HIGH STAKES
VEGAS

Savor The Season

Fall 2026

$99

First Course

choice of

BUTTERNUT SQUASH SOUP (V)
Toasted Pepitas, Spiced Crème Fraiche

APPLE, FENNEL & KALE SALAD
Duck Confit, Candied Pecans, Toma Cheese

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

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

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

PASTRAMI GLAZED BACON
Black Pepper, Bourbon, Brown Sugar Glaze

Second Course

choice of

SMOKED PRIME RIB
10oz, Served With Au Jus And Horseradish

FLAT IRON STEAK
Brandt Farms, 8oz, CA
Prime

SEARED SALMON
Parsnip Puree, Trumpet Mushrooms
Hazelnut-Orange Gremolata

GRILLED LION'S MANE MUSHROOM (V)
Desert Moon Farms - Las Vegas, NV

SURF AND TURF
Filet Mignon 5oz | Lobster Tail 6oz
+30 Supplement

Choice of Side

All sides can be made vegetarian

CRISPY BRUSSELS SPROUTS
SAUTEED BABY SPINACH
CHARBROILED GREEN CABBAGE
ONION RINGS
MAC AND CHEESE
YUKON GOLD MASHED POTATOES & GRAVY

Dessert

choice of

BLACK FOREST PIECAKEN
Cherry Pie Inside of Chocolate Cheesecake
Cocoa Whipped Cream, Cherry Sauce

BASQUE CHEESECAKE
Caramelized Bourbon Apples, Cinnamon
Whipped Cream, Caramel

Seasonal Fall Feature | (V) vegetarian

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

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