, Sa, 10 am-2:30 pm; jazz brunch, Su, 10 am-2 pm. 702.770.3315.

CRUSH—MGM Grand. A celebration of great drinks and great food, presented in an array of large and small plates. \$\$ Open for dinner nightly. 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. 702.632.4444.

EGGSLUT—Cosmopolitan. Inspired by a true love for eggs, this fun restaurant puts a unique spin on the breakfast sandwich. \$\$ M, W-F; 7 am-7 pm; Tu, Sa-Su, 2 am-7 pm. 702.698.2334.

FREEDOM BEAT—Downtown Grand. Head on a culinary road trip through Madison, Wisconsin; Austin, Texas; the Colorado Rockies and America's Heartland. \$\$ Open 24 hours. Downtown Grand, 702.719.5315.

★ **FOUNDATION ROOM—Mandalay Bay.** Breathtaking views and cuisine from high atop Mandalay Bay. \$\$\$ Lounge opens nightly at 5 pm; dining room at 6 pm. 702.632.7631.

GRAND LUX CAFE—The Venetian and The Palazzo. Global cuisine from the creators of the Cheese-cake 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. The Palazzo, 702.733.7411; The Venetian, 702.414.3888.

GUY FIERI'S VEGAS KITCHEN & BAR—The Linq. Bold flavors and unique twists on traditional American dishes, from the well-traveled host of "Diners, Drive-ins and Dives." \$\$ Open daily from 10 am-2 am. 702.794.3139.

HARD ROCK CAFE LAS VEGAS ON THE STRIP—Showcase Mall. 42,000 square feet of unadulterated rock 'n' roll, with three floors of nonstop action. \$\$ 8:30 am-1 am, open for breakfast daily, 8:30-11 am. Bar open until 2 am. 702.733.7625.

★ **HARVEST—Bellagio.** Pays homage to the origin of food, with farm-fresh ingredients and naturally-raised products. \$\$\$ Open for dinner nightly. 702.693.8865.

★ **HASH HOUSE A GO GO—Various locations.** 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. The Linq, 702.254.4646; Also at 6800 W. Sahara Ave. 702.804.4646; at the Rio, 702.252.7777; and at the Plaza in downtown Las Vegas, 702.384.4646.

HAUTE DOGGERY—The Linq Promenade. Hot dogs go fancy here, with toppings such as smoked bacon, aged goat cheddar cheese and garlic chive aioli. \$ Open Su-Th, 10 am-midnight; F-Sa, until 2 am. 702.430.4435.

HEARTHSTONE KITCHEN & CELLAR—Red Rock Resort. House-crafted, savory dishes made from the highest-quality sourced ingredients, courtesy of chef Brian Massie. \$\$\$ Open for dinner Su-Th, 5-10 pm; F-Sa, 5-11 pm; brunch on Su from 11 am-3 pm. 702.797.7344.

THE HENRY—Cosmopolitan. Revamps old-school classics and tried-and-true drinks. \$\$ Open 24 hours. 702.698.7980.

HEXX—Paris. Focuses on cuisine made from fresh, quality-sourced ingredients. Also offers Las Vegas' first bean-to-bar chocolate. \$\$ Open 24 hours. 702.331.5100.

HOOTERS RESTAURANT—Hooters. Great wings in a casual atmosphere, served by Hooters Girls. \$ Open 24 hours. Hooters Casino Hotel, 866.LV.HOOTS.

JARDIN—Encore. A new take on American classics are served at this restaurant dedicated to sustainable sourcing and inspired by each season's bounty. \$\$\$ Su-Th, 7 am-11 pm; F-Sa, until 1 am. 702.770.3463.

JIMMY BUFFETT'S MARGARITAVILLE—Flamingo. A multi-level entertainment venue with a nautical-themed restaurant, five bars and live entertainment nightly. \$\$ Su-Th, 8 am-1 am; F-Sa, 8 am-2 am. 702.733.3302.

LA CAVE—Wynn. A stylish food and wine hideaway with a great spirit of conviviality. \$\$ Open Su, 4-10 pm; M-Th, noon-10 pm; F-Sa from noon-11 pm. A butler-style brunch is served on Su from 10:30 am-2:30 pm. 702.770.7375.

LITTLE RICHIE'S CHICAGO STYLE BEEF & DOGS—Treasure Island. The place for Chicago-style hot dogs, Italian beef sandwiches, Polish sausages, homemade fries and other comfort foods. \$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 800.944.7444.

MICHAEL'S—South Point. An intimate, gourmet meal that serves excellence. \$\$\$ Open 5:30-10 pm. 702.796.1111.

MILLER'S ALE HOUSE—Town Square. An ideal meeting place for people to come and relax, have an enjoyable lunch or dinner, socialize, or bring the family for a great meal. \$ Open Su-W, 11 am-midnight; Th-Sa, 11 am-2 am. 702.616.3414.

MR. LUCKY'S 24/7—Hard Rock Hotel. A rockin' coffee shop that's the ultimate people-watching spot. \$ 24 hours. 702.693.5592.

OCEAN ONE BAR & GRILLE—Miracle Mile Shops. An upscale bar and grill with burgers, salads, steak and chops. \$ Open daily from 7:30 am-11:30 pm. 702.696.9080.

OFF THE STRIP—The Linq Promenade. A classic bistro and bar with amazing comfort food selections, three bars and genuine, personalized service. \$\$ Open 24 hours. 702.331.6800.

PANTRY—Mirage. Homespun recipes made from fresh, wholesome ingredients, served in a cozy nook reminiscent of a French country kitchen. \$\$ Open 24 hours. 702.696.7050.

PLANET HOLLYWOOD RESTAURANT—Forum Shops at Caesars. Decor highlights some of the world's most valuable and authentic movie and television memorabilia. \$\$ Open Su-Th, 9 am-11 pm; F-Sa, 9 am-midnight. 702.791.7827.

RACHEL'S KITCHEN—Downtown. Wholesome, high-quality meals at a price that won't break the bank. \$ Open M-F, 7 am-3 pm. 150 N. Las Vegas Blvd., 702.778.8800.

RAINFOREST CAFE—Harmon Corner. Step through a 10,000-gallon aquarium into a tropical paradise with mouth-watering foods. \$ Open Su-Th, 9 am-11 pm; F-Sa, 9 am-midnight. 702.891.8580.

ROSE.RABBIT.LIE—Cosmopolitan. A modern-day supper club with tastes of French, Mediterranean and American influences. \$\$\$ Open for dinner from 6 pm W-Sa. 877.893.2003.

ROXY'S DINER—Stratosphere. Take a trip back in time at this diner, where a singing wait staff and all-American food add up to a rocking 'n' rolling good time. Serves a wide selection of mouthwatering burgers, sandwiches and shakes \$ Open 24 hours. 702.380.7777.

RX BOILER ROOM—Shoppes at Mandalay Place. A spin on classic comfort food that focuses on the alchemy of food and drink, as only chef Rick Moonen could. \$\$ Open for dinner nightly from 5-11 pm. 702.632.9900.

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. \$\$\$ Dinner from 5-11 pm nightly. 877.230.2742.

SPAGO—Forum Shops at Caesars. The Las Vegas incarnation of the Beverly Hills hotspot shows why Wolfgang Puck is chef to the stars. \$\$\$ Open for lunch and dinner Su-Th, 11 am-11 pm; F-Sa, until midnight. 702.369.6300.

STACK RESTAURANT & BAR—Mirage. A new American bistro menu in a cutting-edge environment. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 866.339.4566.

THE STILL—Mirage. Upscale bar food from a refurbished Airstream trailer, courtesy of chef Brian Massie. \$\$ Open M-Th, 4 pm-1 am; F, 4 pm-2 am; Sa, 11 am-2 am; Su, 11 am-1 am. 702.791.7111.

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. 702.607.6363.

TABLEAU—Wynn. Focuses on seasonally-sourced ingredients for market-fresh breakfast, lunch and brunch selections. \$\$\$ Open daily from 7 am-2:30 pm. 702.770.3330.

TOM'S URBAN—New York-New York. Playful comfort food with big and bold flavors, as well as handcrafted cocktails. \$\$ Open Su-Th, 8 am-1 am; F-Sa, 8 am-3 am. 702.740.6766.

TOMMY BAHAMA RESTAURANT & BAR—Town Square. Signature island-inspired dishes in sunny surroundings brings a casual yet refined feeling to Las Vegas. \$\$ Open M-Th, 11 am-10 pm; F-Sa, 11 am-11 pm; Su, 10 am-9 pm. 702.948.8006.

★ **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. \$\$\$ Open daily from 11 am-11 pm. Reservations required. 702.380.7711.

WOLFGANG PUCK BAR & GRILL—MGM Grand and Downtown Summerlin. A modern bar and grill concept, with the casual elegance of California dining. \$\$ Open for lunch, dinner and late-night dining. MGM Grand, 702.891.3000; Downtown Summerlin, 702.202.6300.

YARD HOUSE—Town Square, The Linq Promenade and Red Rock Resort. Known for its extensive American fusion menu, classic rock music and world's largest selection of draft beer. \$\$ Open for lunch and dinner daily. Town Square, 702.734.9273; The Linq Promenade, 702.597.0434; Red Rock Resort, 702.363.9273.

Barbecue

POT LIQUOR—Town Square. Unforgettable barbecue and savory Southern creations. \$\$ Open Su-Th, 11 am-9 pm; F-Sa, 11 am-10 pm. 702.816.4600.

VIRGIL'S REAL BARBECUE—The Linq Promenade. A genuine taste of the South includes Texas beef brisket, Carolina pulled pork and Memphis pork ribs and chicken, all housed in a two-story restaurant with three bars and three patios. \$\$ Open Su-Th, 11 am-1 am; F-Sa 11 am-2 am. 702.389.7400.

Brazilian

FOGO DE CHAO—Near Strip. Brazilian-trained churrasqueiros, or gaucho chefs, present and slice 15 signature cuts of meat table side 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. Howard Hughes Row, 702.431.4500.

RESTAURANTS BY CUISINE

PAMPAS BRAZILIAN GRILLE—Miracle Mile

Shops. Enjoy sizzling skewers of the finest meats and poultry brought to your table in a seemingly endless parade of food. \$\$ Open Su-Th, 11:30-10:30 pm; F-Sa, 11:30 am-11:30 pm. 702.737.4748.

SAMBA BRAZILIAN STEAKHOUSE—Mirage. An upscale restaurant with a sexy and fun atmosphere. \$\$\$ Open Su-Th, 5-9 pm; F-Sa, 5-10 pm. 866.339.4566.

TEXAS DE BRAZIL—Town Square. All-you-can-eat Angus beef, lamb, pork, chicken and Brazilian sausage, plus a gigantic salad bar. \$\$\$ Open for lunch and dinner daily. 702.614.0080.

British

GORDON RAMSAY FISH & CHIPS—The Linq Promenade. Bringing a taste of Britain to America, Gordon Ramsay's takeaway-style British restaurant features his signature fish and chips, bangers and mash, chicken planks and hearty seafood chowder. \$ Open from 11 am-11 pm daily. 702.322.0529.

Chinese

BEIJING NOODLE NO. 9—Caesars Palace. A casual noodle shop with mouthwatering soups, dim sum and noodle and rice dishes. \$\$ Open daily from 11 am-10:30 pm. 877.346.4642.

BLOSSOM—Aria. Celebrates the richness of Chinese culture with delicate details punctuated by non-traditional vibrant colors. \$\$\$ Open for dinner nightly from 5:30-10:30 pm. 877.230.2742.

CHIN CHIN CAFE & SUSHI BAR—New York-New York. Traditional Chinese, sushi and Pan-Asian specialties in a vivacious setting. \$\$ Open daily from 11 am-midnight. 702.740.6300.

CHINA POBLANO—Cosmopolitan. Mixes chef José Andrés' personal take on Chinese and Mexican cuisines. \$\$\$ Open daily from 11:30 am-11:30 pm. 702.698.7900.

FIN—Mirage. Chic and contemporary Chinese dishes. \$\$\$ Open Th-M from 5-10 pm. Also offers Chinese take-out from Th-M, 5-9:30 pm. 866.339.4566.

FU ASIAN KITCHEN—Hard Rock Hotel. Brings good fortune to its patrons with tantalizing dishes. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 4555 Paradise Rd., 702.522.8188.

HAKKASAN—MGM Grand. Contemporary Chinese cuisine with roots in London finds a home at this splashy outpost at the MGM Grand. \$\$\$\$ Open M-W, 5-10:30 pm; Th-Sa, 5 pm-midnight; Su 5-11 pm. 702.891-7888.

HONG KONG CAFÉ—The Palazzo. A distinctive taste of regional Chinese cuisine drawn from Cantonese, Taiwanese, Vietnamese, Szechuan and other well-known Asian culinary styles, as

well as Western fare. \$\$\$ Su-Th, 11 am-1 am; F-Sa, 11 am-3 am. 702.607.2220.

JASMINE—Bellagio. Cantonese, Szechwan and Hunan cuisine made even more remarkable by chef Philip Lo. \$\$\$ Open for dinner nightly from 5:30-10 pm. 702.693.8865.

KJ DIM SUM & SEAFOOD CHINESE RESTAURANT—Rio. Fresh selections of Chinese seafood favorites created by a traditionally trained team of chefs, and unforgettable dim sum. \$\$\$ Open daily from 10 am-2 am. 702.777.7777.

LILLIE'S ASIAN CUISINE—Golden Nugget. A contemporary yet casual ambience reflects the menu of Pan-Asian dishes. \$\$ Open daily from 5 pm-midnight. 702.386.8131.

MR CHOW—Caesars Palace. This luxurious eatery has taken the world by storm with its eclectic design and energetic atmosphere. Dishes are served family style to encourage exploration. \$\$\$\$ Open for dinner nightly. 702.731.7888.

NOODLE ASIA—Venetian. Large portions of noodle dishes, vegetarian specialties and soups. \$\$ Open daily from 11 am-3 am. 702.414.1444.

NOODLES—Bellagio. Cuisine and design inspired by the traditional noodle kitchens of Asia. \$\$ Open daily, 11 am-2 am; dim sum available, F-Su, 11 am-3 pm. 702.693.7111.

PEARL OCEAN—Lucky Dragon. Dim sum galore comes out of the kitchen at Pearl Ocean. Guests can head to the live seafood room to pick out their delicacies next to the dining room as well. \$\$ M-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702-579-1287.

★ **P.F. CHANG'S CHINA BISTRO—Various locations.** Traditional Chinese offerings and contemporary dishes merge at this nod to Southeast Asian cooking. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. Planet Hollywood Resort, 702.836.0955; 4165 S. Paradise Rd., 702.792.2207; 101 N. Green Valley Pkwy. Henderson, 702.361.3065; Rampart Commons, 702.968.8885.

PHOENIX—Lucky Dragon. One of the most exclusive Chinese restaurants in Las Vegas features Kurobuta pork, deer tendon, abalone and more at its 60 seats. Open daily from 5-10 pm and F-Sa to 11 pm. 702.371.4976.

PING PANG PONG—Gold Coast. Specialty dishes from the various provinces of China. \$\$ Open daily for dim sum lunch, 10 am-3 pm; dinner, 5 pm-3 am. 702.367.7111.

RED 8—Wynn. Feast on a wide array of Southeast Asian specialties. \$\$ Open Su-Th, 11:30 am-midnight; F-Sa, 11:30 am-1 am. 702.248.3463.

WING-LEI—Wynn. The first Chinese restaurant in the country to be awarded a Michelin star. \$\$\$\$ Open for dinner Su-Th, 5:30-9:30 pm; F-Sa, 5:30-10 pm. 702.770.3388.

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. 4510 Paradise Rd., 702.853.2337.

Greek

★ **ESTIATORIO MILOS—Cosmopolitan.** Fine Greek cuisine, with an emphasis on seafood. \$\$\$ Open for lunch daily from noon-3:45 pm; dinner Su-Th, 4-11 pm; dinner F-Sa, 4 pm-midnight. 702.698.7930.

French

ALIZÉ—Palms. Incomparable French cuisine and service with a dramatic view of the Strip. \$\$\$ Open nightly from 5:30 pm. 702.951.7000.

AUREOLE—Mandalay Bay. Charlie Palmer's menu of seasonal dishes features artisan dry-aged beef and fresh seafood. \$\$\$\$ Open nightly from 5:30-10:30 pm. 702.632.7401.

BARDOT BRASSERIE—Aria. Classic French cuisine with modern touches, courtesy chef Michael Mina. \$\$\$ Open for dinner from 5 pm nightly; happy hour nightly from 5-7 pm; brunch Sa-Su from 10 am-2 pm. 702.590.8610.

BOUCHON—The Venetian. World-renowned chef Thomas Keller's refined cuisine. \$\$\$ Reservations required. Open for breakfast, 7 am-1 pm; brunch, Sa-Su, 8 am-2 pm; mid-day oyster bar daily from 3-10 pm; dinner nightly from 5-10 pm. 702.414.6200.

EIFFEL TOWER RESTAURANT—Paris. This romantic restaurant is located 11 stories above the Strip. \$\$\$\$ Open for lunch M-F, 11:30 am-3 pm; dinner Su-Th, 4:30-10:30 pm; dinner F-Sa, 4:30-11 pm; brunch Sa-Su, 11 am-3 pm. Reservations necessary. 702.948.6937.

JOËL ROBUCHON—MGM Grand. A private mansion with a Parisian Art Deco interior and tastings of nine or 16 courses. \$\$\$\$ Open from 5:30-10 pm nightly. Reservations required. 702.891.7925.

L'ATELIER DE JOËL ROBUCHON—MGM Grand. A kitchen on a circular bar with 36 seats that allows diners to watch the succession of dishes. \$\$\$\$ Open nightly from 5-11 pm. 702.891.7358.

LE CIRQUE—Bellagio. This contemporary French cuisine is rivaled only by its jewel-box setting. \$\$\$\$ Open Tu-Su from 5-10 pm. 702.693.8865.

★ **MON AMI GABI—Paris.** A classy Parisian-style brasserie specializing in steak frites and seafood. \$\$\$ Open Th-Su, 7 am-11 pm; F-Sa, 7 am-midnight. 702.944.4224.

MORELS FRENCH STEAKHOUSE & BISTRO—Palazzo. Executive chef JL Carrera merges classic steakhouse with an iced seafood bar and a

cheese and charcuterie bar. \$\$\$ Open daily for breakfast from 8 am-11 am; lunch, 11 am-4 pm; dinner M-Th, 4-11 pm; dinner F-Sa, 4 pm-midnight; dinner Su, 4-10 pm. 702.607.6333.

PAYARD PATISserie & BISTRO—Caesars Palace. Decadent creations from a master, third-generation French pastry chef. \$\$ Open for breakfast and lunch, 6:30 am-2:30 pm daily; F-Sa, open 24 hours. Payard Express open 24 hours daily. 877.346.4642.

★ **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. 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. Choose from an à la carte menu or a number of tasting menus. \$\$\$\$ Open for dinner W-Su, 5:30-9:30 pm. 702.731.7286.

TWIST—Mandarin Oriental. Classic French cuisine with a contemporary edge, courtesy visionary chef Pierre Gagnaire. \$\$\$\$ Open for dinner Tu-Sa from 6 pm. 888.881.9367.

Indian

ORIGIN INDIA—Near Strip. A classy and exotic environment in which to enjoy a modern take on classic dishes. \$\$ Open daily from 11:30 am-11 pm. 4480 Paradise Rd., 702.734.6342.

ROYAL INDIA BISTRO—Rio. Experience authentic North Indian cuisine delicacies, such as tandoori chicken and traditional shish kabobs. \$\$ Lunch buffet daily from 11 am-4 pm; happy hour daily 3-5 pm; dinner nightly from 4-11 pm. 702.777.2277.

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. \$\$ Open M-Th, 11 am-11 pm; F-Sa, 11 am-2 am. 702.826.3217.

Irish

MCFADDEN'S—Town Square. Hopping tavern featuring a pub-grub menu, happy hour specials and a sports-bar vibe. \$\$ Open M-W, 3 pm-midnight; Th, 3 pm-2 am; F-Sa, 11 am-3 am; Su, 11 am-midnight. 702.834.4400.

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. 702.740.6463.

RIRA—The Shoppes at Mandalay Place. Good-humored Irish pub with delectable dinners and bartenders obsessed with pouring the perfect pint of Guinness. \$\$ Open M-Th, 11 am-3 am; F, 11 am-4 am; Sa, 9 am-4 am; Su, 9 am-3 am. 702.632.7771.

ROCK & REILLY'S—Hawaiian Marketplace. An Irish pub serving breakfast, lunch and dinner, as well as a huge whiskey menu. \$\$ Open 24 hours. 702.805.2777.

TILTED KILT PUB & EATERY—The Linq Promenade. A pub and sports bar with a modern Celtic environment and grill food with an Irish twist. \$\$ Open Su-Th, 11 am-2 am; F-Sa, until 3 am. 702.826.2100.

Italian

ALLEGRO—Wynn. An open kitchen with a wood-burning oven showcases the house-made pastas and woodfired pizzas. \$\$\$ Open nightly from 5 pm-6 am; bar menu daily from 3-5 pm. 702.770.3463.

B&B RISTORANTE—The Ventian. Features Mario Batali's and Joseph Bastianich's acclaimed blend of Italian food and a casual elegance. \$\$\$\$ Open nightly for dinner from 5-11 pm. 702.266.9977.

BACIO ITALIAN CUISINE—Tropicana. An elegant trattoria that serves up authentic Italian fare. \$\$\$ Open nightly from 5-10 pm; breakfast, W-Su from 7 am-noon. 800.462.8767.

BATTISTA'S HOLE IN THE WALL—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. 4041 Audrie St., 702.732.1424.

BOOTLEGGER BISTRO—South of Strip. Casual, chic and old-school, with family favorites served up around the clock. \$\$ Open 24 hours. 7700 Las Vegas Blvd. S., 702.736.4939.

BOTTIGLIA CUCINA & ENOTECA—Green Valley Ranch. Savory and sophisticated rustic Italian fare. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 702.617.7075.

★ **BRIO TUSCAN GRILLE—Town Square.** Brings the pleasures of a Tuscan country villa to Las Vegas. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.914.9145; 702.433.1233.

BUCA DI BEPPO—Various locations. Fresh, authentic Italian food served family style, for parties of two or 200. \$\$ Open for lunch and dinner daily. 702.583.6262; 702.795.1010; 412 E. Flamingo Rd., 702.866.2867; 7690 W. Lake Mead Blvd., 702.363.6524.

BUDDY V'S RISTORANTE—The Palazzo. "Cake Boss" Buddy Valastro's family recipes and decadent desserts are the stuff of dreams. \$\$ Open for lunch and dinner daily. 702.607.2355.

CANALETTO—Grand Canal Shoppes. Chef Gianpaolo Putzu recreates the unique flavors of Venice, drawing from his repertoire of regional recipes. \$\$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.733.0070.

CAPO'S ITALIAN STEAKHOUSE—West of Strip. An authentic Chicago speakeasy with

world-famous meatballs. \$\$ Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 5675 W. Sahara Ave., 702.364.2276.

CARBONE—Aria. Pays homage to the Italian-American restaurants of the mid-20th century—an era of glamour, showmanship and tableside service. \$\$\$ Open M-Sa, 5-10:30 pm. 877.230.2742.

CARLO'S BAKERY—Venetian. The family-owned bakery is taken to new heights courtesy "Cake Boss" Buddy Valastro. \$ Open Su-Th, 8 am-11 pm; F-Sa, 8 am-midnight. 702.607.2356.

CARMINE'S—Forum Shops at Caesars. Large platters designed for sharing and signature pastas epitomize the family theme. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.473.9700.

CHICAGO JOE'S—Downtown. Feel like someone's in the kitchen cooking especially for you—that's literally the case at this intimate residence with old-world charm. Reservations recommended. Tu-F, 11 am-10 pm; Sa, 5-10 pm. 702.382.5637.

COSTA DI MARE—Wynn. Celebrates the traditions of Italian cuisine where fresh seafood is flown in daily from fish markets throughout Europe. \$\$\$\$ Open for dinner nightly from 5:30-10 pm. 702.770.3305.

D.O.C.G. ENOTECA—Cosmopolitan. A modern wine bar that serves pizza, pasta, artisanal cheese and chocolate. \$\$ Open 5:30-11 pm nightly. 702.698.7920.

DON VITO'S—South Point. Known for its attentive and accommodating service and dedication to using only the freshest ingredients. \$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 702.797.8075.

FELLINI'S RISTORANTE—Stratosphere. Innovative, signature creations from all regions of Italy. \$\$ Open Su-Th, 5-11 pm; F-Sa, 5 pm-midnight. 702.383.4860.

FERRARO'S—Near Strip. Classic Italian cuisine pairs nicely with selections from the restaurant's revered wine locker. \$\$ Open for lunch M-F, 11:30 am-4 pm; dinner nightly from 4 pm-2 am. 4480 Paradise Rd., 702.364.5300.

FIAMMA TRATTORIA & BAR—MGM Grand. Modern Italian cuisine served in sleek, sexy surroundings. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.891.7600.

FRESCO ITALIANO—Westgate. A casual, trattoria-style dining experience. \$\$ Open for dinner nightly from 5-10 pm. 702.732.5755.

GIADA—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 M-Th; brunch F-Su; dinner nightly. 855.442.3271.

GROTTO ITALIAN RISTORANTE—Golden Nugget. A menu that takes its inspiration from the

RESTAURANTS BY CUISINE

Amalfi Coast of Italy. \$\$ Open daily from 11:30 am-10:30 pm; open for pizza until midnight. 702.386.8341.

IL FORNAIO—New York-New York. Award-winning, authentic Italian food. \$\$\$ Open Su-Th, 7:30-10:30 am & 11:30 am-11 pm; F-Sa, 7:30-10:30 am & 11:30 am-midnight. 702.650.6500.

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. 702.492.6000.

★ **LAGO—Bellagio.** Small plates masterfully created by chef Julian Serrano. \$\$\$ Open for lunch and dinner daily. 702.693.8865.

★ **LAVO ITALIAN RESTAURANT—Palazzo.** Classic Italian dishes with fresh ingredients flown in weekly from Italy. The expansive Strip-front terrace is the perfect setting for al fresco dining. \$\$\$ Open for dinner nightly; brunch Sa-Su. 702.791.1800.

LUPO BY WOLFGANG PUCK—Mandalay Bay. Wolfgang Puck's first Italian restaurant offers turn-of-the-century antique furnishings and rich and savory dishes. \$\$ Open for dinner nightly. 702.632.7410.

MAGGIANO'S LITTLE ITALY—Fashion Show. Rustic Italian dishes served on red-and-white checkered tablecloths. \$\$ Open daily from 11 am-11 pm. Also located in Downtown Summerlin. 702.732.2550.

MARTORANO'S—Paris. Experience the chef's family recipes and the flavor of his old-school method of cooking. \$\$\$ Open Su-Th, 4:30-11 pm; F-Sa, 4:30-11:30 pm. 702.946.4656.

NOVE ITALIANO—Palms. A blend of classic and modern Italian cuisine served in a dining room fit for a villa in Tuscany. \$\$\$ Open Tu-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.942.6800.

★ **PIERO'S—Near Strip.** Fine Italian cuisine that stands out against the classic Las Vegas ambiance. \$\$\$ Open for dinner nightly. 355 Convention Center Drive, 702.369.2305.

PORTOFINO—Mirage. Contemporary Italian cuisine with American innovations. \$\$\$ Open Th-M from 5-10 pm. 866.339.4566.

RAO'S—Caesars Palace. The Rao family's simple and authentic Southern Neapolitan Italian cuisine. \$\$\$ Open for dinner Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 877.346.4642.

SALUTE TRATTORIA ITALIANA—Red Rock Resort. A dynamic dining experience, inspired by the traditional cuisine of Southern Italy. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 702.797.7311.

SCARPETTA—Cosmopolitan. This Italian restaurant offers a regional Italian menu combining the simplicity of Italy's cucina rustica with the

refined flavors of fine cuisine. \$\$\$ Open nightly from 6-11 pm. 702.698.7960.

SINATRA—Encore. Chef Theo Schoeneger's culinary salute to Ol' Blue Eyes. \$\$\$\$ Open for dinner nightly from 5:30-10:30 pm. 702.770.5320.

TINTORETTO—Grand Canal Shoppes. A bakery and mercado with Italian espressos and cappuccinos, fine wines, jellies and jams, virgin olive oils and pastas. \$ Open daily from 7 am-1 am. 702.414.3400.

TRATTORIA REGGIANO—Grand Canal Shoppes. Offers the feel of an authentic Italian street side café. \$\$ Open daily from 10 am-midnight. 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. 702.735.4663.

TUSCANY GARDENS—Tuscany. Hearty Italian fare such as steak, seafood, veal and pasta, complemented by the chef's famous sauces. \$\$ Open nightly from 5 pm. 702.947.5910.

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. 702.414.3500.

Japanese

BENIHANA—Westgate. The masters of exhibition-style Japanese cooking. \$\$\$ Open for dinner nightly from 5-10:30 pm. Westgate, 702.732.5755; Fashion Show, 702.820.3080.

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. 702.632.9100.

MIZUMI—Wynn. Offers a modern take on traditional Japanese cuisine, surrounded by a lush private garden. \$\$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-10:30 pm. 702.770.3320.

★ **MORIMOTO—MGM Grand.** "Iron Chef" Masaharu Morimoto brings his skills to Sin City with his first restaurant in Vegas, complete with a cocktail lounge, sushi bar, main dining room and teppanyaki grill. Try unique delights like tuna pizza, oyster foie gras and braised black cod. Open Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 702.891.3001.

NOBU—Caesars Palace. The largest Nobu restaurant in the world, and the only location in the country to offer teppanyaki tables. \$\$\$\$ Open for dinner nightly. 702.785.6628.

★ **NOBU—Hard Rock Hotel.** Exotic seafood and sushi courtesy chef and owner Nobu Matsuhisa. \$\$\$ Open Su-Th, 6-10 pm; F-Sa, 6-11 pm. 702.693.5090.

RAKU JAPANESE CHARCOAL GRILL—Chinatown. Las Vegas' favorite Japanese restaurant, a five-time James Beard semi-finalist, that imports all of its charcoal and condiments directly from Japan and uses the freshest ingredients available. Open M-Sa, 6 pm-3 am. 702.367.3511.

SAKE ROK—The Park. Playful sushi and Japanese cuisine selections meet the vibrancy of Japan's pop culture in this social eatery and party destination. \$\$\$ Su-Th, noon-10 pm; F-Sa, 11 am-late. 702.706.3022.

SEKUSHI—Paris. Chef Eric Ou dishes out sushi along with specialty items such as foie gras, Japanese A5 Wagyu beef, Kumamoto oysters, fresh uni and otoro. Open Su-Th, 11 am-1 am, F-Sa, 11 am-2 am. 702.385.0755.

TETSU TEPPAN GRILL—Aria. Fine Japanese teppan grilling from famed Chef Masa Takayama. Inside bar MASA. \$\$\$ Open for dinner Th-Tu, 5-11 pm. 702.590.8580.

YELLOWTAIL JAPANESE RESTAURANT & LOUNGE—Bellagio. A mix of traditional and modern Japanese cuisine overlooking Lake Bellagio. \$\$\$ Open for dinner M-Th from 5-10 pm; lounge open until 11 pm. Dinner F-Su from 5-11 pm; lounge open until midnight. 702.730.3900.

YUI EDOMAE SUSHI—Chinatown. This stunning Japanese and sushi restaurant is the only Nevada eatery to be chosen as one of Bon Appetit's 50 Best New Restaurants of 2016. \$\$\$ Open M-Sa, 6-10:30 pm. 3460 Arville St., 702.202.2408.

ZUMA—Cosmopolitan. Zuma brings a Japanese izakaya to the Las Vegas Strip. Try dishes such as sea bass and sashimi with yuzu, or head to the sushi counter for wagyu beef with ginger and caviar. The robata offers up spicy beef tenderloin with sesame and red chili as well as sweet soy glazed chicken wings. Open daily 5:45-11 pm. 702.698.2199.

Japanese/Sushi

BARMASA—Aria. Sushi, sashimi and Japanese specialties from acclaimed chef Masayoshi Takayama. \$\$\$ Open for dinner nightly from 5-11 pm. 877.230.2742.

KABUKI—Town Square. A fun, casual atmosphere with more than 200 items to choose from, including an extensive vegetarian menu and beverage program. \$\$ Open for lunch and dinner daily. 702.896.7440.

KATSUYA—SLS. Dynamic creations from master chef Katsuya Uecki—innovative sushi and robata dishes, as well as stunning sashimi platters. \$\$\$ Su-Th, 5-10:30 pm; F-Sa, 5-11 pm. 702.761.7611.

KOI—Planet Hollywood Resort. The Las Vegas version of the NYC and L.A. hotspot, with inspired sushi and dramatic views of the Strip.

\$\$\$ Open Su-Th, 5:30-10:30 pm; F-Sa, 5:30-11:30 pm. 702.454.4555.

KONA GRILL—Fashion Show. Modern-American favorites created from scratch and a full sushi kitchen. \$\$ Open daily from 11 am-midnight; late-night happy hour from 9 pm-midnight. 702.850.2980.

OSAKA JAPANESE BISTRO—Near Strip. A nine-time winner of the “Best of Vegas” award in the Review-Journal, this Japanese gem was voted as one of the 50 best Japanese restaurants in the world—the only outside of Japan—by Japan’s largest weekly magazine, the Asahi Shukan. \$\$\$ Open for dinner nightly. 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 Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 702.696.0008.

RED SUSHI—Golden Nugget. Fresh sushi and sashimi, plus Japanese sake and beer selections. \$\$ Open daily from 4-11 pm. 702.385.7111.

RIKKI TIKI SUSHI—Westgate. Features more than 40 types of fresh sushi flown in daily from waters around the world. \$\$\$ Open for dinner nightly from 5 pm. 702.732.5755.

SUSHI KAYA—Chinatown. Flawless, expertly prepared, all-you-can eat sushi. Open daily from 11:30 am-3 am (last call at 2 am). 4355 Spring Mountain Rd., 702.257.9496.

SUSHI ROKU—Forum Shops at Caesars. Los Angeles transplant notable for its modern Japanese fare and Zen-like atmosphere. Reservations recommended. \$\$\$ Open Su-Th, noon-11 pm; F-Sa, until midnight. 702.733.7373.

Mediterranean

★ **CLEO—SLS.** An inspired reinvention of Tinseltown glamour. \$\$\$ Open Su-Th, 6-10:30 pm; F-Sa, 6-11 pm. 702.761.7612.

PAYMON'S HOOKAH LOUNGE—Near Strip. Was the first of its kind in the United States when it opened in 2000. \$ Open from 5 pm-1 am daily. 8380 W. Sahara Ave., 702.804.0293; 4147 S Maryland Parkway, 702.731.6030.

★ **RIVEA—Delano.** Alain Ducasse’s stunning eatery takes a page from menu offerings in the French-Italian Riviera; its color palette draws in maritime blues and yellows, with mahogany banquettes inspired by yachts in Venice. \$\$\$ Open for dinner nightly. 702.632.9500.

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. 702.693.8865.

Mexican

BAJA MIGUEL'S—South Point. A festive cantina with south-of-the-border favorites. \$ Open W-Th, & Su, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.797.8075.

BORDER GRILL—Mandalay Bay and Forum Shops at Caesars. Discover bold Mexican fare by chefs Mary Sue Miliiken and Susan Feniger. \$\$ Open for lunch and dinner daily. Mandalay Bay, 702.632.7403; Forum Shops at Caesars, 702.854.6700.

BORRACHA MEXICAN CANTINA—Green Valley Ranch. Mexican-inspired dishes; decor is a nod to the Day of the Dead. \$\$ Open Su-Th, 4-10 pm; F-Sa, 4-11 pm. 702.617.7075.

CABO WABO CANTINA—Miracle Mile Shops. Sammy Hagar’s rockin’ Mexican eatery with a laid-back vibe. \$\$ Opens daily from 8 am-11 pm (bar open until 1 am Su-Th and 2 am F-Sa). 702.385.2226.

CADILLAC MEXICAN TEQUILA & KITCHEN BAR—Golden Nugget. Mexican food and more than 70 boutique tequila selections make this dining experience unforgettable. \$\$ Open M-F, 11 am-1 am; Sa, 9 am-1 am; Su, 9 am-midnight. 702.386.8169.

CAÑONITA—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, 8 am-10 pm; F-Sa, 8 am-11 pm. 702.414.3773.

CANTINA LAREDO—Downtown. Modern Mexican cuisine made from authentic recipes and the freshest ingredients. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.202.4511.

CARLOS 'N' CHARLIE'S—Flamingo. A fun, high-energy restaurant for partiers, modeled after its predecessor in Acapulco, Mexico. \$\$ Open daily from 8 am-2 am. 702.522.9254.

CHAYO MEXICAN KITCHEN + TEQUILA BAR—The Linq Promenade. Modern, fun and uninhibited Mexican food and drink. \$ Su-Th, 9 am-midnight; F-Sa, 9 am-late. 702.691.3773.

CHINA POBLANO—Cosmopolitan. Mixes chef José Andrés’ personal take on Chinese and Mexican cuisines. \$\$\$ Open daily from 11:30 am-11:30 pm. 702.698.7900.

DIABLO'S CANTINA—Monte Carlo. American classics and Mexican favorites converge. \$\$ Open daily from 11 am-11 pm. 702.730.7979.

EL BURRO BORRACHO—Rio. Familiar south-of-the-border comforts from the chef and host of “Diners, Drive-ins and Dives.” \$\$ Open nightly from 5-10 pm; taco shop open daily from 11 am-4 pm. 866.746.7671.

★ **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. In the Sapphire Plaza, 3025 Sammy Davis Jr. Drive, 702.722.2289.

★ **EL SEGUNDO SOL—Fashion Show.** Street tacos and authentic Mexican fare, with a private tequila tasting room. \$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.258.1211.

GONZALEZ Y GONZALEZ—New York-New York. An upbeat dining experience with a long tequila bar, lanterns and piñatas. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.740.6455.

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 W-Th, 4-9 pm; F, 4-10:30 pm; Sa, noon-10:30 pm; Su, noon-9 pm. 702.891.3200.

HUSSONG'S CANTINA—Shoppes at Mandalay Place. Home of the original margarita. Reinvents traditional Mexican specialties with modern flair. \$\$ Open daily from 11 am-11 pm. 702.632.6450.

JAVIER'S—Aria. Hand-shaken margaritas made with one of the restaurant’s selection of premium tequilas, and fine Mexican cuisine. \$\$\$ Open daily from 11:30 am-midnight. 702.590.3637.

LIBRE MEXICAN CANTINA—Red Rock Resort. A bold menu of south-of-the-border favorites, such as coconut and shrimp ceviche, chile rellenos and street tacos. \$\$ Open Su-Th, 4-10 pm; F-Sa, 4-11 pm. 702.797.7609.

★ **PINK TACO—Hard Rock Hotel.** Puts a California spin on traditional Mexican dishes. \$\$ Open Su-Th, 11 am-10 pm; F, 11 am-late night; Sa, 10 am-late night; Su, 10 am-10 pm. 702.693.5525.

SEÑOR FROG'S—Treasure Island. Mexican specialties and burgers in a party-time atmosphere where casual attire is encouraged. \$\$ Open for lunch and dinner daily. 702.894.7777.

TACOS & TEQUILA—Luxor. Modern and traditional Mexican cuisine in a high-energy atmosphere. \$\$ Open daily from 11 am-11 pm. 702.262.5225.

TEQUILA TAQUERIA—Bally's. Authentic Mexican dishes plus a selection of 43 tequilas and 10 Mexican beers. \$\$ Open for lunch and dinner daily. Open Su-Th, noon-3 pm; F-Sa, until 6 am. 702.765.0000.

YOLOS—Planet Hollywood Resort. Vibrant and playful—perfect for enjoying Mexican favorites. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11:30 am-11 pm. 702.785.0122.

Pan-Asian

★ **NOODLE BAR—Red Rock Resort.** Authentic preparations of Chinese, Japanese, Vietnamese and Thai dishes, with an emphasis on

RESTAURANTS BY CUISINE

noodles and rice bowls. \$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.797.7576.

ANDREA'S—Encore. Flawless Asian cuisine from chef Joseph Elevado. \$\$\$ Open Su-Th, 6-10:30 pm; F-Sa, 6-11:30 pm. 702.770.5340.

★ **CALIFORNIA NOODLE HOUSE—California.** A collection of delectable dishes from the kitchens of Asia, such as beef chow fun, pad Thai and tom kha gia. \$\$ Open F-M, 4-10 pm. 702.385.3232.

CHIN CHIN CAFE & SUSHI BAR—New York-New York. Traditional Chinese, sushi and Pan-Asian specialties in a vivacious setting. \$\$ Open daily from 11 am-midnight. 702.740.6300.

DRAGON NOODLE CO. & SUSHI BAR—Monte Carlo. Three culinary experiences under one roof—classic Chinese cuisine, house-made dim sum and sushi. \$\$ Open daily from 11 am-10:30 pm. 702.730.7965.

GRAND WOK & SUSHI BAR—MGM Grand. A culinary cross-section of Asian cuisine. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-midnight. 702.891.7879.

LILLIE'S ASIAN CUISINE—Golden Nugget. A contemporary yet casual ambience reflects the menu of Pan-Asian dishes. \$\$ Open daily from 5 pm-midnight. 702.386.8131.

MOMOFUKU—Cosmopolitan. Dine on David Chang's fusion of American, Japanese and Korean fare that includes steam buns and noodles. Open daily 5:30-10:30 pm. 702.698.2663.

MOZEN BISTRO—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. 888.881.9367.

RED 8—Wynn. Feast on a wide array of Southeast Asian specialties. \$\$ Open Su-Th, 11:30 am-midnight; F-Sa, 11:30 am-1 am. 702.248.3463.

RICE & COMPANY—Luxor. A sushi bar and lounge with contemporary Chinese and Japanese cuisine. \$\$ Open nightly from 5-11 pm. 702.262.4772.

ROY'S—Near Strip. Hawaiian fusion restaurant with amazing sushi and fresh fish selections. \$\$\$ Aloha hour: 4-7 pm daily; open for dinner at 5 pm nightly. 620 E. Flamingo Rd., 702.691.2053.

★ **SECOND STREET GRILL—Fremont.** Hawaiian fusion meets Pacific Rim cuisine in the form of succulent steaks, fresh seafood and poultry. Open Th-M from 5-10 pm. 702.385.3232.

SILK ROAD NOODLE—Westgate. Noodles, congee and rice dishes as well as curry chicken and fresh sea bass. \$\$ Open for dinner nightly at 5 pm. 702.732.5755.

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. 702.607.0700.

★ **TAO—Venetian.** Creations include everything from Kobe beef to traditional Peking duck to sushi, all prepared by master chefs from across Asia. \$\$\$ Open Su-Th, 5 pm-midnight; F-Sa, 5 pm-1 am. 702.388.8338.

WAZUZU—Encore. Exotic offerings inspired by Chinese, Japanese and Thai cuisine. Enjoy them beneath the bold, 27-foot-long crystal dragon, made of 90,000 individual crystals. \$\$\$ Open for lunch and dinner daily. 702.770.3463.

Pizza

800 DEGREES—Monte Carlo. High-quality thin-crust pizzas made from the freshest ingredients and fired in an 800-degree wood-fueled oven. \$ Open daily from 11 am-2 am. 702.730.6800.

800 DEGREES NEAPOLITAN PIZZERIA—SLS. Traditional Neapolitan pizzas with fresh, high-quality ingredients are baked for just 60 seconds in an 800-degree oven. \$ Open M & Th, 11 am-11 pm; F-Su, 11 am-5 pm. 702.761.7616.

CALIFORNIA PIZZA KITCHEN—The Park. CPK's Las Vegas flagship offers exclusive food and beverage items made with seasonal ingredients. \$\$ Open Su-Th, 10:30 am-midnight; F-Sa, until 2 am. The Park, 702.749.0180; Fashion Show, 702.893.1370.

CUCINA BY WOLFGANG PUCK—Shops at Crystals. Puck's famed wood-oven pizzas, pastas and specialty dishes. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 702.238.1000.

FIVE50 PIZZA BAR—Aria. James Beard award-winner Shawn McClain puts his spin on classic East Coast-style pizza. The restaurant's title refers to the perfect temperature for cooking a pizza to perfection. \$\$ Open for lunch and dinner daily. 877.230.2742.

FLOUR & BARLEY—The Linq Promenade. Brick oven pizza with fresh whole milk mozzarella and house-made toppings, as well as barrel-aged cocktails and an extensive craft beer program. \$\$ Open daily from 11 am-midnight. 702.430.4435.

GRIMALDI'S PIZZERIA—Fashion Show and 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. Grand Canal Shoppes location open M-Th, 11 am-midnight; F-Su, 11 am-2 am. Fashion Show, 702.778.8777; Grand Canal Shoppes, 702.754.3448.

OTTO ENOTECA Y PIZZERIA—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. 702.677.3390.

PIZZA ROCK—Downtown Grand and Green Valley Ranch. Gourmet pizzas in a variety of styles, artisan cocktails and craft beers in an artistic and energetic space. \$\$ Open for lunch and dinner daily. Green Valley Ranch, 702.616.2996; Downtown Grand, 702.385.0838.

SECRET PIZZA—Cosmopolitan. This hidden gem (literally) has the feel of a small, corner New York pizza shop. \$ Open Su, Tu-Th, 11 am-4 am; M, F-Sa, until 5 am. 702.698.7860.

SETTEBELLO PIZZERIA NAPOLETANA—Various locations. A member of the Vera Pizza Napoletana, Settebello offers authentic pizza Napoletana as it has been made in Napoli since the 1700s. It's a favorite of numerous Strip chefs. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.222.3556.

SLICE OF VEGAS—Shoppes at Mandalay Place. Signature pizzas such as four-cheese truffle, barbecue chicken and Back East Buffalo, as well as decadent burgers, pastas and more. Vegan and gluten-free options are plentiful. \$\$ Open for lunch and dinner daily. 702.632.6470.

Pubs & Grills

B&B BURGER & BEER—The Venetian. Indulgent burger creations from Mario Batali & Joe Bastianich. \$\$ Open from 11 am-1 am daily. 702.414.2220.

BEER PARK—Paris. A rooftop bar and grill with more than 100 draft, can and bottled-beer selections, including 36 beers on tap. \$\$ Open daily for lunch and dinner; transitions to a high-energy bar after 10 pm. 702.444.4500.

BEERHAUS—The Park. A hotspot for suds, delectable pub grub and social interaction. \$\$ Su-Th, 11 am-1 am; F-Sa, 11 am-3 am. 702.693.7275.

BOBBY'S BURGER PALACE—Mandarin Oriental. Imaginative burgers inspired by the nation's top cities: the Vegas burger is made with white American cheese, Fresno red chiles and BBQ crunch. Also serves up amazing shakes. \$\$ Open daily from 11 am-midnight. 702.598.0191.

BURGER BAR—Shoppes at Mandalay Place. Create your own gourmet burger from more than 40 toppings offered. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-1 am. 702.632.9364.

BURGER BRASSERIE—Paris. Creative gourmet burgers on the menu include chicken, salmon, lamb and veggie creations. \$ Open daily from 11 am-midnight. 702.946.4346.

CULINARY DROPOUT—Hard Rock Hotel. Amped-up pub-style appetizers and unique antipasti offerings showcasing hard-to-find meats, cheeses, and vegetables. \$\$ Open M-Th, 11 am-11 pm; F, 11 am-midnight; Sa, 10 am-midnight; Su, 10 am-11 pm. 702.522.8100.

DICK'S LAST RESORT—Excalibur. Rowdy, in-your-face, down-to-Earth cuisine. \$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.597.7991.

GORDON RAMSAY BURGR—Planet Hollywood Resort. Gordon Ramsay shakes up the traditional burger. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 702.785.5462.

GORDON RAMSAY PUB & GRILL—Caesars Palace. Contemporary casual restaurant and bar with 36 beers on tap. \$\$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.731.7410.

HOLSTEINS—Cosmopolitan. A burger concept with an emphasis on fresh, natural and organic ingredients. \$\$ Open daily from 11 am-midnight and for late-night dining F-Sa & M, midnight-2 am. 702.698.7940.

LAGASSE'S STADIUM—Palazzo. Game-day favorites from Emeril Lagasse—New Orleans-style dishes and reinventions of American classics. \$\$ Open M-F, 11 am-10 pm; Sa-Su, 8:30 am-10 pm. 702.607.2665.

★ **LIBERTINE SOCIAL**—Mandalay Bay. This next-generation gastropub stirs up innovative cocktails and puts a twist on traditional American bar food. \$\$ Open M-Su, 5-11 pm. 702.632.7558.

LVB BURGERS & BAR—Mirage. A classic American burger joint with creative burgers, salads, sides and shakes. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 702.792.7888.

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. 702.740.6463.

PUB 1842—MGM Grand. American-style pub inspired by celebrity chef Michael Mina, featuring a wide selection of global beers, unique whiskey and hand-crafted provisions. \$\$\$ Open Th-M, 11:30 am-10 pm. 702.891.7358.

PUB 365—Tuscany. Featuring 365 rotating beers and traditional pub fare with a modern spin. Open M-F, 11 am-2 am; Sa-Su, 8:30 am-2 am. 702.944.5084.

PUBLIC HOUSE—Luxor. A 7,000-square-foot contemporary restaurant with innovative upscale American fare. \$\$ Open M-Th, 4 pm-midnight; F-Sa, 11 am-1 am; Su, 11 am-midnight. 702.262.4525.

PUBLIC HOUSE—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. 702.407.5310.

RIRA—Shoppes at Mandalay Place. Good-humored Irish pub with delectable dinners and bartenders obsessed with pouring the perfect pint of Guinness. \$\$ Open M-Th, 11 am-3 am; F, 11 am-4 am; Sa, 9 am-4 am; Su, 9 am-3 am. www.rira.com/las-vegas/. 702.632.7771.

SHAKE SHACK—New York-New York. A modern "roadside" burger stand with all-natural Angus beef burgers, fresh-made crinkle-cut fries, frozen custard, craft beer and more. \$ Open

Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 725.222.6730.

★ **STRIPBURGER**—Fashion Show. An all-outdoor restaurant and bar serving burgers, fries, milkshakes and baby cakes on the Las Vegas Strip. \$ Open for lunch and dinner daily. 702.737.8747.

TAP SPORTS BAR—MGM Grand. An impressive selection of local and seasonal craft beers, as well as beer-can chicken, loaded hot dogs and more. \$\$ Su-W, 11 am-11 pm; Th-F, 11 am-midnight; Sa-Su, 9 am-midnight. 702.891.7239.

TILTED KILT PUB & EATERY—The Linq Promenade. A pub and sports bar with a modern Celtic environment and grill food with an Irish twist. \$\$ Open Su-Th, 11 am-2 am; F-Sa, until 3 am. 702.826.2100.

TOBY KEITH'S "I LOVE THIS BAR & GRILL"—Harrah's. Down-home specialties that are favorites of the entertainer, such as pulled pork and fried bologna sandwiches. \$\$ Open Su-Th, 11:30 am-2 am; F-Sa, 11 am-3 am. 702.369.5000.

TODD ENGLISH P.U.B. (PUBLIC URBAN BAR)—Shops at Crystals. A mix of traditional American comfort foods and creative delicacies, with a selection of 30 premium beers. \$\$ Open M-F from 11 am-close; Sa-Su from 9:30 am-close. 866.754.2489.

★ **TWIN PEAKS**—Harmon Corner and Henderson. Generous portions served up by the Twin Peaks Girls. Beer is kept at a cool 29 degrees or colder. \$\$ Open Su-Th, 11 am-1 am; F-Sa, 11 am-2 am. Harmon Corner, 702.795.8946; Henderson, 702.564.1280.

UMAMI BURGER—SLS. Sophisticated burgers created from house-ground premium steak, as well as numerous craft beers. Open Su-Th, 11 am-11 pm; F-Sa until midnight. Beer garden is open until 2 am on F-Sa. 702.761.7614.

Russian

CAFE MAYAKOVSKY—Near Strip. Serves authentic Russian cuisine, from chicken kiev and beef Stroganoff to the more exotic shashlik and langyet steak. Open for lunch and dinner daily. 1775 E. Tropicana Ave., Suite 30, 702.848.1775.

RED SQUARE—Mandalay Bay. Russian-inspired cuisine with an impressive caviar selection and a private vodka vault. \$\$\$\$ Open Su-Th, 4:30-10 pm; F-Sa, 4:30-midnight. 702.632.7200.

Seafood

★ **AQUAKNOX**—The Venetian. 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 nightly from 5:30-10 pm; bar (which serves chilled seafood) open daily from noon-10 pm. 702.414.3772.

BIG SUR OYSTER BAR—South Point. A bright, airy atmosphere in which shrimp, clams, oys-

ters, mussels, lobster, crab, and fresh fish take center stage. \$\$ M-F, noon-midnight; Sa-Su, 11 am-midnight. .

BUBBA GUMP SHRIMP CO.—Harmon Corner. A casual and award-winning seafood restaurant that pays homage to the movie "Forrest Gump." \$\$ Open Su-Th, 11 am-11 pm; F-Sa, until midnight. 702.795.1016.

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-11:30 pm; Su, 11:30 am-10:30 pm. 702.386.8364.

EMERIL'S NEW ORLEANS FISH HOUSE—MGM Grand. Serves a fresh and distinctive blend of Creole/Cajun specialties. \$\$\$ Open for 11:30 am-10 pm daily. 702.891.7374.

HERRINGBONE—Aria. A beachy-chic restaurant with California-inspired coastal cuisine, pristine seafood and responsibly-sourced meat. \$\$\$ Open for lunch and dinner daily; brunch Sa-Su. 702.590.9898.

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 Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 702.792.9222.

LAKESIDE—Wynn. A refined choice for steak, seafood and more by Wynn's Lake of Dreams. \$\$\$\$ Open nightly from 5:30-10:30 pm. 702.770.3310.

LANDRY'S SEAFOOD—Near Strip. One of the nation's most celebrated Gulf Coast seafood restaurants, Landry's Seafood is the perfect dining 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 M-Th, 11 am-9:30 pm; F-Sa, 11 am-10 pm; Su, 11:30 am-9:30 pm. 2610 W. Sahara Ave., 702.251.0101.

LOBSTER ME—Various locations. The world's best lobster roll, served up in the brand's signature brioche bun; also enjoy lobster mac & cheese and lobster ice cream. \$ Open for breakfast, lunch and dinner. Miracle Mile Shops, 702.562.7837; Grand Canal Shoppes, 702.912.0777.

MCCORMICK & SCHMICK'S—Near Strip. This venerable seafood restaurant serves up more than 30 varieties of fresh fish daily. \$\$ Open for lunch, M-F, dinner, nightly. 335 Hughes Center Drive, 702.836.9000.

★ **MASTRO'S OCEAN CLUB**—Shops at Crystals. The freshest in upscale seafood and USDA prime steaks in an intimate and energetic environment. \$\$\$\$ Open for dinner nightly from 5-11 pm; bar open nightly from 4 pm-1 am. 702.798.7115.

RESTAURANTS BY CUISINE

★ **MICHAEL MINA—Bellagio.** Contemporary seafood presented with classical technique. \$\$\$ Open for dinner M-Sa from 5:30-10 pm. 702.693.8865.

★ **OYSTER BAR—Hard Rock Hotel.** Order calamari “fries” with a Sriracha aioli, sweet soy, crushed peanuts and chives; fried oysters and pickles; and a classic pan roast made with a choice of shrimp, crab, lobster or a combination of all. Open Su-Th, 11 am-11 pm and F-Sa, 11 am-2 am. 702.693.5000.

OYSTER BAR—Harrah’s. Oysters prepared six ways, plus high-quality fresh steamers, shrimp, lobster, crab, clam chowder and calamari. Su-Th, 11:30 am-11 pm; F-Sa, 11:30 am-1 am. 702.369.5000.

★ **RICK MOONEN’S RM SEAFOOD—Shoppes at Mandalay Place.** A casual spot for chowder, shellfish platters, sushi gumbo. \$\$\$ Open daily from 11:30 am-11 pm. 702.632.7200.

SEAFOOD SHACK—Treasure Island. Good eats. Cold beers. Shore thing! Market fresh catches of the day, huge shrimp, steamed clams, giant lobster tails and sourdough bowl chowder. \$\$ Open nightly from 5-10 pm. 866.286.3809.

SEARSUCKER—Caesars Palace. Filling and delicious new-American cuisine, courtesy of chef Brian Malarkey. \$\$\$ Open for dinner nightly; happy hour from 4:30-6 pm. 702.866.1800.

TIDES SEAFOOD & SUSHI BAR—Green Valley Ranch. Celebrate the spirit of New Orleans with pan roasts, gumbos, po’ boys and an extensive raw oyster bar. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.617.6800.

Southern

DOUBLE BARREL ROADHOUSE—Monte Carlo. Hearty menu selections and hand-crafted drinks in a venue that rocks. \$\$ M-Sa, 11:30 am-11 pm; Su, 10 am-11 pm. 702.222.7735.

★ **HOUSE OF BLUES RESTAURANT & BAR—Mandalay Bay.** Rock- and blues-themed restaurant serves Southern dishes such as po’ boys and jambalaya, plus live music. Folk art lines walls of the restaurant. Sundays feature the venerable Gospel Brunch. \$\$ Su-Th, 7 am-11 pm; F-Sa, 7 am-midnight. Mandalay Bay, 702.632.7607.

LOLA’S: A LOUISIANA KITCHEN—Downtown. Authentic Cajun food served with gracious southern hospitality. \$\$ Open M-Sa for lunch and dinner. 702.227.5652.

YARDBIRD SOUTHERN TABLE & BAR—Venetian. Pays homage to classic Southern cooking, farm-fresh ingredients and winning hospitality. \$\$ Open Su-Th, 11 am-midnight; F-Sa, until 1 am. 702.297.6541.

Southwestern

MESA GRILL—Shops at Crystals. Bobby Flay’s passionate and innovative Southwestern cui-

sine. \$\$\$ Open for lunch M-F, 11 am-2:30 pm; nightly for dinner, 5-11 pm; brunch Sa-Su, 10:30 am-3 pm. 702.650.5965.

Steaks & Chops

★ **BAZAAR MEAT—SLS.** Chef José Andrés’ celebration of all things carnivorous. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.761.7610.

BISCAYNE STEAK, SEA & WINE—Tropicana. Offers sizzling cuts and fresh seafood in an atmosphere of casual elegance. Complementing its menu is an award-winning wine list. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 800.462.8767.

BLT STEAK—Bally’s. A contemporary steakhouse with more than 300 wines from the regions of Burgundy, Bordeaux, Piedmont, Tuscany and Rioja. Standouts here are the Gruyere-laced popovers, 28-day dry-aged New York strip and the peanut butter chocolate mousse. \$\$\$ Open for dinner nightly. 702.967.7258.

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. 702.932.6631.

CARNEVINO ITALIAN STEAKHOUSE—The Palazzo. Mario Batali’s interpretation of the classic steakhouse “al’ Italiano.” \$\$\$ Open for dinner nightly from 5-11 pm. 702.789.4141.

CENTER CUT STEAKHOUSE—Flamingo. The all-natural premium beef sourced from Aspen Ridge Farms in Colorado comes from cows that are born and raised solely in the United States and are 100 percent hormone and steroid-free. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 702.784.8821.

CHARLIE PALMER STEAK—Four Seasons. A twist on traditional fare in an elegant and understated environment. \$\$\$\$ Open for dinner M-Sa, 5-10:30 pm; lounge M-Sa, 5 pm-midnight. 702.632.5120.

CUT—The Palazzo. Wolfgang Puck’s USDA Prime Nebraska corn-fed, 35-day dry-aged steaks. \$\$\$\$ Open nightly from 5:30-11 pm. 702.607.6300.

DELMONICO STEAKHOUSE—The Venetian. 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. 702.414.3737.

★ **EDGE STEAKHOUSE—Westgate.** Some of the largest cuts of beef available in Las Vegas. \$\$\$ Open for dinner nightly from 5-10 pm. 702.732.5755.

ENVY STEAKHOUSE—Renaissance. From prime bone-in ribeye to savory seared prawns, the choices are endless—and wonderful. \$\$\$ Open daily for breakfast from 6:30-11 am; dinner, 5-10 pm. 3400 Paradise Rd., 702.784.5700.

FIX RESTAURANT & BAR—Bellagio. Feast on fish, meat and poultry, prepared to your exact specifications. \$\$\$ Open for dinner Su-Th, 5-11 pm; F-Sa, 5 pm-midnight. 702.693.8400.

FLEMING’S PRIME STEAKHOUSE & WINE BAR—Various locations. Indulgent, prime-aged steaks are paired with opulent steak companions and the finest selections of wine at this revered steakhouse. \$\$\$ Open for dinner nightly. Town Square, 702.407.0019; 8721 W. Charleston Blvd., 702.838.4774.

GALLAGHER’S STEAKHOUSE—New York-New York. Meat and potatoes from this New York City original. \$\$\$ Open Su-Th, 4-11 pm; F-Sa, 4 pm-midnight. 702.740.6450.

GORDON RAMSAY STEAK—Paris. 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. 877.346.4642.

HANK’S FINE STEAKS—Green Valley Ranch. Impeccable service and quality, with prime steaks and fresh seafood. \$\$\$ Open for dinner nightly from 5 pm. 702.617.7075.

HERITAGE STEAK—Mirage. Chef extraordinaire Tom Colicchio keeps the home fires burning—he perfects the art of cooking over an open flame at this refined steakhouse. \$\$\$ Open for dinner nightly from 5 pm. 702.791.7131.

JEAN GEORGES STEAKHOUSE—Aria. The award-winning Jean-Georges Vongerichten delivers a modern, global approach to a steakhouse, with a menu that features the highest-quality meat. \$\$\$ Open for dinner nightly from 5-10:30 pm. 877.230.2742.

★ **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 nightly from 5-11 pm. 702.388.2220.

★ **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 M-Sa, 5-10 pm; dinner Su, 4-9 pm. 4043 Howard Hughes Parkway, 702.893.2223.

★ **MB STEAK—Hard Rock Hotel.** Brothers David and Michael Morton leverage three generations of devotion to quality, method and flavor in this steakhouse experience. \$\$\$\$ Open 5 pm daily. 702.483.4888.

★ **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. 702.380.7777.

★ **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. 400 E. Flamingo Rd., 702.893.0703.

N9NE STEAKHOUSE—Palms. Celebrity hot spot with a vibrant atmosphere, known for its prime-aged steaks and fresh seafood. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.933.9900.

OLD HOMESTEAK STEAKHOUSE—Caesars Palace. The furthest west outpost of one of New York City's most historic steakhouses. \$\$\$ Open for dinner nightly. 702.731.7560.

★ **OSCAR'S BEEF, BOOZE & BROADS—The Plaza.** Former Mayor Oscar B. Goodman's glamorous steakhouse, built in the Plaza's iconic dome overlooking the Fremont Street Experience. \$\$\$ Open from 5 pm nightly. 702.386.7227.

THE PALM RESTAURANT—Forum Shops at Caesars. An institution since 1993, which has served many celebs. \$\$\$ Open daily from 11:30 am-11 pm. 702.732.7256.

PHIL'S ITALIAN STEAK HOUSE—Treasure Island. Prime cuts of beef served in a contemporary atmosphere. \$\$\$ Open nightly 5-10 pm. 800.944.7444.

★ **PRIME—Bellagio.** The finest-quality meats from renowned chef Jean-Georges Vongerichten. \$\$\$ Open for dinner nightly from 5-10 pm. 702.693.8865.

THE PRIME RIB LOFT—Orleans. Numerous cuts of prime rib, such as the Orleans, English Cut, Cajun Style and the Real Beefeater. \$\$ Open Su-Th, 5-10 pm; F-Sa, until 11 pm. 702.365.7111.

★ **REDWOOD STEAKHOUSE—California.** Classic steak, chops and seafood dishes, as well as dreamy desserts. \$\$\$ Open Su-Tu, 5-10 pm; F-Sa, 5-11 pm. Social hour daily, 4-6 pm. 702.388.2630.

RUTH'S CHRIS STEAK HOUSE—Harrah's. Sizzling steaks enjoyed from your table with a floor-to-ceiling view of the Strip's neon lights. \$\$\$ Open nightly from 5-10:30 pm. 702.693.6000.

THE STEAK HOUSE—Circus Circus. Honored as "The Best Steak House in Las Vegas" for two decades. Reservations recommended. \$\$\$ Open Su-F, 4-10 pm; Sa, 4-11 pm. 702.794.3767.

THE STEAKHOUSE AT CAMELOT—Excalibur. A quintessential steakhouse known for its fine cuts of beef and seafood flown in daily. \$\$\$ Open 5-10 pm nightly. 702.597.7449.

STKLAS VEGAS—Cosmopolitan. A sleek and sexy steakhouse with a bustling centerpiece bar. \$\$\$ Lounge and restaurant open from 5:30 pm nightly. 702.698.7990.

★ **STRIP HOUSE—Planet Hollywood Resort.** A celebration of food for the truly indulgent: decadent steaks, goose-fat fried potatoes and desserts big enough for an army. \$\$\$ Open Su-Th, 5-11 pm; F-Sa, until 11:30 pm. 702.737.5200.

STRIPSTEAK—Mandalay Bay. Three kinds of beef: Certified Angus beef, American Kobe and A5 Japanese Kobe that can be prepared a multitude of ways in two wood-burning grills and six slow-poaching chambers. \$\$\$ Open nightly from 5:30-10:30 pm (lounge opens at 4 pm). 702.632.7414.

SW STEAKHOUSE—Wynn. Dinner is theatre at this modern steakhouse that overlooks Wynn's Lake of Dreams. \$\$\$ Open for dinner nightly from 5:30-10 pm. 702.770.3325.

T-BONES CHOPHOUSE—Red Rock Resort. A meat-lover's mecca with oversized dry-aged prime steaks, signature bone-in meats and fresh fish flown in daily. \$\$\$ Open Su, 5-10 pm; M-Th, 4-10 pm; F-Sa, 5-11 pm. 702.797.7576.

TENDER STEAK & SEAFOOD—Luxor. Only the best cuts of beef and seafood, as well as a must-try exotic meats program. \$\$\$ Open for dinner nightly from 5-11 pm. 702.262.4778.

TOM COLICCHIO'S CRAFTSTEAK—MGM Grand. The James Beard award-winning chef celebrates the flavors of ingredients produced by small family farms and artisanal producers. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.891.7318.

★ **TRIPLE GEORGE—Downtown Grand.** Dine on steaks, seafood, salads and more in a comfortable downtown atmosphere. \$\$ Open M-F, 11 am-10 pm; Sa-Su, 4-10 pm. 702.384.2761.

TWIN CREEKS—Silverton. Creations include American Kobe beef carpaccio and roasted monkfish. \$\$\$ Open Tu-Th 5-10 pm, F-Sa 5-11 pm. 702.263.7777.

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. 702.386.8399.

VOODOO STEAK—Rio. Enjoy premium reserve and dry-aged steaks at this hot spot 50 floors up. \$\$\$ Open nightly from 5-11 pm. 702.777.7800.

Tapas

BARCELONA TAPAS—Artisan. Albondigas, pan-fried dates, croquetas and paella are just some of the dishes at this tapas restaurant. \$\$ Open 11:30 am-10 pm M-Sa; 10 am-10 pm Su. 702.834.3990.

BLUE MARTINI—Town Square. Tapas-style dining and more than 30 premium martinis make for one of the best socializing spots in town. \$ Happy hour nightly from 4-8 pm. 702.949.2583.

DOUBLE HELIX WINE & WHISKEY LOUNGE—Grand Canal Shoppes. Full bar featuring 30 unique wines and 50 whiskeys. Menu features spirit-friendly small plates including cheeseboards, flatbreads, and a range of gourmet comfort foods. \$ Open M-F, 3 pm-midnight; Sa-Su, 11 am-midnight. 702.473.5415.

FLEUR—Mandalay Bay. An imaginative array of international small plates from chef Hubert Keller. \$\$\$ Open M-F, 11 am-10 pm; Sa-Su, 11 am-10:30 pm. 702.632.7200.

JALEO—Cosmopolitan. Cured meats, paella and sangria from a master of Spanish cooking. \$\$\$ Open daily from noon-midnight. 702.698.7950.

JULIAN SERRANO—Aria. Chef Julian Serrano stretches the normal boundaries of small plates. \$\$\$ Open Su-Th, 11:30 am-11 pm; F-Sa, 11:30 am-11:30 pm. 877.230.2742.

SUGARCANE RAW BAR GRILL—Venetian. Global small plates and raw-bar fare meet artisanal cocktails at this hip restaurant. \$\$\$ Open Su-Th, 11 am-1 am; F-Sa, 11 am-2 am. 702.414.2263.

Thai

LEMONGRASS—Aria. Offers a modern interpretation of Thai cuisine. \$\$ Open daily from 11 am-2 am. 877.230.2742.

LOTUS OF SIAM—Near Strip. Chef Siapin Chutima has received worldwide acclaim for her distinctive Thai family recipes. \$\$\$ Lunch: M-F, 11 am-2:30 pm; dinner: nightly from 5:30-10 pm. 953 E. Sahara Ave., 702.735.3033.

SEA: THE THAI EXPERIENCE—Bally's. A unique approach to Thai fusion. \$ Open daily from 11 am-2 am. 702.967.3888.

Other

LIP SMACKING FOODIE TOURS—Visit up to five of Vegas' acclaimed restaurants in just one outing. Taste the most buzzed-about signature dishes. Each stop is a different, unique dining adventure designed for fun and interaction. 888.681.4388.

TIX4 DINNER—Discount buffets and half-price entrees, as well as deep discounts on several commonly sold-out shows, available at all Tix4 Tonight locations: south Strip in the Showcase Mall behind the giant Coke bottle next to MGM Grand and on the sidewalk at Showcase; center Strip inside of Bally's on the corner where Flamingo Road meets the Strip; at the Grand Bazaar Shops at Bally's; Casino Royale next to The Venetian; Fashion Show in front of Neiman Marcus; Circus Circus; Slots-A-Fun; Town Square; and at the Four Queens Hotel. Open daily starting at 10 am. Shows posted at 9:30 am. 800.269.8499.

RESTAURANTS BY PROPERTY

★ Red stars denote Menu Guide advertisers.

Aria

BARDOT BRASSERIE—French. Classic French cuisine with modern touches, courtesy chef Michael Mina. \$\$\$ Open for dinner from 5 pm nightly; happy hour nightly from 5-7 pm; brunch Sa-Su from 10 am-2 pm. 702.590.8610.

BARMASA—Japanese/Sushi. Sushi, sashimi and Japanese specialties from acclaimed chef Masayoshi Takayama. \$\$\$ Open for dinner nightly from 5-11 pm. 877.230.2742.

BLOSSOM—Chinese. Celebrates the richness of Chinese culture with delicate details punctuated by non-traditional vibrant colors. \$\$\$ Open for dinner nightly from 5:30-10:30 pm. 877.230.2742.

BURGER LOUNGE—American. An eco-conscious burger lounge that uses non-GMO and sustainable ingredients, such as grass-fed beef, organic cheeses and house-made dressings. \$ Open daily from 11 am-11 pm. 866.359.7757.

CARBONE—Italian. Pays homage to the Italian-American restaurants of the mid-20th century—an era of glamour, showmanship and tableside service. \$\$\$ Open M-Sa, 5-10:30 pm. 877.230.2742.

FIVE50 PIZZA BAR—Pizza. James Beard award-winner Shawn McClain puts his spin on classic East Coast-style pizza. The restaurant's title refers to the perfect temperature for cooking a pizza to perfection. \$\$ Open for lunch and dinner daily. 877.230.2742.

HERRINGBONE—Seafood. A beachy-chic restaurant with California-inspired coastal cuisine, pristine seafood and responsibly-sourced meat. \$\$\$ Open for lunch and dinner daily; brunch Sa-Su. 702.590.9898.

JAVIER'S—Mexican. Hand-shaken margaritas made with one of the restaurant's selection of premium tequilas, and fine Mexican cuisine. \$\$\$ Open daily from 11:30 am-midnight. 702.590.3637.

JEAN GEORGES STEAKHOUSE—Steaks & Chops. The award-winning Jean-Georges Vongerichten delivers a modern, global approach to a steakhouse, with a menu that features the highest-quality meat. \$\$\$ Open for dinner nightly from 5-10:30 pm. 877.230.2742.

JULIAN SERRANO—Tapas. Chef Julian Serrano stretches the normal boundaries of small plates, featuring both traditional and innovative interpretations of Spanish fare. \$\$\$ Open Su-Th, 11:30 am-11 pm; F-Sa, 11:30 am-11:30 pm. 877.230.2742.

LEMONGRASS—Thai. Offers a modern interpretation of Thai cuisine. \$ Open daily from 11 am-2 am. 877.230.2742.

SAGE—American. Spotlights farm-to-table produce, artisanal meats and sustainable seafood

with a strong emphasis on simple, clean flavors presented in a modern artful way. \$\$\$ Dinner from 5-11 pm nightly. 877.230.2742.

TETSU TEPPAN GRILL—Japanese. Fine Japanese teppan grilling from famed Chef Masa Takayama. Inside barMASA. \$\$\$ Open for dinner Th-Tu, 5-11 pm. 702.590.8580.

Artisan

BARCELONA TAPAS—Tapas. Albondigas, pan-fried dates, croquetas and paella are just some of the dishes at this tapas restaurant. \$ Open 11:30 am-10 pm M-Sa; 10 am-10 pm Su. 702.834.3990.

Bally's

BLT STEAK—Steaks & Chops. A contemporary steakhouse with more than 300 wines from the regions of Burgundy, Bordeaux, Piedmont, Tuscany and Rioja. Standouts here are the Gruyere-laced popovers, 28-day dry-aged New York strip and the peanut butter chocolate mousse. \$\$\$ Open for dinner nightly. 702.967.7258.

SEA: THE THAI EXPERIENCE—Thai. A unique approach to Thai fusion. \$ Open daily from 11 am-2 am. 702.967.3888.

TEQUILA TAQUERIA—Mexican. Authentic Mexican dishes plus a selection of 43 tequilas and 10 Mexican beers. \$ Open for lunch and dinner daily. Open Su-Th, noon-3 pm; F-Sa, until 6 am. 702.765.0000.

Bellagio

CAFÉ BELLAGIO—American. This casual spot offers a serene and intimate setting. \$ Open 24 hours. 702.693.7356.

FIX RESTAURANT & BAR—Steaks & Chops. Feast on fish, meat and poultry, prepared to your exact specifications. \$\$\$ Open for dinner Su-Th, 5-11 pm; F-Sa, 5 pm-midnight. 702.693.8400.

★ **HARVEST—American.** Pays homage to the origin of food, with farm-fresh ingredients and naturally-raised products. \$\$\$ Open for dinner nightly. 702.693.8865.

JASMINE—Chinese. Cantonese, Szechwan and Hunan cuisine made even more remarkable by chef Philip Lo. \$\$\$ Open for dinner nightly from 5:30-10 pm. 702.693.8865.

★ **LAGO—Italian.** Small plates masterfully created by chef Julian Serrano. \$\$\$ Open for lunch and dinner daily. 702.693.8865.

LE CIRQUE—French. This contemporary French cuisine is rivaled only by its jewel-box setting. \$\$\$ Open Tu-Su from 5-10 pm. 702.693.8865.

★ **MICHAEL MINA—Seafood.** Contemporary seafood presented with classical technique. \$\$\$ Open for dinner M-Sa from 5:30-10 pm. 702.693.8865.

NOODLES—Chinese. Cuisine and design inspired by the traditional noodle kitchens of Asia. \$ Open daily, 11 am-2 am; dim sum available, F-Su, 11 am-3 pm. 702.693.7111.

★ **PICASSO—French.** Ponder the prestigious works of the legendary artist and savor edible masterpieces. \$\$\$ Open for dinner W-M from 5:30-9:30 pm. 702.693.8865.

★ **PRIME—Steaks & Chops.** The finest-quality meats from renowned chef Jean-Georges Vongerichten. \$\$\$ Open for dinner nightly from 5-10 pm. 702.693.8865.

TODD ENGLISH'S OLIVES—Mediterranean. 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. 702.693.8865.

YELLOWTAIL JAPANESE RESTAURANT & LOUNGE—Japanese. A mix of traditional and modern Japanese cuisine overlooking Lake Bellagio. \$\$\$ Open for dinner M-Th from 5-10 pm; lounge open until 11 pm. Dinner F-Su from 5-11 pm; lounge open until midnight. 702.730.3900.

Caesars Palace

BEIJING NOODLE NO. 9—Chinese. A casual noodle shop with mouthwatering soups, dim sum and noodle and rice dishes. \$ Open daily from 11 am-10:30 pm. 877.346.4642.

GORDON RAMSAY PUB & GRILL—Pubs & Grills. Contemporary casual restaurant and bar with 36 beers on tap. \$\$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.731.7410.

MESA GRILL—Southwestern. Bobby Flay's passionate and innovative Southwestern cuisine. \$\$\$ Open for lunch M-F, 11 am-2:30 pm; nightly for dinner, 5-11 pm; brunch Sa-Su, 10:30 am-3 pm. 702.650.5965.

MR CHOW—Chinese. This luxurious eatery has taken the world by storm with its eclectic design and energetic atmosphere. Dishes are served family style to encourage exploration. \$\$\$ Open for dinner nightly. 702.731.7888.

NOBU—Japanese. The largest Nobu restaurant in the world, and the only location in the country to offer teppanyaki tables. \$\$\$ Open for dinner nightly. 702.785.6628.

OLD HOMESTEAK STEAKHOUSE—Steaks & Chops. The furthest west outpost of one of New York City's most historic steakhouses. Signature items include the 32-ounce Gotham rib steak on the bone and the Butcher's Burger. \$\$\$ Open for dinner nightly. 702.731.7560.

PAYARD PATISSERIE & BISTRO—French. Decadent creations from a master, third-generation French pastry chef. \$ Open for breakfast and lunch, 6:30 am-2:30 pm daily; F-Sa, open 24 hours. Payard Express open 24 hours daily. 877.346.4642.

RAO'S—Italian. The Rao family's simple and authentic Southern Neapolitan Italian cuisine. \$\$\$ Open for dinner Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 877.346.4642.

RESTAURANT GUY SAVOY—French. The only restaurant in the United States in which to experience the elegant cuisine of Guy Savoy. Choose from an à la carte menu or a number of tasting menus. \$\$\$\$ Open for dinner W-Su, 5:30-9:30 pm. 702.731.7286.

SEARSUCKER—Seafood. Filling and delicious new-American cuisine, courtesy of chef Brian Malarkey. \$\$\$ Open for dinner nightly; happy hour from 4:30-6 pm. 702.866.1800.

California

★ **CALIFORNIA NOODLE HOUSE—Pan-Asian.** A collection of delectable dishes from the kitchens of Asia, such as beef chow fun, pad Thai and tom kha gia. \$\$ Open F-M, 4-10 pm. 702.385.3232.

★ **REDWOOD STEAKHOUSE—Steaks & Chops.** Classic steak, chops and seafood dishes, as well as dreamy desserts. \$\$\$ Open Su-Tu, 5-10 pm; F-Sa, 5-11 pm. Social hour daily, 4-6 pm. 702.388.2630.

Chinatown

RAKU JAPANESE CHARCOAL GRILL—Japanese. Las Vegas' favorite Japanese restaurant, a five-time James Beard semi-finalist, that imports all of its charcoal and condiments directly from Japan and uses the freshest ingredients available. Open M-Sa, 6 pm-3 am. 702.367.3511.

SUSHI KAYA—Japanese/Sushi. Flawless, expertly prepared, all-you-can eat sushi. Open daily from 11:30 am-3 am (last call at 2 am). 4355 Spring Mountain Road, 702.257.9496.

YUI EDOMAE SUSHI—Japanese. This stunning Japanese and sushi restaurant is the only Nevada eatery to be chosen as one of Bon Appetit's 50 Best New Restaurants of 2016. \$\$\$ Open M-Sa, 6-10:30 pm. 3460 Arville St., 702.202.2408.

Circus Circus

THE STEAK HOUSE—Steaks & Chops. Honored as "The Best Steak House in Las Vegas" for two decades. Reservations recommended. \$\$\$ Open Su-F, 4-10 pm; Sa, 4-11 pm. 702.794.3767.

Cosmopolitan

★ **BEAUTY & ESSEX—American.** Small plates in a pawn shop-turned-jewel box space, where "Chopped" star and chef Chris Santos works his culinary magic. \$\$\$ Su, Tu-Th, 5 pm-midnight; M, F-Sa, 5 pm-1 am. 702.737.0707.

CHINA POBLANO—Chinese. Mixes chef José Andrés' personal take on Chinese and Mexican

cuisines. \$\$\$ Open daily from 11:30 am-11:30 pm. 702.698.7900.

D.O.C.G. ENOTECA—Italian. A modern wine bar that serves pizza, pasta, artisanal cheese and chocolate. \$\$ Open for dinner, 5:30-11 pm nightly. 702.698.7920.

EGGSLUT—American. Inspired by a true love for eggs, this fun restaurant puts a unique spin on the breakfast sandwich. \$ M, W-F; 7 am-7 pm; Tu, Sa-Su, 2 am-7 pm. 702.698.2334.

★ **ESTIATORIO MILOS—Greek.** Fine Greek cuisine, with an emphasis on seafood. \$\$\$ Open for lunch daily from noon-3:45 pm; dinner Su-Th, 4-11 pm; dinner F-Sa, 4 pm-midnight. 702.698.7930.

THE HENRY—American. Revamps old-school classics and tried-and-true drinks. \$\$ Open 24 hours. 702.698.7980.

HOLSTEINS—Pubs & Grills. A burger concept with an emphasis on fresh, natural and organic ingredients. \$ Open daily from 11 am-midnight and for late-night dining F-Sa & M, midnight-2 am. 702.698.7940.

JALEO—Tapas. The most indulgent cured meats, paella and sangria you've ever tasted, from a master of Spanish cooking. \$\$\$ Open daily from noon-midnight. 702.698.7950.

MOMOFUKU—Pan-Asian. Dine on David Chang's fusion of American, Japanese and Korean fare that includes steam buns and noodles. Open daily 5:30-10:30 pm. 702.698.2663.

ROSE.RABBIT.LIE—American. A modern-day supper club with tastes of French, Mediterranean and American influences. \$\$\$ Open for dinner from 6 pm W-Sa. 877.893.2003.

SCARPETTA—Italian. This Italian restaurant offers a regional Italian menu combining simplicity of Italy's cucina rustica with the refined flavors of fine cuisine. \$\$\$ Open nightly from 6-11 pm. 702.698.7960.

SECRET PIZZA—Pizza. This hidden gem (literally) has the feel of a small, corner New York pizza shop. \$ Open Su, Tu-Th, 11 am-4 am; M, F-Sa, until 5 am. 702.698.7860.

STK LAS VEGAS—Steaks & Chops. A sleek and sexy steakhouse with a bustling centerpiece bar. \$\$\$ Lounge and restaurant open from 5:30 pm nightly. 702.698.7990.

ZUMA—Japanese. Zuma brings a Japanese izakaya to the Las Vegas Strip. Try dishes such as sea bass and sashimi with yuzu, or head to the sushi counter for wagyu beef with ginger and caviar. The robata offers up spicy beef tenderloin with sesame and red chili as well as sweet soy glazed chicken wings. Open daily 5:45-11 pm. 702.698.2199.

The Cromwell

GIADA—Italian. Delightful light and flavorful cuisine from Food Network star Giada De Laurentiis, from a perch overlooking the mid-Strip. \$\$\$ Open for breakfast, lunch M-Th; brunch F-Su; dinner nightly. 855.442.3271.

The D

AMERICAN CONEY ISLAND—American. Legendary treat from the family owned iconic eatery—the ultimate Coney dog restaurant. \$ Open 24 hours. 702.388.2400.

★ **JOE VICARI'S ANDIAMO ITALIAN STEAKHOUSE—Steaks & Chops.** 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 nightly from 5-11 pm. 702.388.2220.

Delano

DELLA'S KITCHEN—American. An elegant combination of classics, comfort food and seasonal specialties centered around fresh, locally sourced ingredients. \$\$ Open daily from 6:30 am-2 pm. 702.632.4444.

★ **RIVEA—Mediterranean.** Alain Ducasse's stunning eatery takes a page from menu offerings in the French-Italian Riviera; its color palette draws in maritime blues and yellows, with mahogany banquettes inspired by yachts in Venice. \$\$\$ Open for dinner nightly. 702.632.9500.

Downtown Grand

FREEDOM BEAT—American. Head on a culinary road trip through Madison, Wisconsin; Austin, Texas; the Colorado Rockies and America's Heartland. \$\$ Open 24 hours. Downtown Grand, 702.719.5315.

PIZZA ROCK—Pizza. Gourmet pizzas in a variety of styles, artisan cocktails and craft beers in an artistic and energetic space. \$\$ Open for lunch and dinner daily. 702.385.0838.

★ **TRIPLE GEORGE—Steaks & Chops.** Dine on steaks, seafood, salads and more in a comfortable downtown atmosphere. \$\$ Open M-F, 11 am-10 pm; Sa-Su, 4-10 pm. 702.384.2761.

Downtown Las Vegas

CANTINA LAREDO—Mexican. Modern Mexican cuisine made from authentic recipes and the freshest ingredients. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.202.4511.

CARSON KITCHEN—American. One of downtown Las Vegas' brightest dining gems, thanks to the genius of chef Kerry Simon. Open Su-W, 11:30 am-10 pm; Th-Sa, 11:30 am-11 pm. 702.473.9523.

CHICAGO JOE'S—Italian. Feel like someone's in the kitchen cooking especially for you—that's

RESTAURANTS BY PROPERTY

literally the case at this intimate residence with old-world charm. Reservations recommended. Tu-F, 11 am-10 pm; Sa, 5-10 pm. 702.382.5637.

LOLA'S: A LOUISIANA KITCHEN—Southern.

Authentic Cajun food served up with gracious southern hospitality. \$\$ Open M-Sa for lunch and dinner. 702.227.5652.

RACHEL'S KITCHEN—American.

Wholesome, high-quality meals at a price that won't break the bank. \$ Open M-F, 7 am-3 pm. 150 N. Las Vegas Blvd., 702.778.8800.

Downtown Summerlin

WOLFGANG PUCK BAR & GRILL—American.

A modern bar and grill concept, with the casual elegance of California dining. \$\$ Open for lunch, dinner and late-night dining. 702.202.6300.

Encore

ANDREA'S—Pan-Asian. Flawless Asian cuisine from chef Joseph Elevado. \$\$\$\$ Open Su-Th, 6-10:30 pm; F-Sa, 6-11:30 pm. 702.770.5340.

JARDIN—American. A new take on American classics are served up at this restaurant dedicated to sustainable sourcing and inspired by each season's bounty. \$\$\$ Su-Th, 7 am-11 pm; F-Sa, until 1 am. 702.770.3463.

SINATRA—Italian. Chef Theo Schoenegger's culinary salute to Ol' Blue Eyes. \$\$\$\$ Open for dinner nightly from 5:30-10:30 pm. 702.770.5320.

WAZUZU—Pan-Asian. Exotic offerings inspired by Chinese, Japanese and Thai cuisine. Enjoy them beneath the bold, 27-foot-long crystal dragon, made of 90,000 individual crystals. \$\$\$\$ Open for lunch and dinner daily. 702.770.3463.

Excalibur

DICK'S LAST RESORT—Pubs & Grills. Rowdy, in-your-face, down-to-Earth cuisine. \$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.597.7991.

DRENCHED BAR & GRILL—American. A sunny poolside dining experience with casual American fare and a full-service bar. \$\$ M-Th, 11 am-5 pm; F-Su, 10 am-6 pm. 702.597.7288.

THE STEAKHOUSE AT CAMELOT—Steaks & Chops. A quintessential steakhouse known for its fine cuts of beef and seafood flown in daily. \$\$\$ Open 5-10 pm nightly. 702.597.7449.

Fashion Show

CAPITAL GRILLE—Steaks & Chops. 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. 702.932.6631.

★ **EL SEGUNDO SOL—Mexican.** Street tacos and authentic Mexican fare, with a private tequila tasting room. \$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.258.1211.

GRIMALDI'S PIZZERIA—Pizza. A name synonymous with the world's best coal-fired, New York-style thin-crust pizzas. \$\$ Open M-Sa, 11 am-9 pm; Su, 11 am-7 pm. 702.778.8777.

KONA GRILL—Japanese/Sushi. Modern-American favorites created from scratch and a full sushi kitchen. \$\$ Open daily from 11 am-midnight; late-night happy hour from 9 pm-midnight. 702.850.2980.

MAGGIANO'S LITTLE ITALY—Italian. Rustic Italian dishes served on red-and-white checkered tablecloths. \$\$ Open daily from 11 am-11 pm. Also located in Downtown Summerlin. 702.732.2550.

RA SUSHI—Japanese/Sushi. An eclectic menu of sushi, along with tempura and teriyaki. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 702.696.0008.

★ **STRIPBURGER—Pubs & Grills.** 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. 702.737.8747.

Flamingo

CARLOS 'N' CHARLIE'S—Mexican. A fun, high-energy restaurant for partiers, modeled after its predecessor in Acapulco, Mexico. \$\$ Open daily from 8 am-2 am. 702.522.9254.

CENTER CUT STEAKHOUSE—Steaks & Chops. The all-natural premium beef sourced from Aspen Ridge Farms in Colorado comes from cows that are born and raised solely in the United States and are 100 percent hormone and steroid-free. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 702.784.8821.

JIMMY BUFFETT'S MARGARITAVILLE—American. A multilevel entertainment venue with a nautical-themed restaurant, five bars and live entertainment nightly. \$\$ Su-Th, 8 am-1 am; F-Sa, 8 am-2 am. 702.733.3302.

Forum Shops at Caesars

BORDER GRILL—Mexican. Discover bold Mexican fare by chefs Mary Sue Miliken and Susan Feniger. \$\$ Open for lunch and dinner daily. 702.854.6700.

CARMINE'S—Italian. Large platters designed for sharing and signature pastas epitomize the family theme. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.473.9700.

IL MULINO NEW YORK—Italian. 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. 702.492.6000.

JOE'S SEAFOOD, PRIME STEAK & STONE CRAB—Seafood. Features an extensive selection of seafood, flown in fresh daily, to complement the world's finest Florida Stone Crab claws. \$\$\$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 702.792.9222.

THE PALM RESTAURANT—Steaks & Chops. An institution since 1993, which has served many celebs. \$\$\$\$ Open daily from 11:30 am-11 pm. 702.732.7256.

PLANET HOLLYWOOD RESTAURANT—American. Decor highlights some of the world's most valuable and authentic movie and television memorabilia. \$\$ Open Su-Th, 9 am-11 pm; F-Sa, 9 am-midnight. 702.791.7827.

SPAGO—American. The Las Vegas incarnation of the Beverly Hills hotspot shows why Wolfgang Puck is chef to the stars. \$\$\$ Open for lunch and dinner Su-Th, 11 am-11 pm; F-Sa, until midnight. 702.369.6300.

SUSHI ROKU—Japanese/Sushi. Los Angeles transplant notable for its modern Japanese fare and Zen-like atmosphere. Reservations recommended. \$\$\$ Open Su-Th, noon-11 pm; F-Sa, until midnight. 702.733.7373.

★ **TREVI—Italian.** 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. 702.735.4663.

Four Seasons

CHARLIE PALMER STEAK—Steaks & Chops. A twist on traditional fare in an elegant and understated environment. \$\$\$\$ Open for dinner M-Sa, 5-10:30 pm; lounge M-Sa, 5 pm-midnight. 702.632.5120.

Fremont

★ **SECOND STREET GRILL—Pan-Asian.** Hawaiian fusion meets Pacific Rim cuisine in the form of succulent steaks, fresh seafood and poultry. Open Th-M from 5-10 pm. 702.385.3232.

Gold Coast

PING PANG PONG—Chinese. Specialty dishes from the various provinces of China. \$\$ Open daily for dim sum lunch, 10 am-3 pm; dinner, 5 pm-3 am. 702.367.7111.

Golden Nugget

CADILLAC MEXICAN TEQUILA & KITCHEN BAR—Mexican. Mexican food and more than 70 boutique tequila selections make this dining experience unforgettable. \$\$ Open M-F, 11 am-1 am; Sa, 9 am-1 am; Su, 9 am-midnight. 702.386.8169.

CHART HOUSE—Seafood. 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-11:30 pm; Su, 11:30 am-10:30 pm. 702.386.8364.

CLAIM JUMPER—American. Hearty portions of your favorite comfort foods. Lunch and dinner: Daily. 128 E. Fremont St., Carson Tower, 702.386.8238.

GROTTO ITALIAN RISTORANTE—Italian. A menu that takes its inspiration from the Amalfi Coast of Italy. \$\$ Open daily from 11:30 am-10:30 pm; open for pizza until midnight. 702.386.8341.

LILLIE'S ASIAN CUISINE—Pan-Asian. A contemporary yet casual ambience reflects the menu of Pan-Asian dishes. \$\$ Open daily from 5 pm-midnight. 702.386.8131.

RED SUSHI—Japanese/Sushi. Fresh sushi and sashimi, plus Japanese sake and beer selections. \$\$ Open daily from 4-11 pm. 702.385.7111.

VIC & ANTHONY'S—Steaks & Chops. Enjoy high-quality menu selections such as Bone-In Ribeye and Australian Rock Lobster. \$\$\$ Open for dinner nightly from 5-11 pm. 702.386.8399.

Grand Canal Shoppes

CANALETTO—Italian. Chef Gianpaolo Putzu recreates the unique flavors of Venice, drawing from his repertoire of regional recipes. \$\$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.733.0070.

CANONITA—Mexican. 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, 8 am-10 pm; F-Sa, 8 am-11 pm. 702.414.3773.

DOUBLE HELIX WINE & WHISKEY LOUNGE—Tapas. Full bar featuring 30 unique wines and 50 whiskeys. Menu features spirit-friendly small plates including cheeseboards, flatbreads, and a range of gourmet comfort foods. \$ Open M-F, 3 pm-midnight; Sa-Su, 11 am-midnight. 702.473.5415.

GRIMALDI'S PIZZERIA—Pizza. A name synonymous with the world's best coal-fired, New York-style thin-crust pizzas. \$\$ Open M-Th, 11 am-midnight; F-Su, 11 am-2 am. 702.754.3448.

LOBSTER ME—Seafood. The world's best lobster roll, served up in the brand's signature brioche bun; also enjoy lobster mac & cheese and lobster ice cream. \$ Open for breakfast, lunch and dinner. 702.912.0777.

OTTO—Pizza. A casual eatery serving Italian fare such as homemade salami, artisan gelato, panini and regional Italian specialties. \$\$ Open daily from 11 am-11 pm. 702.677.3390.

SUSHISAMBA—Pan-Asian. 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. 702.607.0700.

TABLE 10—American. 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. 702.607.6363.

TINTORETTO—Italian. A bakery and mercado with Italian espressos and cappuccinos, fine wines, jellies and jams, virgin olive oils and pastas. \$ Open daily from 7 am-1 am. 702.414.3400.

TRATTORIA REGGIANO—Italian. Offers the feel of an authentic Italian street side café. \$\$ Open daily from 10 am-midnight. 702.369.2053.

ZEFFIRINO—Italian. 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. 702.414.3500.

Green Valley Ranch

BORRACHA—Mexican. Mexican-inspired dishes; decor is a nod to the Day of the Dead. \$\$ Open Su-Th, 4-10 pm; F-Sa, 4-11 pm. 702.617.7075.

BOTTIGLIA—Italian. Savory and sophisticated rustic Italian fare. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 702.617.7075.

HANK'S FINE STEAKS—Steaks & Chops. Impeccable service and quality, with prime steaks and fresh seafood. \$\$\$ Open for dinner nightly from 5 pm. 702.617.7075.

PIZZA ROCK—Pizza. Gourmet pizzas in a variety of styles, artisan cocktails and craft beers in an artistic and energetic space. \$\$ Open for lunch and dinner daily. 702.616.2996.

TIDES SEAFOOD & SUSHI BAR—Seafood. Celebrate the spirit of New Orleans with pan roasts, gumbo, po' boys and an extensive raw oyster bar. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702.617.6800.

Hard Rock Hotel

CULINARY DROPOUT—Pubs & Grills. Amped-up pub-style appetizers and unique antipasti offerings showcasing hard-to-find meats, cheeses, and vegetables. \$\$ Open M-Th, 11 am-11 pm; F, 11 am-midnight; Sa, 10 am-midnight; Su, 10 am-11 pm. 702.522.8100.

FU ASIAN KITCHEN—Chinese. Brings good fortune to its patrons with tantalizing dishes. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 4555 Paradise Road, 702.522.8188.

★ **MB STEAK—Steaks and Chops.** Brothers David and Michael Morton leverage three generations of devotion to quality, method

and flavor in this steakhouse experience. \$\$\$ Open 5 pm daily. 702.483.4888.

MR. LUCKY'S 24/7—American. A rockin' coffee shop that's the ultimate people-watching spot. \$ 24 hours. 702.693.5592.

★ **NOBU—Japanese.** Exotic seafood and sushi courtesy chef and owner Nobu Matsuhisa. \$\$\$ Open Su-Th, 6-10 pm; F-Sa, 6-11 pm. 702.693.5090.

★ **OYSTER BAR—Seafood.** Order calamari "fries" with a Sriracha aioli, sweet soy, crushed peanuts and chives; fried oysters and pickles; and a classic pan roast made with a choice of shrimp, crab, lobster or a combination of all. Open Su-Th, 11 am-11 pm and F-Sa, 11 am-2 am. 702.693.5000.

★ **PINK TACO—Mexican.** Puts a California spin on traditional Mexican dishes. \$\$ Open Su-Th, 11 am-10 pm; F, 11 am-late night; Sa, 10 am-late night; Su, 10 am-10 pm. 702.693.5525.

Harmon Corner

BUBBA GUMP SHRIMP CO.—Seafood. A casual and award-winning seafood restaurant that pays homage to the movie "Forrest Gump." \$\$ Open Su-Th, 11 am-11 pm; F-Sa, until midnight. 702.795.1016.

RAINFOREST CAFE—American. Step through a 10,000-gallon aquarium into a tropical paradise with mouth-watering foods. \$ Open Su-Th, 9 am-11 pm; F-Sa, 9 am-midnight. 702.891.8580.

★ **TWIN PEAKS—Pubs & Grills.** Generous portions served up by the Twin Peaks Girls. Beer is kept at a cool 29 degrees or less. \$\$ Open Su-Th, 11 am-1 am; F-Sa, 11 am-2 am. Harmon Corner, 702.795.8946; Henderson, 702.564.1280.

Harrah's

OYSTER BAR—Seafood. Oysters prepared six ways, plus high-quality fresh steamers, shrimp, lobster, crab, clam chowder and calamari. Su-Th, 11:30 am-11 pm; F-Sa, 11:30 am-1 am. 702.369.5000.

RUTH'S CHRIS STEAK HOUSE—Steaks & Chops. Sizzling steaks enjoyed from your table with a floor-to-ceiling view of the Strip's neon lights. \$\$\$ Open nightly from 5-10:30 pm. 702.693.6000.

TOBY KEITH'S "I LOVE THIS BAR & GRILL"—Pubs & Grills. Down-home specialties that are favorites of the entertainer, such as pulled pork and fried bologna sandwiches. \$\$ Open Su-Th, 11:30 am-2 am; F-Sa, 11 am-3 am. 702.369.5000.

RESTAURANTS BY PROPERTY

Hawaiian Marketplace

ROCK & REILLY'S—Irish. An Irish pub serving breakfast, lunch and dinner, as well as a huge whiskey menu. \$\$ Open 24 hours. 702.805.2777.

Hooters

HOOTERS RESTAURANT—American. Great wings in a casual atmosphere, served by Hooters Girls. \$ Open 24 hours. Hooters Casino Hotel, 866.LV.HOOTERS.

The Linq

GUY FIERI'S VEGAS KITCHEN & BAR—American. Bold flavors and unique twists on traditional American dishes, from the well-traveled host of "Diners, Drive-ins and Dives." \$\$\$ Open daily from 10 am-2 am. 702.794.3139.

★ **HASH HOUSE A GO GO—American.** Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$ Open 24 hours. 702.254.4646.

The Linq Promenade

BROOKLYN BOWL—American. Blue Ribbon cuisine by the Bromberg brothers, in the form of tasty salads, jumbo sandwiches and the best fried chicken in town. Selections can be enjoyed in the bowling alley, in the concert area or wherever you wish throughout the property. \$\$ Open for lunch and dinner daily. 702.862.2695.

CHAYO MEXICAN KITCHEN + TEQUILA BAR—Mexican. Modern, fun and uninhibited Mexican food and drink. \$\$ Su-Th, 9 am-midnight; F-Sa, 9 am-late. 702.691.3773.

FLOUR & BARLEY—Pizza. Brick oven pizza with fresh whole milk mozzarella and house-made toppings, as well as barrel-aged cocktails and an extensive craft beer program. \$\$ Open daily from 11 am-midnight. 702.430.4435.

GORDON RAMSAY FISH & CHIPS—British. Bringing a taste of Britain to America, Gordon Ramsay's takeaway-style British restaurant features his signature fish and chips, bangers and mash, chicken planks and hearty seafood chowder. \$ Open from 11 am-11 pm daily. 702.322.0529.

HAUTE DOGGERY—American. Hot dogs go fancy here, with toppings such as smoked bacon, aged goat cheddar cheese and garlic chive aioli. \$ Open Su-Th, 10 am-midnight; F-Sa, until 2 am. 702.430.4435.

OFF THE STRIP—American. A classic bistro and bar with amazing comfort-food selections, three bars and genuine, personalized service. \$\$ Open 24 hours. 702.331.6800.

TILTED KILT PUB & EATERY—Pubs & Grills.

A pub and sports bar with a modern Celtic environment and grill food with an Irish twist. \$\$ Open Su-Th, 11 am-2 am; F-Sa, until 3 am. 702.826.2100.

VIRGIL'S REAL BARBECUE—Barbecue.

A genuine taste of the South includes Texas beef brisket, Carolina pulled pork and Memphis pork ribs and chicken, all housed in a two-story restaurant with three bars and three patios. \$\$ Open Su-Th, 11 am-1 am; F-Sa 11 am-2 am. 702.389.7400.

Lucky Dragon

PEARL OCEAN—Chinese. Dim sum galore comes out of the kitchen at Pearl Ocean. Guests can head to the live seafood room to pick out their delicacies next to the dining room as well. \$\$ M-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 702-579-1287.

PHOENIX—Chinese. One of the most exclusive Chinese restaurants in Las Vegas features Kuro-butu pork, deer tendon, abalone and more at its 60 seats. Open daily from 5-10 pm and F-Sa to 11 pm. 702.371.4976.

Luxor

PUBLIC HOUSE—Pubs & Grills. A 7,000-square-foot contemporary restaurant with innovative upscale American fare. \$\$ Open M-Th, 4 pm-midnight; F-Sa, 11 am-1 am; Su, 11 am-midnight. 702.262.4525.

RICE & COMPANY—Pan-Asian. A sushi bar and lounge with contemporary Chinese and Japanese cuisine. \$\$ Open nightly from 5-11 pm. 702.262.4772.

TACOS & TEQUILA—Mexican. Modern and traditional Mexican cuisine in a high-energy atmosphere. \$\$ Open daily from 11 am-11 pm. 702.262.5225.

TENDER STEAK & SEAFOOD—Steaks & Chops.

Only the best cuts of beef and succulent seafood, as well as a must-try exotic meats program. \$\$\$ Open for dinner nightly from 5-11 pm. 702.262.4778.

Mandalay Bay

AUREOLE—French. Charlie Palmer's menu of seasonal dishes features artisan dry-aged beef and fresh seafood. \$\$\$\$ Open nightly from 5:30-10:30 pm. 702.632.7401.

BORDER GRILL—Mexican. Discover bold Mexican fare by chefs Mary Sue Miliken and Susan Feniger. \$\$ Open for lunch and dinner daily. 702.632.7403.

CITIZENS—American. A creative approach to classic American dishes. \$\$ Open 24 hours. 702.632.9200.

FLEUR—Tapas. An imaginative array of international small plates from chef Hubert Keller. \$\$\$ Open M-F, 11 am-10 pm; Sa-Su, 11 am-10:30 pm. 702.632.7200.

★ **FOUNDATION ROOM—American.** Breathtaking views and cuisine from high atop Mandalay Bay. \$\$\$ Lounge opens nightly at 5 pm; dining room at 6 pm. 702.632.7631.

★ **HOUSE OF BLUES RESTAURANT & BAR—Southern.** Rock- and blues-themed restaurant serves Southern dishes such as po' boys and jambalaya, plus live music. Folk art lines walls of the restaurant. Sundays feature the venerable Gospel Brunch. \$\$ Su-Th, 7 am-11 pm; F-Sa, 7 am-midnight. Mandalay Bay, 702.632.7607.

KUMI—Japanese. A revolutionary fusion of authentic Japanese recipes, sushi and modern Korean-American dishes from superstar chef Akira Back. \$\$\$ Open for dinner nightly. 702.632.9100.

★ **LIBERTINE SOCIAL—Pubs & Grills.** This next-generation gastropub stirs up innovative cocktails and puts a twist on traditional American bar food. \$\$ Open M-Su, 5-11 pm. 702.632.7558.

LUPO BY WOLFGANG PUCK—Italian. Wolfgang Puck's first Italian restaurant offers turn-of-the-century antique furnishings and rich and savory dishes. \$\$ Open for dinner nightly. 702.632.7410.

RED SQUARE—Russian. Russian-inspired cuisine with an impressive caviar selection and a private vodka vault. \$\$\$\$ Open Su-Th, 4:30-10 pm; F-Sa, 4:30-midnight. 702.632.7200.

STRIPSTEAK—Steaks & Chops. Three kinds of beef: Certified Angus Beef, American Kobe and 'A5' Japanese Kobe that can be prepared a multitude of ways in two wood-burning grills and six slow-poaching chambers. \$\$\$ Open nightly from 5:30-10:30 pm (lounge opens at 4 pm). 702.632.7414.

Mandarin Oriental

BOBBY'S BURGER PALACE—Pubs & Grills. Imaginative burgers inspired by the nation's top cities: the Vegas burger is made with white American cheese, Fresno red chiles and barbecue crunch. Also serves amazing shakes. \$\$ Open daily from 11 am-midnight. 702.598.0191.

MOZEN BISTRO—Pan-Asian. 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. 888.881.9367.

TWIST—French. Classic French cuisine with a contemporary edge, courtesy visionary chef Pierre Gagnaire. \$\$\$\$ Open for dinner Tu-Sa from 6 pm. 888.881.9367.

MGM Grand

CRUSH—American. A celebration of great drinks and great food, presented in an array of large and small plates. \$\$ Open for dinner nightly. 702.891.3222.

EMERIL'S NEW ORLEANS FISH HOUSE—Seafood. Serves a fresh and distinctive blend of Creole/Cajun specialties. \$\$\$ Open for 11:30 am-10 pm daily. 702.891.7374.

FIAMMA TRATTORIA & BAR—Italian. Modern Italian cuisine served in sleek, sexy surroundings. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.891.7600.

HAKKASAN—Chinese. Contemporary Chinese cuisine with roots in London finds a home at this splashy outpost at the MGM Grand. \$\$\$ Open M-W, 5-10:30 pm; Th-Sa, 5 pm-midnight; Su 5-11 pm. 702.891-7888.

HECHO EN VEGAS—Mexican. Authentic Sonoran cuisine and family recipes from the Flores family, known for its iconic Arizona outposts El Charro Café and Sir Veza's. \$\$ Open W-Th, 4-9 pm; F, 4-10:30 pm; Sa, noon-10:30 pm; Su, noon-9 pm. 702.891.3200.

JOËL ROBUCHON—French. A private mansion with a Parisian Art Deco interior and tastings of nine or 16 courses. \$\$\$\$ Open from 5:30-10 pm nightly. Reservations required. 702.891.7925.

L'ATELIER DE JOËL ROBUCHON—French. A kitchen on a circular bar with 36 seats that allows diners to watch the succession of dishes. \$\$\$ Open nightly from 5-11 pm. 702.891.7358.

★ **MORIMOTO—Japanese.** "Iron Chef" Masaharu Morimoto brings his skills to Sin City with his first restaurant in Vegas, complete with a cocktail lounge, sushi bar, main dining room and teppanyaki grill. Try unique delights like tuna pizza, oyster foie gras and braised black cod. Open Su-Th, 5-10 pm; F-Sa, 5-10:30 pm. 702.891.3001.

PUB 1842—Pubs & Grills. American-style pub inspired by celebrity chef Michael Mina, featuring a wide selection of global beers, unique whiskey and hand-crafted provisions. \$\$\$ Open Th-M, 11:30 am-10 pm. 702.891.7358.

TAP SPORTS BAR—Pubs & Grills. An impressive selection of local and seasonal craft beers, as well as beer-can chicken, loaded hot dogs and more. \$\$ Su-W, 11 am-11 pm; Th-F, 11 am-midnight; Sa-Su, 9 am-midnight. 702.891.7239.

TOM COLICCHIO'S CRAFTSTEAK—Steaks & Chops. The James Beard Award-winning chef celebrates the flavors of ingredients produced by small family farms and artisanal producers. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.891.7318.

WOLFGANG PUCK BAR & GRILL—American. A modern bar and grill concept, with the casual elegance of California dining. \$\$

Open for lunch, dinner and late-night dining. 702.891.3000.

Miracle Mile Shops

CABO WABO CANTINA—Mexican. Sammy Hagar's rockin' Mexican eatery with a laid-back vibe. \$\$ Opens daily from 8 am-11 pm (bar open until 1 am Su-Th and 2 am F-Sa). 702.385.2226.

LOBSTER ME—Seafood. The world's best lobster roll, served up in the brand's signature brioche bun; also enjoy lobster mac & cheese and lobster ice cream. \$ Open for breakfast, lunch and dinner. 702.562.7837.

OCEAN ONE BAR & GRILLE—American. An upscale bar and grill with burgers, salads, steak and chops. \$ Open daily from 7:30 am-11:30 pm. 702.696.9080.

PAMPAS BRAZILIAN GRILLE—Brazilian. Enjoy sizzling skewers of the finest meats and poultry brought to your table in a seemingly endless parade of food. \$\$ Open Su-Th, 11:30-10:30 pm; F-Sa, 11:30 am-11:30 pm. 702.737.4748.

Mirage

CARNEGIE DELICATESSEN—American. Enjoy overstuffed sandwiches and matzoh ball soup from this East Coast original. \$\$ Open daily from 8 am-11 pm. 702.791.7310.

FIN—Chinese. Chic and contemporary Chinese dishes. \$\$\$ Open Th-M from 5-10 pm. Also offers Chinese take-out from Th-M, 5-9:30 pm. 866.339.4566.

HERITAGE STEAK—Steaks & Chops. Chef extraordinaire Tom Colicchio keeps the home fires burning—he perfects the art of cooking over an open flame at this refined steakhouse. \$\$\$ Open for dinner nightly from 5 pm. 702.791.7131.

LVB BURGERS & BAR—Pubs & Grills. A classic American burger joint with creative burgers, salads, sides and shakes. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 702.792.7888.

PANTRY—American. Homespun recipes made from fresh, wholesome ingredients, served in a cozy nook reminiscent of a French country kitchen. \$\$ Open 24 hours. 702.696.7050.

PORTOFINO—Italian. Contemporary Italian cuisine with American innovations. \$\$\$ Open Th-M from 5-10 pm. 866.339.4566.

SAMBA BRAZILIAN STEAKHOUSE—Brazilian. An upscale restaurant with a sexy and fun atmosphere. \$\$\$ Open Su-Th, 5-9 pm; F-Sa, 5-10 pm. 866.339.4566.

STACK RESTAURANT & BAR—American. A new American bistro menu in a cutting-edge environment. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 866.339.4566.

THE STILL—American. Upscale bar food from a refurbished Airstream trailer, courtesy of chef Brian Massie. \$\$ Open M-Th, 4 pm-1 am; F, 4 pm-2 am; Sa, 11 am-2 am; Su, 11 am-1 pm. 702.791.7111.

Monte Carlo

800 DEGREES—Pizza. High-quality thin-crust pizzas made from the freshest ingredients and fired in an 800-degree wood-fueled oven. \$ Open daily from 11 am-2 am. 702.730.6800.

DIABLO'S CANTINA—Mexican. American classics and Mexican favorites converge. \$\$ Open daily from 11 am-11 pm. 702.730.7979.

DOUBLE BARREL ROADHOUSE—Southern. Hearty menu selections and hand-crafted drinks in a venue that rocks. \$\$ M-Sa, 11:30 am-11 pm; Su, 10 am-11 pm. 702.222.7735.

DRAGON NOODLE CO. & SUSHI BAR—Pan-Asian. Three culinary experiences under one roof—classic Chinese cuisine, house-made dim sum and sushi. \$\$ Open daily from 11 am-10:30 pm. 702.730.7965.

D.VINO—Italian. Regional Italian specialties that honor Italian culinary traditions and sources quality ingredients. \$\$ Open nightly from 4-10 pm. 702.730.7966.

Near Strip

BATTISTA'S HOLE IN THE WALL—Italian. 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. 4041 Audrie St., 702.732.1424.

★ **THE BLIND PIG—American.** A fun social hub with classic comfort foods and cocktails; the new patio is dog-friendly. \$\$ Open from 8 am-2 am daily. 702.430.4444.

CAFE MAYAKOVSKY—Russian. Serves authentic Russian cuisine, from chicken Kiev and beef Stroganoff to the more exotic shashlik and langyet steak. Open for lunch and dinner daily. 1775 E. Tropicana Ave., Suite 30, 702.848.1775.

★ **EL DORADO CANTINA—Mexican.** 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. In the Sapphire Plaza, 3025 Sammy Davis Jr. Drive, 702.722.2289.

FERRARO'S—Italian. Classic Italian cuisine pairs nicely with selections from the restaurant's revered wine locker. \$\$ Open for lunch M-F, 11:30 am-4 pm; dinner nightly from 4 pm-2 am. 4480 Paradise Road, 702.364.5300.

HERBS & RYE—American. Find classic American fare and handcrafted cocktails. If you're up for a challenge, try their 120 oz. "Nectaly's Ribeye,"

RESTAURANTS BY PROPERTY

complete with two XXL sides, that feeds eight people. If you finish it in 40 minutes, you'll win \$200. \$\$ Open M-Sa, 5 pm-3 am. 3713 W. Sahara Ave., 702.982.8036.

★ **HOFBRAUHAUS—German.** 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. 4510 Paradise Road, 702.853.2337.

LANDRY'S SEAFOOD—Seafood. One of the nation's most celebrated Gulf Coast seafood restaurants, Landry's Seafood is the perfect dining 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 M-Th, 11 am-9:30 pm; F-Sa, 11 am-10 pm; Su, 11:30 am-9:30 pm. 2610 W. Sahara Ave., 702.251.0101.

★ **LAWRY'S THE PRIME RIB—Steaks & Chops.** 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 M-Sa, 5-10 pm; dinner Su, 4-9 pm. 4043 Howard Hughes Parkway, 702.893.2223.

LOTUS OF SIAM—Thai. Chef Siapin Chutima has received worldwide acclaim for her distinctive Thai family recipes that have been handed down for generations. \$\$\$ Lunch: M-F, 11 am-2:30 pm; dinner: nightly from 5:30-10 pm. 953 E. Sahara Ave., 702.735.3033.

MCCORMICK & SCHMICK'S—Seafood. This venerable seafood restaurant serves more than 30 varieties of fresh fish daily. \$\$ Open for lunch, M-F; dinner, nightly. 335 Hughes Center Drive, 702.836.9000.

★ **MORTON'S THE STEAKHOUSE—Steaks & Chops.** The authority on steak—as witnessed through its defining publication, "The Steak Bible." Open \$\$\$\$ M-Sa, 5-11 pm; Su, 5-10 pm. 400 E. Flamingo Road, 702.893.0703.

ORIGIN INDIA—Indian. A classy and exotic environment in which to enjoy a modern take on classic dishes. \$\$ Open daily from 11:30 am-11 pm. originindiarestaurant.com. 4480 Paradise Road, 702.734.6342.

OSAKA JAPANESE BISTRO—Japanese/Sushi. A nine-time winner of the "Best of Vegas" award in the Review-Journal, this Japanese gem was voted as one of the 50 best Japanese restaurants in the world—the only outside of Japan—by Japan's largest weekly magazine, the Asahi Shukan. \$\$\$ Open for dinner nightly. 4205 W. Sahara Ave., 702.876.4988; 10920 S. Eastern Ave., 702.616.3788.

PAYMON'S HOOKAH LOUNGE—Mediterranean. Was the first of its kind in the United States when it opened in 2000. \$ Open from 5 pm-1

am daily. 8380 W. Sahara Ave., 702.804.0293; 4147 S Maryland Parkway, 702.731.6030.

★ **PIERO'S—Italian.** Fine Italian cuisine that stands out against the classic Las Vegas ambience. \$\$\$ Open for dinner nightly. 355 Convention Center Drive, 702.369.2305.

ROY'S—Pan-Asian. Hawaiian fusion restaurant with amazing sushi and fresh fish selections. \$\$\$ Aloha hour: 4-7 pm daily; open for dinner at 5 pm nightly. 620 E. Flamingo Road, 702.691.2053.

URBAN TURBAN BOMBAY KITCHEN & TAPAS BAR—Indian. Fuses a modern dining experience with a wide variety of cuisine styles from all regions of India and across the globe. \$\$ Open M-Th, 11 am-11 pm; F-Sa, 11 am-2 am. 702.826.3217.

New York-New York

AMERICA—American. Chart your culinary course with beer, wine and food from coast-to-coast. \$\$ Open 24 hours; donut hours from 7 am-10 pm daily. 702.740.6451.

CHIN CHIN CAFE & SUSHI BAR—Pan-Asian. Traditional Chinese, sushi and Pan-Asian specialties in a vivacious setting. \$\$ Open daily from 11 am-midnight. 702.740.6300.

GALLAGHER'S STEAKHOUSE—Steaks & Chops. Meat and potatoes from this New York City original. \$\$\$ Open Su-Th, 4-11 pm; F-Sa, 4 pm-midnight. 702.740.6450.

GONZALEZ Y GONZALEZ—Mexican. An upbeat dining experience with a long tequila bar, lanterns and piñatas. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.740.6455.

IL FORNAIO—Italian. Award-winning, authentic Italian food. \$\$\$ Open Su-Th, 7:30-10:30 am & 11:30 am-11 pm; F-Sa, 7:30-10:30 am & 11:30 am-midnight. 702.650.6500.

NINE FINE IRISHMEN—Pubs & Grills. 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. 702.740.6463.

SHAKE SHACK—Pubs & Grills. A modern "road-side" burger stand with all-natural Angus beef burgers, fresh-made crinkle-cut fries, frozen custard, craft beer and more. \$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 725.222.6730.

TOM'S URBAN—American. Playful comfort food with big and bold flavors, as well as handcrafted cocktails. \$\$ Open Su-Th, 8 am-1 am; F-Sa, 8 am-3 am. 702.740.6766.

Orleans

THE PRIME RIB LOFT—Steaks & Chops. Numerous cuts of prime rib, such as the Orleans, English Cut, Cajun Style and the Real Beefeater. \$\$ Open Su-Th, 5-10 pm; F-Sa, until 11 pm. 702.365.7111.

The Palazzo

BUDDY V'S—Italian. "Cake Boss" Buddy Valastro's family recipes and decadent desserts are the stuff of dreams. \$\$ Open for lunch and dinner daily. 702.607.2355.

CARNEVINO ITALIAN STEAKHOUSE—Steaks & Chops. Mario Batali's interpretation of the classic steakhouse "al' Italiano." \$\$\$ Open for dinner nightly from 5-11 pm. 702.789.4141.

CUT—Steaks & Chops. Wolfgang Puck's USDA Prime Nebraska corn-fed, 35-day dry-aged steaks. \$\$\$ Open nightly from 5:30-11 pm. 702.607.6300.

GRAND LUX CAFE—American. 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. 702.733.7411.

HONG KONG CAFÉ—Chinese. A distinctive taste of regional Chinese cuisine drawn from Cantonese, Taiwanese, Vietnamese, Szechuan and other well-known Asian culinary styles, as well as Western fare. \$\$\$ Su-Th, 11 am-1 am; F-Sa, 11 am-3 am. 702.607.2220.

LAGASSE'S STADIUM—Pubs & Grills. Game-day favorites from Emeril Lagasse—New Orleans-style dishes and reinventions of American classics. \$\$ Open M-F, 11 am-10 pm; Sa-Su, 8:30 am-10 pm. 702.607.2665.

★ **LAVO ITALIAN RESTAURANT—Italian.** Classic Italian dishes with fresh ingredients flow in weekly from Italy. The expansive Strip-front terrace is the perfect setting for al fresco dining. \$\$\$ Open for dinner nightly; brunch Sa-Su. 702.791.1800.

MORELS FRENCH STEAKHOUSE & BISTRO—French. Executive chef JL Carrera merges classic steakhouse with an iced seafood bar and a cheese and charcuterie bar. \$\$\$ Open daily for breakfast from 8 am-11 am; lunch, 11 am-4 pm; dinner M-Th, 4-11 pm; dinner F-Sa, 4 pm-midnight; dinner Su, 4-10 pm. 702.607.6333.

Palms

ALIZÉ—French. Incomparable French cuisine and service with a dramatic view of the Strip. \$\$\$ Open nightly from 5:30 pm. 702.951.7000.

N9NE STEAKHOUSE—Steaks & Chops. Celebrity hot spot with a vibrant atmosphere, known for its prime-aged steaks and fresh seafood. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.933.9900.

NOVE ITALIANO—Italian. A blend of classic and modern Italian cuisine served in a dining room fit for a villa in Tuscany. \$\$\$ Open Tu-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.942.6800.

Paris

BEER PARK—Pubs & Grills. A rooftop bar and grill with more than 100 draft, can and bottled-beer selections, including 36 beers on tap. \$\$ Open daily for lunch and dinner; transitions to a high-energy bar after 10 pm. 702.444.4500.

BURGER BRASSERIE—Pubs & Grills. Creative gourmet burgers on the menu include chicken, salmon, lamb and veggie creations. \$ Open daily from 11 am-midnight. 702.946.4346.

EIFFEL TOWER RESTAURANT—French. This romantic restaurant is located 11 stories above the Strip. \$\$\$\$ Open for lunch M-F, 11:30 am-3 pm; dinner Su-Th, 4:30-10:30 pm; dinner F-Sa, 4:30-11 pm; brunch Sa-Su, 11 am-3 pm. Reservations necessary. 702.948.6937.

GORDON RAMSAY STEAK—Steaks & Chops. 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. 877.346.4642.

HEXX—American. Focuses on cuisine made from fresh, quality-sourced ingredients. Also offers Las Vegas' first bean-to-bar chocolate. \$\$ Open 24 hours. 702.331.5100.

MARTORANO'S—Italian. Experience the chef's family recipes and the flavor of his old-school method of cooking. \$\$\$ Open Su-Th, 4:30-11 pm; F-Sa, 4:30-11:30 pm. 702.946.4656.

★ **MON AMI GABI—French.** A classy Parisian-style brasserie specializing in steak frites and seafood. \$\$\$ Open Th-Su, 7 am-11 pm; F-Sa, 7 am-midnight. 702.944.4224.

SEKUSHI—Japanese. Chef Eric Ou dishes out sushi along with specialty items such as foie gras, Japanese A5 Wagyu beef, Kumamoto oysters, fresh uni and otoro. Head here for lunch to try the Hangover Cure, a creamy seafood soup to help you manage that late night. Open Su-Th, 11 am-1 am, F-Sa, 11 am-2 am. 702.385.0755.

The Park

BEERHAUS—Pubs & Grills. A hotspot for suds, delectable pub grub and social interaction. \$\$ Su-Th, 11 am-1 am; F-Sa, 11 am-3 am. 702.693.7275.

CALIFORNIA PIZZA KITCHEN—Pizza. CPK's new Las Vegas flagship offers exclusive new food and beverage items made with seasonal ingredients. \$\$ Open Su-Th, 10:30 am-midnight; F-Sa, until 2 am. 702.749.0180.

SAKE ROK—Japanese. Playful sushi and Japanese cuisine selections meet the vibrancy of Japan's pop culture in this social eatery and party destination. \$\$\$ Su-Th, noon-10 pm; F-Sa, 11 am-late. 702.706.3022.

Planet Hollywood

GORDON RAMSAY BURGR—Pubs & Grills. Gordon Ramsay shakes up the traditional burger. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-2 am. 702.785.5462.

KOI—Japanese/Sushi. The Las Vegas version of the NYC and L.A. hotspot, with inspired sushi and dramatic views of the Strip. \$\$\$ Open Su-Th, 5:30-10:30 pm; F-Sa, 5:30-11:30 pm. 702.454.4555.

★ **P.F. CHANG'S CHINA BISTRO—Chinese.** Traditional Chinese offerings and contemporary dishes merge at this nod to Southeast Asian cooking. \$\$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 702.836.0955.

★ **STRIP HOUSE—Steaks & Chops.** A celebration of food for the truly indulgent: decadent steaks, goose-fat fried potatoes and desserts big enough for an army. \$\$\$\$ Open Su-Th, 5-11 pm; F-Sa, until 11:30 pm. 702.737.5200.

YOLOS—Mexican. Vibrant and playful—perfect for enjoying Mexican favorites. \$\$ Open Su-Th, 11 am-10 pm; F-Sa, 11:30 am-11 pm. 702.785.0122.

Plaza

★ **HASH HOUSE A GO GO—American.** Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$. Call for hours. 702.384.4646.

★ **OSCAR'S BEEF, BOOZE & BROADS—Steaks & Chops.** Former Mayor Oscar B. Goodman's glamorous steakhouse, built in the Plaza's iconic dome overlooking the Fremont Street Experience. \$\$\$\$ Open from 5 pm nightly. 702.386.7227.

Red Rock Resort

HEARTHSTONE KITCHEN & CELLAR—American. House-crafted, savory dishes made from the highest-quality sourced ingredients, courtesy of chef Brian Massie. \$\$\$ Open for dinner Su-Th, 5-10 pm; F-Sa, 5-11 pm; brunch on Su from 11 am-3 pm. 702.797.7344.

LIBRE MEXICAN CANTINA—Mexican. A bold menu of south-of-the-border favorites, such as coconut and shrimp ceviche, chile rellenos and street tacos. \$\$ Open Su-Th, 4-10 pm; F-Sa, 4-11 pm. 702.797.7609.

SALUTE TRATTORIA ITALIANA—Italian. A dynamic dining experience, inspired by the traditional cuisine of Southern Italy. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 702.797.7311.

T-BONES CHOPHOUSE—Steaks & Chops. A meat-lover's mecca with oversized dry-aged prime steaks, signature bone-in meats and fresh fish flown in daily. \$\$\$ Open Su, 5-10 pm; M-Th, 4-10 pm; F-Sa, 5-11 pm. 702.797.7576.

Renaissance

ENVY STEAKHOUSE—Steaks & Chops. From prime bone-in ribeye to savory seared prawns, the choices are endless—and wonderful. \$\$\$ Open daily for breakfast from 6:30-11 am; dinner, 5-10 pm. 3400 Paradise Road, 702.784.5700.

Rio

ALL-AMERICAN BAR & GRILLE—American. Crisp salads, sandwiches, fresh seafood and "Rio Dry-Aged" Angus steaks. \$\$ Open daily from 11 am-midnight. 702.777.7767.

EL BURRO BORRACHO—Mexican. Familiar south-of-the-border comforts from the chef and host of "Diners, Drive-ins and Dives." \$\$ Open nightly from 5-10 pm; taco shop open daily from 11 am-4 pm. 866.746.7671.

★ **HASH HOUSE A GO GO—American.** Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$ Call for hours. 702.252.7777.

KJ DIM SUM & SEAFOOD CHINESE RESTAURANT—Chinese. Fresh selections of Chinese seafood favorites created by a traditionally trained team of chefs, and unforgettable dim sum. \$\$\$ Open daily from 10 am-2 am. 702.777.7777.

ROYAL INDIA BISTRO—Indian. Experience authentic North Indian cuisine delicacies, such as tandoori chicken and traditional sheesh kabobs. \$\$ Lunch buffet daily from 11 am-4 pm; happy hour daily 3-5 pm; dinner nightly from 4-11 pm. 702.777.2277.

VOODOO STEAK—Steaks & Chops. Enjoy premium reserve and dry-aged steaks at this hotspot 50 floors high. \$\$\$ Open nightly from 5-11 pm. 702.777.7800.

Royal Resort

THE BARRYMORE—American. A posh throwback to the Rat Pack era with creative cocktails, classic shrimp cocktails (with the biggest prawns you've ever seen) and ambiance that doesn't quit. \$\$\$ Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.407.5303.

Shoppes at Mandalay Place

BURGER BAR—Pubs & Grills. Create your own gourmet burger from more than 40 toppings offered. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-1 am. 702.632.9364.

HUSSONG'S CANTINA—Mexican. Home of the original margarita. Reinvents traditional Mexican specialties with modern flair. \$\$ Open daily from 11 am-11 pm. 702.632.6450.

RIRA—Pubs & Grills. Good-humored Irish pub with delectable dinners and bartenders obsessed with pouring the perfect pint of Guinness.

RESTAURANTS BY PROPERTY

ness. \$\$ Open M-Th, 11 am-3 am; F, 11 am-4 am; Sa, 9 am-4 am; Su, 9 am-3 am. 702.632.7771.

★ **RICK MOONEN'S RM SEAFOOD**—Seafood. A casual spot for chowder, shellfish platters, sushi gumbo. \$\$\$ Open daily from 11:30 am-11 pm. 702.632.7200.

RX BOILER ROOM—American. A spin on classic comfort food that focuses on the alchemy of food and drink, as only chef Rick Moonen could. \$\$ Open for dinner nightly from 5-11 pm. 702.632.9900.

SLICE OF VEGAS—Pizza. Signature pizzas such as four-cheese truffle, barbecue chicken and Back East Buffalo, as well as decadent burgers, pastas and more. Vegan and gluten-free options are plentiful. \$\$ Open for lunch and dinner daily. 702.632.6470.

The Shops at Crystals

CUCINA BY WOLFGANG PUCK—Pizza. Puck's famed wood-oven pizzas, pastas and specialty dishes. \$\$ Open Su-Th, 11:30 am-10 pm; F-Sa, 11:30 am-11 pm. 702.238.1000.

★ **MASTRO'S OCEAN CLUB**—Seafood. The freshest in upscale seafood and USDA prime steaks in an intimate and energetic environment. \$\$\$ Open for dinner nightly from 5-11 pm; bar open nightly from 4 pm-1 am. 702.798.7115.

TODD ENGLISH P.U.B. (PUBLIC URBAN BAR)—Pubs & Grills. A mix of traditional American comfort foods and creative delicacies, with a selection of 30 premium beers. \$\$ Open M-F from 11 am-close; Sa-Su from 9:30 am-close. 866.754.2489.

Showcase Mall

HARD ROCK CAFE LAS VEGAS ON THE STRIP—American. 42,000 square feet of unadulterated rock 'n' roll, with three floors of nonstop action. \$\$ 8:30 am-1 am, open for breakfast daily, 8:30-11 am. Bar open until 2 am. 702.733.7625.

Silverton

TWIN CREEKS—Steaks & Chops. Creations include American Kobe beef carpaccio and roasted monkfish. \$\$\$ Open Tu-Th 5-10 pm, F-Sa 5-11 pm. 702.263.7777.

SLs

800 DEGREES NEAPOLITAN PIZZERIA—Pizza. Traditional Neapolitan pizzas with fresh, high-quality ingredients are baked for just 60 seconds in an 800-degree oven. \$ Open M & Th, 11 am-11 pm; F-Su, 11 am-5 pm. 702.761.7616.

★ **BAZAAR MEAT**—Steaks & Chops. Chef José Andrés' celebration of all things carnivorous. \$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-11 pm. 702.761.7610.

★ **CLEO**—Mediterranean. An inspired reinvention of Tinseltown glamour. \$\$\$ Open Su-Th, 6-10:30 pm; F-Sa, 6-11 pm. 702.761.7612.

KATSUYA—Japanese/Sushi. Dynamic creations from master chef Katsuya Uecki—innovative sushi and robata dishes, as well as stunning sashimi platters. \$\$\$ Su-Th, 5-10:30 pm; F-Sa, 5-11 pm. 702.761.7611.

UMAMI BURGER—Pubs & Grills. Sophisticated burgers created from house-ground premium steak, as well as numerous craft beers. Open Su-Th, 11 am-11 pm; F-Sa until midnight. Beer garden is open until 2 am on F-Sa. 702.761.7614.

South of Strip

BOOTLEGGERS BISTRO—Italian. Casual, chic and old-school, with family favorites served around the clock. \$\$ Open 24 hours. 7700 Las Vegas Blvd. S., 702.736.4939.

Stratosphere

FELLINI'S RISTORANTE—Italian. Innovative, signature creations from all regions of Italy. \$\$ Open Su-Th, 5-11 pm; F-Sa, 5 pm-midnight. 702.383.4860.

★ **MCCALL'S HEARTLAND GRILL**—Steaks & Chops. Hearty Midwestern-style steaks and fresh coastal seafood in a sleek yet cozy "cow-boy chic" atmosphere. \$\$ Open from 3-11 pm daily. 702.380.7777.

ROXY'S DINER—American. Take a trip back in time at this diner, where a singing wait staff and all-American food add up to a rocking 'n' rolling good time. Serves a wide selection of mouthwatering burgers, sandwiches and shakes \$ Open 24 hours. 702.380.7777.

★ **TOP OF THE WORLD RESTAURANT & LOUNGE**—American. 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. \$\$\$ Open daily from 11 am-11 pm. Reservations required. 702.380.7711.

Tahiti Village

★ **17 DEGREES SOUTH BOOZE & BITES**—American. Great salads, comfort foods and drinks in a laid-back, tropical atmosphere. Open from 11 am-2 am daily. 702.440.0017.

Town Square

BLUE MARTINI—Tapas. Tapas-style dining and more than 30 premium martinis make for one of the best socializing spots in town. \$ Happy hour nightly from 4-8 pm. 702.949.2583.

★ **BRIO TUSCAN GRILLE**—Italian. Brings the pleasures of a Tuscan country villa to Las Vegas. \$\$ Open Su-Th, 11 am-11 pm; F-Sa, 11 am-midnight. 702.914.9145.

CLAIM JUMPER—American. Hearty portions of your favorite comfort foods. Lunch and dinner: Daily. 702.270.2509.

FLEMING'S PRIME STEAKHOUSE & WINE BAR—Steaks & Chops. Indulgent, prime-aged steaks are paired with opulent steak companions and the finest selections of wine at this revered steakhouse. \$\$\$ Open for dinner nightly. 702.407.0019.

KABUKI—Japanese/Sushi. A fun, casual atmosphere with more than 200 items to choose from, including an extensive vegetarian menu and beverage program. \$\$ Open for lunch and dinner daily. 702.896.7440.

MCFADDEN'S—Irish. Hopping tavern featuring a pub-grub menu, happy hour specials and a sports-bar vibe. \$\$ Open M-W, 3 pm-midnight; Th, 3 pm-2 am; F-Sa, 11 am-3 am; Su, 11 am-midnight. 702.834.4400.

MILLER'S ALE HOUSE—American. An ideal meeting place for people to come and relax, have an enjoyable lunch or dinner, socialize, or bring the family for a great meal. \$ Open Su-W, 11 am-midnight; Th-Sa, 11 am-2 am. 702.616.3414.

POT LIQUOR—Barbecue. Unforgettable barbecue and savory Southern creations. \$\$ Open Su-Th, 11 am-9 pm; F-Sa, 11 am-10 pm. 702.816.4600.

TEXAS DE BRAZIL—Brazilian. All-you-can eat Angus beef, lamb, pork, chicken and Brazilian sausage, plus a gigantic salad bar. \$\$\$ Open for lunch and dinner daily. 702.614.0080.

TOMMY BAHAMA RESTAURANT & BAR—American. Signature island-inspired dishes in sunny surroundings brings a casual yet refined feeling to Las Vegas. \$\$ Open M-Th, 11 am-10 pm; F-Sa, 11 am-11 pm; Su, 10 am-9 pm. 702.948.8006.

Treasure Island

LITTLE RICHIE'S CHICAGO STYLE BEEF & DOGS—American. The place for Chicago-style hot dogs, Italian beef sandwiches, Polish sausages, homemade fries and other comfort foods. \$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 800.944.7444.

PHIL'S ITALIAN STEAK HOUSE—Steaks & Chops. Prime cuts of beef served up in a contemporary atmosphere. \$\$\$ Open for dinner nightly from 5-10 pm. 800.944.7444.

SEAFOOD SHACK—Seafood. Good eats. Cold beers. Shore thing! Market fresh catches of the day, huge shrimp, steamed clams, giant lobster tails and sourdough bowl chowder. \$\$ Open nightly from 5-10 pm. 866.286.3809.

SEÑOR FROG'S—Mexican. Mexican specialties and burgers in a party-time atmosphere where casual attire is encouraged. \$\$ Open for lunch and dinner daily. 702.894.7777.

Tropicana

BACIO ITALIAN CUISINE—Italian. An elegant trattoria that serves authentic Italian fare. \$\$\$ Open nightly from 5-10 pm; breakfast, W-Su from 7 am-noon. 800.462.8767.

BEACH CAFÉ—American. A modern and vibrant cafe that serves up contemporary American-style cuisine. Its patio overlooks the Tropicana's lush gardens. \$\$ Open daily from 6 am-11 pm. 800.462.8767.

BISCAYNE STEAK, SEA & WINE—Steaks & Chops. One of the top-rated steakhouses on the Las Vegas Strip, Biscayne offers sizzling cuts and fresh seafood in an atmosphere of casual elegance. Complementing its menu is an award-winning wine list. \$\$\$ Open Su-Th, 5-10 pm; F-Sa, 5-11 pm. 800.462.8767.

Tuscany

PUB 365—Pubs & Grills. Featuring 365 rotating beers and traditional pub fare with a modern spin. Open M-F, 11 am-2 am; Sa-Su, 8:30 am-2 am. 702.944.5084.

TUSCANY GARDENS—Italian. Hearty Italian fare such as steak, seafood, veal and pasta, complemented by the chef's famous sauces. \$\$ Open nightly from 5 pm. 702.947.5910.

The Venetian

★ **AQUAKNOX—Seafood.** 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 nightly from 5:30-10 pm; bar (which serves chilled seafood) open daily from noon-10 pm. 702.414.3772.

B&B BURGER & BEER—Pubs & Grills. Indulgent burger creations from Mario Batali & Joe Bastianich. \$\$ Open from 11 am-1 am daily. 702.414.2220.

B&B RISTORANTE—Italian. Features Mario Batali's and Joseph Bastianich's acclaimed blend of Italian food and a casual elegance. \$\$\$\$ Open nightly for dinner from 5-11 pm. 702.266.9977.

BOUCHON—French. World-renowned chef Thomas Keller's refined cuisine. \$\$\$ Reservations required. Open for breakfast, 7 am-1 pm; brunch, Sa-Su, 8 am-2 pm; mid-day oyster bar daily from 3-10 pm; dinner nightly from 5-10 pm. 702.414.6200.

CARLO'S BAKERY—Italian. The family-owned bakery is taken to new heights courtesy "Cake Boss" Buddy Valastro. \$ Open Su-Th, 8 am-11 pm; F-Sa, 8 am-midnight. 702.607.2356.

DELMONICO STEAKHOUSE—Steaks & Chops. 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. 702.414.3737.

GRAND LUX CAFE—American. Global cuisine from the creators of the Cheesecake Factory, in a casual environment. \$\$ Open 24 hours. 702.414.3888.

NOODLE ASIA—Chinese. Large portions of noodle dishes, vegetarian specialties and soups. \$\$ Open daily from 11 am-3 am. 702.414.1444.

PUBLIC HOUSE—Pubs & Grills. 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. 702.407.5310.

SUGARCANE RAW BAR GRILL—Tapas. Global small plates and raw-bar fare meet artisanal cocktails at this hip restaurant. \$\$\$ Open Su-Th, 11 am-1 am; F-Sa, 11 am-2 am. 702.414.2263.

★ **TAO—Pan-Asian.** Creations include everything from Kobe beef to traditional Peking duck to sushi, all prepared by master chefs from across Asia. \$\$\$ Open Su-Th, 5 pm-midnight; F-Sa, 5 pm-1 am. 702.388.8338.

YARDBIRD SOUTHERN TABLE & BAR—Southern. Pays homage to classic Southern cooking, farm-fresh ingredients and winning hospitality. \$\$ Open Su-Th, 11 am-midnight; F-Sa, until 1 am. 702.297.6541.

West of Strip

CAPO'S ITALIAN STEAKHOUSE—Italian. An authentic Chicago speakeasy with world-famous meatballs. \$\$ Su-Th, 11 am-10 pm; F-Sa, 11 am-11 pm. 5675 W. Sahara Ave., 702.364.2276.

Westgate

BENIHANA—Japanese. The masters of exhibition-style Japanese cooking. \$\$\$ Open for dinner nightly from 5-10:30 pm. 702.732.5755.

★ **EDGE STEAKHOUSE—Steaks & Chops.** Some of the largest cuts of beef available in Las Vegas. \$\$\$ Open for dinner nightly from 5-10 pm. 702.732.5755.

FRESCO ITALIANO—Italian. A casual, trattoria-style dining experience. \$\$ Open for dinner nightly from 5-10 pm. 702.732.5755.

RIKKI TIKI SUSHI—Japanese/Sushi. Features more than 40 types of fresh sushi flown in daily from waters around the world. \$\$\$ Open for dinner nightly from 5 pm. 702.732.5755.

SILK ROAD NOODLE—Pan-Asian. Noodles, congee and rice dishes as well as curry chicken and fresh sea bass. \$\$ Open for dinner nightly at 5 pm. 702.732.5755.

Wynn Las Vegas

ALLEGRO—Italian. An open kitchen with a wood-burning oven showcases the house-made pastas and woodfired pizzas. \$\$\$ Open nightly from 5 pm-6 am; bar menu daily from 3-5 pm. 702.770.3463.

COSTA DI MARE—Italian. Celebrates the traditions of Italian cuisine where fresh seafood is flown in daily from fish markets throughout Europe. \$\$\$\$ Open for dinner nightly from 5:30-10 pm. 702.770.3305.

THE COUNTRY CLUB—American. A posh setting that pays homage to the classic American steakhouse. \$\$\$ Open for lunch M-F, 11:30 am-2:30 pm; dinner, W-Sa, 5:30-10 pm; brunch, Sa, 10 am-2:30 pm; jazz brunch, Su, 10 am-2 pm. 702.770.3315.

LA CAVE—American. A stylish food and wine hideaway with a great spirit of conviviality. \$\$ Open Su, 4-10 pm; M-Th, noon-10 pm; F-Sa from noon-11 pm. A butler-style brunch is served on Su from 10:30 am-2:30 pm. 702.770.7375.

LAKESIDE—Seafood. A refined choice for steak, seafood and more by Wynn's Lake of Dreams. \$\$\$\$ Open nightly from 5:30-10:30 pm. 702.770.3310.

MIZUMI—Japanese. Offers a modern take on traditional Japanese cuisine, surrounded by a lush private garden. \$\$\$\$ Open Su-Th, 5:30-10 pm; F-Sa, 5:30-10:30 pm. 702.770.3320.

RED 8—Pan-Asian. Feast on a wide array of Southeast Asian specialties. \$\$ Open Su-Th, 11:30 am-midnight; F-Sa, 11:30 am-1 am. 702.248.3463.

SW STEAKHOUSE—Steaks & Chops. Dinner is theater at this modern steakhouse that overlooks Wynn's Lake of Dreams. \$\$\$\$ Open for dinner nightly from 5:30-10 pm. 702.770.3325.

TABLEAU—American. Focuses on seasonally-sourced ingredients for market-fresh breakfast, lunch and brunch selections. \$\$\$ Open daily from 7 am-2:30 pm. 702.770.3330.

WING-LEI—Chinese. The first Chinese restaurant in the country to be awarded a Michelin star. \$\$\$\$ Open for dinner Su-Th, 5:30-9:30 pm; F-Sa, 5:30-10 pm. 702.770.3388.

Various Locations

CLAIM JUMPER—American. Hearty portions of your favorite comfort foods. Lunch and dinner: Daily, Henderson at 601 N. Green Valley Parkway, 702.933.0880; and in Summerlin at 1100 S. Fort Apache Road, 702.243.8751.

★ **HASH HOUSE A GO GO—American.** Hearty portions of award-winning, farm-fresh food that are comforting day or night. \$. Call for hours. Also at 6800 W. Sahara Ave. 702.804.4646.

★ **P.F. CHANG'S CHINA BISTRO—Chinese.** Traditional Chinese offerings and contemporary dishes merge at this nod to Southeast Asian cooking. \$ Open Su-Th, 11 am-midnight; F-Sa, 11 am-1 am. 4165 S. Paradise Road, 702.792.2207; 101 N. Green Valley Parkway, Henderson, 702.361.3065; Rampart Commons, 702.968.8885.

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. 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. Mandalay Bay, 702.632.7402.

BISTRO BUFFET—Round the clock, snatch up dishes from cooking, carving and fresh prep stations, offering more than 150 items daily, it. Open for breakfast and lunch M-Sa; dinner, nightly; brunch, Su. Palms, 702.953.7679.

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. 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. 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. 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. Golden Nugget, 702.386.8221.

THE BUFFET AT MONTE CARLO—Carving stations, made-to-order items and an extensive salad bar make up this buffet. Open for brunch and dinner daily. Offers an all-day pass. Monte Carlo, 702.730.7777.

THE BUFFET AT TI—This celebration of the modern buffet is modeled after the great food markets of the world. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. Treasure Island, 702.894.7111.

THE BUFFET AT WYNN—The traditional buffet becomes a sophisticated dining experience with imaginative selections and 39 dessert options. Open for breakfast and lunch M-F; dinner nightly; brunch Sa-Su. Wynn Las Vegas, 702.770.3463.

CARNIVAL WORLD & VILLAGE SEAFOOD BUFFET—Two of Las Vegas' most iconic buffets come together for this mega-buffet that offers more than 70 seafood dishes; there are more than 300 dishes overall. Open for lunch, M-F; dinner, nightly; brunch, Sa-Su. 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. Mirage, 866.339.4566.

FEAST BUFFET AT GREEN VALLEY RANCH—Six live-action cooking stations serve Italian, American, Mongolian and Chinese specialties. Open for breakfast and lunch, M-Sa; dinner, nightly; brunch, Su. Green Valley Ranch, 702.617.6831.

FEAST BUFFET AT RED ROCK RESORT—Watch entrees come to life at six live-action cooking stations. Open for breakfast and lunch, M-Sa; dinner, nightly; brunch, Su. Red Rock Resort, 702.797.7517.

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. Harrah's, 702.369.5000.

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. Howard Hughes Row, 702.431.4500; Downtown Summerlin, 702.228.7300.

FRENCH MARKET BUFFET—Features Italian, Mongolian, barbecue, American, seafood, Mexican and Chinese cuisines. Open for breakfast and lunch, M-Sa; dinner, nightly; brunch, Su. Tropicana, 702.365.7111.

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. 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 dishes offered. Open for breakfast and lunch, M-F; dinner, nightly; champagne brunch Sa-Su. 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. 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. 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. Flamingo, 702.784.8821.

SEASONS BUFFET—Scoop up dishes from the seafood station or the carving station and then fill your plate with Italian dishes and desserts. Lunch M-Sa; dinner nightly; brunch Su. Silverton, 702.914.8545.

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. 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. Sundays beginning at 9 am; reservations are a must. Bally's Las Vegas, 702.967.7258.

STUDIO B BUFFET—Integrates a state-of-the-art restaurant with a live-action cooking studio. Beer, wine, cappuccino, espresso and cordials are included in the buffet price. Open for breakfast and lunch, M-F; dinner, nightly; brunch, Sa-Su. 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, 5-10pm; 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. Town Square, 702.614.0080.

WICKED SPOON—Sate your cravings with top quality, familiar staples, in addition to imaginative and seasonal dishes. Open for brunch and dinner daily. Cosmopolitan, 702.698.7870.

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