

HIGH STEAKS
VEGAS

Starting Things Off

PASTRAMI GLAZED BACON
Black Pepper, Bourbon, Brown Sugar Glaze
17

FRIED ARTICHOKEs
Spinach Basil Bechamel, Parmesan Espuma
17

DUNGENESS CRAB CAKES
Old Bay, Creamed Corn, Tomato Jam
26

CRISPY CALAMARI
Marinara, Lemon Aioli
21

TRUFFLE CRUSTED MUSHROOMS
Stuffed With Duxelle, Cheese
Chives, Grated Truffle
16

WILD GAME TARTARE*
Spicy Olive Tapenade, Cured Egg Yolk
Crispy Shallots
21

PRIME RIB SLIDERS
Potato Buns, Horseradish Cream
Aged Cheddar Cheese Sauce
18

BIG EYE TUNA CRUDO*
Leche De Tigre, Avocado
Radish, Basil, Pickled Grapes
28

BONE MARROW
Red Wine Onion Jam, Frisee Salad
Sourdough Toast
28

Soups & Salads

LOBSTER CHOWDER
Lobster, Corn, Chive, Potato
Caramelized Puff Pastry
23

FRENCH ONION
Beef and Ale Broth, Sherry
Crostitini, Gruyere
21

CHOPPED WEDGE SALAD*
Chopped Wedge Salad, Bacon
Confit Tomato, Avocado, Soft Egg
Maytag Blue, Buttermilk Ranch Dressing
21

ESTHER’S CAESAR*
Little Gem Lettuce, Bradley’s Dressing
Focaccia Croutons
17

WINTER SQUASH SALAD
Grains, Agrodolce Squash, Frisee
Red Wine Cranberry Vinaigrette
19

SEAFOOD LOUIE SALAD
Lobster, Shrimp, Crab
Avocado, Shaved Gem Lettuce
42

Seasonal Chilled Seafood

PRAWN COCKTAIL
Head-on Argentinian Prawns
Lemon and Traditional Cocktail Sauce
24

MAINE LOBSTER
Herbs, Olio Verde, Fried Saltines
32

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

KING CRAB LEGS
Cocktail, Dijonnaise
MP

Seafood Towers

An assortment of fresh oysters, lobster, prawns & assorted crudos with seasonal accompaniments

FULL HOUSE



95

ROYAL FLUSH



145

ALL IN



195

*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 8 oz, NE
American Wagyu
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 Wagyu
48

PORTERHOUSE

Creekstone Natural, 28 oz, CO
Prime
195

BONELESS RIBEYE

O’Connor Beef 18oz, AU
MB5+ Tasmanian Wagyu
87

HIGH STEAKS TOMAHAWK

Creekstone Natural 40oz, CO
Prime
245

The Hunt*

BISON FILET

Beck and Bulow Farms 10 oz
Santa Fe, NM
64

ELK CHOP

Pamu Farms 12 oz
Riverside, NZ
59

BOAR CHOP

Broadleaf Farms 16 oz
San Saba, TX
49

VENISON BACKSTRAP

Pamu Farms 8 oz
Riverside, NZ
59

“LION”

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

Entrees

SMOKED JIDORI FRIED CHICKEN

Calabrian Chili Honey
Gravy, Fried Sage
38

THE STEAKHOUSE BURGER*

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

TRUFFLE CRUSTED OCEAN TROUT*

Cauliflower Many Ways
Preserved Lemon Beurre Blanc
46

RIGATONI NERO

Lobster Sugo, Shellfish, N’duja Butter
Calabrian Spicy Breadcrumbs
38

SALISBURY STEAK

Classic Mushroom Gravy, Mashed Potatoes
Worcestershire
39

BUTTERNUT SQUASH TORTELLINI

Pumpkin Seed Crumble, Crispy Sage
Brown Butter, Saba
36

TANDOORI CHILEAN SEABASS

Spiced Chickpeas, Charred Eggplant
Mint
52

BRAISED LAMB SHANK

Mascarpone Polenta, Charred Chili Broccolini
Red Wine Pomegranate Jus
46

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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

ROASTED MUSHROOMS

Garlic, Shallot, Parsley
18

CRISPY BRUSSELS SPROUTS

Saba, Pecorino, Mint
14

GRILLED BROCCOLINI

Garlic, Lemon, Chili Oil
15

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

ROAST KING CRAB LEG 75

BLUE CHEESE CRUST 5

FOIE GRAS BUTTER 15

GRILLED PRAWNS 18

Sauces

BORDELAISE 5

AU POIVRE 5

HSV STEAK SAUCE 3

BEARNAISE 5

HORSERADISH CREAM 3

CHIMICHURRI 5