

Starting Things Off

PASTRAMI GLAZED BACON

Black Pepper, Bourbon, Brown Sugar Glaze
17

FRIED ARTICHOKE

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
Crostiti, 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

OYSTERS*

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

MAINE LOBSTER

Herbs, Olio Verde, Fried Saltines
32

KING CRAB LEGS

Cocktail, Dijonnaise
MP

The Tower

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

125



*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*

DENVER CUT

Cross Creek Ranch 8 oz, NE
American Wagyu
48

FLAT IRON STEAK

Creekstone Farms, KS
Prime
56

FILET MIGNON

Greater Omaha, 8oz, NE
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

BONELESS RIBEYE

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

NEW YORK STRIP

Niman Ranch 14 oz, CA
Prime
97

PORTERHOUSE

Creekstone Farms, KS
Prime
195

HIGH STEAKS TOMAHAWK

Creekstone Farms, KS
Prime
245

The Hunt*

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

BISON FILET

Beck and Bulow Farms 10 oz
Santa Fe, NM
64

"LION"

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

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, N'duja 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
Make Animal Style +\$3

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

6 OZ LOBSTER TAIL 45

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

@highsteaksvegas

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