

HIGH STEAKS
VEGAS

Starting Things Off

PASTRAMI GLAZED BACON

Black Pepper, Bourbon
Brown Sugar Glaze
17

TERRINE FORESTIERE

Mushrooms A La Grecque
Black Garlic Mustard, Frisee
18

BONE MARROW

Red Wine Onion Jam, Frisse Salad
Sourdough Toast
28

DUNGENESS CRAB CAKES

Old Bay, Creamed Corn, Tomato Jam
26

FRIED ARTICHOKEs

Spinach Basil Bechamel, Parmesan Espuma
17

WILD GAME TARTARE*

Spicy Olive Tapenade, Cured Egg Yolk
Crispy Shallots
21

PRIME RIB SLIDERS

Potato Buns, Horseradish Cream
Aged Cheddar Cheese Sauce
18

TRUFFLE CRUSTED MUSHROOMS

Stuffed With Duxelle, Cheese, Chives
Grated Truffle
16

Soups • Salads

LOBSTER CHOWDER

Lobster, Corn, Chive, Potato
Caramelized Puff Pastry
23

FRENCH ONION

Beef and Ale Broth, Sherry
Crostini, Gruyere
21

CHOPPED WEDGE SALAD*

Bacon, Confit Tomatoes, Avocado
Soft Cooked Egg, Maytag Blue
Dill Ranch Dressing
21

ESTHER’S CAESAR*

Little Gem Lettuce, Bradley’s Dressing
Focaccia Croutons
17

AUTUMN MARKET SALAD

Grains, Agrodolce Squash, Frisee
Red Wine Cranberry Vinaigrette
19
GF

ROYAL OSSETRA CAVIAR BY REGIIS OVA 30 G.

Traditional Garnishes, Brioche Soldiers, Housemade Ruffled Potato Chips
185
PLAY TO WIN!

Seasonal Chilled Seafood

PRAWN COCKTAIL

Head-on Argentinian Prawns
Lemon and Traditional Cocktail Sauce
24

OYSTERS

East or West Coast Oysters
Shallot Mignonette, Lemon
24/46

SEAFOOD LOUIE SALAD

Lobster, Shrimp, Crab
Avocado, Shaved Gem Lettuce
42

MAINE LOBSTER

Herbs, Olio Verde, Fried Saltines
32

KING CRAB LEGS

Cocktail, Dijonnaise
MP

BIG EYE TUNA CRUDO*

Leche De Tigre, Avocado
Radish, Basil, Pickled Grapes
28

Seafood Towers

FULL HOUSE



95

ROYAL FLUSH



145

ALL IN



195

CASH OUT !

ALL IN + CAVIAR
VINTAGE CHAMPAGNE



695

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

The Beef*

HANGAR STEAK

Mishima Reserve 10 oz, NE
American Waygu
46

NEW YORK STRIP

Niman Ranch 14 oz, CA
Prime
97

FILET MIGNON

Niman Ranch 8oz, CA
Prime
72

SMOKED PRIME RIB

Served With Au Jus & Horseradish
Petite Cut 10 oz
Classic Cut 16 oz
Kokomo’s Double Cut 24 oz
56/69/89

DENVER CUT

Cross Creek Ranch 8 oz, NE
American Waygu
48

PORTERHOUSE

Creekstone Natural, 28 oz, CO
Prime
195

BONELESS RIBEYE

O’Conner Beef 18oz, AU
MB5+ Tazmanian Waygu
87

HIGH STEAKS TOMAHAWK

Creekstone Natural 40oz, CO
Prime
245

The Hunt*

BISON FILET

Beck and Bulow Farms 10 oz
Santa Fe, NM
64

BOAR CHOP

Broadleaf 16oz
San Saba, TX
49

ELK CHOP

Pamu Farms 12 oz
Riverside, NZ
59

VENISON BACKSTRAP

Pamu Farms 8 oz
Riverside, NZ
59

“LION”

Lion’s Mane Mushroom
Desert Moon Farms Las Vegas, NV
48
V, GF

Entrees

SMOKED JIDORI FRIED CHICKEN

Calabrian Chili Honey
Gravy, Fried Sage
38

TRUFFLE CRUSTED OCEAN TROUT*

Cauliflower Many Ways
Preserved Lemon Beurre Blanc
46

SALISBURY STEAK

Classic Mushroom Gravy, Mashed Potatoes
Worcestershire
39

TANDOORI CHILEAN SEABASS

Spiced Chickpeas, Charred Eggplant
Mint
52

THE STEAKHOUSE BURGER*

New School American, Dijonnaise, Pickles
Potato Bun, Beef Tallow Fries
36

RIGATONI NERO

Lobster Sugo, Shellfish, Nduja Butter
Calabrian Spicy Breadcrumbs
38

BUTTERNUT SQUASH TORTELLINI

Pumpkin Seed Crumble, Crispy Sage
Brown Butter, Saba
36

BRAISED LAMB SHANK

Mascarpone Polenta, Charred Chili Broccolini
Red Wine Pomegranate Jus
46

Sides & Vegetables

BASIL CREAMED SPINACH

Bechamel, Basil, Nutmeg
14

**CRAB & ASPARAGUS
OSCAR GRATIN**

Crab, Bearnaise, Asparagus
29

FRENCH FRIES

Garlic Beef Tallow, Sea Salt
15

YUKON GOLD MASHED POTATOES

Brown Chicken Gravy
15

CREAMED MUSHROOMS

Sherry, Crispy Onions
18

CRISPY BRUSSELS SPROUTS

Saba, Pecorino, Mint
14

CREAMED CORN

Jalepeno and Chives
15

MACARONI AND CHEESE

Housemade Gnocchetti
Broccoli, Vermont White Cheddar
19

CHEF JOE’S SCALLOPED POTATOES

Cheddar Gratin, Caramelized Onions
17

BAKED IDAHO RUSSET POTATO

Butter, Chives, Bacon, Broccoli
Sour Cream, Sharp Cheddar
16

Toppers

ANIMAL STYLE 18

LOBSTER TAIL 49

KING CRAB LEGS MP

BLUE CHEESE CRUST 5

FOIE GRAS BUTTER 15

GRILLED PRAWNS 18

Sauces

BORDELAISE 5

AU POIVRE 5

HSV STEAK SAUCE 3

BERNAISE 5

HORSERADISH CREAM 3

CHIMICHURRI 5

@highsteaksvegas

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