

LAS VEGAS RESTAURANT WEEK

JUNE 1 – 12, 2026
DINNER MENU | \$80 PER PERSON

Please choose one dish from each section below. Does not include tax or gratuity.
No substitutions or shared courses please.

STARTERS

ICEBERG WEDGE
bleu cheese, bacon lardons

BURRATA
basil and cilantro pesto, tomato chutney, crostini

STEAK TARTARE*
croutons, pickled red onion, crostini

CONFIT BACON
tomatillo salsa, mole, pickled fresno

ENTREES

SIGNATURE FILET MIGNON*
8 oz., whipped potatoes, asparagus

USDA PRIME BONELESS NEW YORK STRIP* (+\$10)
16 oz, Yukon potatoes, asparagus

ANGRY SHRIMP
5 piece crispy battered shrimp, spicy lobster butter sauce

HALF CHICKEN
semi-boneless chicken, prosciutto, spinach, crispy Yukon gold potatoes, lemon chicken jus

SALMON*
seasonal squash, spiced honey, sweet potato puree

DESSERT

COCONUT CRÈME CAKE
toasted coconut, caramel, crisp coconut tuile

DECADENT CHOCOLATE LAYER CAKE
chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse, covered with ganache

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.
*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.