



First Course

choice of

DIRTY MARTINI SALAD

bibb lettuce, olives, roquefort, pickled onion, sweet drop peppers, juniper vinaigrette

CHOPPED CAESAR SALAD

housemade caesar dressing, brioche gremolata, lemon zest, parmesan cheese

Mid Course

choice of

BOURBON MAPLE GLAZED SAUSAGES

andouille, kielbasa, zesty mustard, banana peppers, pickled onion

BAKED POTATO CROQUETTE

bacon, sour cream, chive, cheddar

BONE MARROW BITES

cherry braised short rib, pickled onion, chives

Third Course

choice of

FILET MIGNON*

6-oz creekstone farms

BUFFALO CHICKEN SCHNITZEL

house buffalo sauce, blue cheese, celery slaw

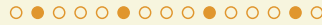
STEELHEAD TROUT*

caper, lemon, white wine, marcona almond, rice pilaf



STEAKHOUSE

LAS VEGAS
Restaurant Week
—three square—



\$80

Per Person



Fourth Course

KEY LIME CHEESECAKE POPS

whipped cheesecake, key lime curd, white chocolate



*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness.

