



P R I X F I X E

5:00pm to 7:00pm
Includes bottomless glass wine pairings
65 PER GUEST

AMUSE CHEF'S GIFT

STARTER
ONION SOUP & GARBAGE SALAD
A Tasting of Each

FISH
STRIPED SEA BASS OR SCOTTISH SALMON
Sautéed, Escarole & Beans,
Black Garlic, Pancetta, Extra Virgin Olive Oil

ENTRÉE
ORGANIC FIRE CHICKEN
Shaved Lemon, Jalapenos, Rosemary Jus

OR
PRIME RIBEYE STEAK
Naturally Raised, Grilled, Creamy Horseradish,
Au Poivre and Béarnaise Sauce

Entrées Served with Green Bean Casserole
and Parmesan Mashed Potatoes

DESSERT
ASSORTED MINI PASTRIES

Restrictions apply for groups of 8 or more
Not available on holidays and special events
Management reserves all rights

EXECUTIVE CHEF BARRY S. DAKAKE
EXECUTIVE SOUS CHEF PATRICK HODGE III

STEAK  HOUSE

L A S V E G A S
A T T H E P A L M S