



M MANDALAY BAY RESORT AND CASINO

ICE COLD SHELLFISH & CAVIAR

OYSTERS	america's best, seasonal selection	18
LITTLENECK CLAMS	traditional condiments	12
GULF PRAWNS	spice-poached, cocktail sauce	19
MAINE LOBSTER	steamed & chilled	24
BRISTOL BAY ALASKAN KING CRAB	green goddess dressing	25
SHELLFISH PLATTER	maine lobster, king crab, shrimp, clams, oysters	51
IMPORTED & DOMESTIC CAVIAR	traditional accompaniments	MP

APPETIZERS

BUTTERNUT SQUASH SOUP	nantucket bay scallops.....	15
MAINE LOBSTER	bacon-wrapped fritters.....	17
FOIE GRAS	sliders, bosc pear.....	21
CHOWDER	maryland blue crab, bacon lardon, parsnip.....	16
DUCK	crispy thigh, duck egg, bacon, frisée.....	19
SASHIMI	albacore, bigeye, bluefin toro.....	27
TUNA	trio of poppers, ponzu	22
CRAB CAKE	tomato preserve, tabasco vinaigrette	21
FILET TARTARE	american kobe filet, classic garnish, grilled pocketbread	21
SHABU SHABU	american kobe beef, mushroom consommé.....	24
LETTUCE CUPS	crab louie, avocado	14
ROASTED BEETS	burrata, walnut oil.....	15
BIBB WEDGE	avocado, bacon, oregon smokey blue.....	16
ROMAINE HEARTS	black olive caesar, white anchovy.....	13

ENTRÉES

COLORADO LAMB	rosemary jus, aged balsamic tapenade	41
SLOW-POACHED PRIME RIB	horseradish- peppercorn gremolata, natural jus	46
KUROBUTA PORK	collard greens, stone-ground grits	34
AMERICAN KOBE BURGER	duck fat fries, fennel slaw, watercress	22
WHOLE-FRIED ORGANIC CHICKEN	truffled mac & cheese, caramelized onion jus.....	per person 29
PRIME SHORT RIB	celeriac-horseradish purée glazed mirepoix	39

FROM THE WOOD-BURNING GRILL

ANGUS	WAGYU BEEF	FISH	ACCOMPANIMENTS
18 OZ DRY-AGED BONE-IN RIB EYE .. 51	8 OZ AMERICAN KOBE FILET 72	ALASKAN HALIBUT..... 39	ROASTED MARROW BONES 15
12 OZ SKIRT STEAK	36 8 OZ AMERICAN KOBE RIB "EYE"..... 64	AHI TUNA	41 GRILLED FOIEGRAS..... 19
10 OZ FILET MIGNON	54 8 OZ AMERICAN KOBE RIB CAP..... 65	LOUP DE MER..... 37	CLEARWATER LOBSTER TAIL 26
16 OZ KANSAS CITY STRIP..... 44	6 OZ JAPANESE A5 NY STRIP..... MP	KING SALMON..... 36	KING CRAB
30 OZ PORTERHOUSE	69 6 OZ JAPANESE A5 FILET..... MP	SWORDFISH	38

CLASSIC AMERICAN SIDE DISHES

POTATO "classic" baked..... 9	POTATO PURÉE TRIO	lobster, sour cream & onion, horseradish.. 14	
ONION RINGS tomato-dusted	9	STONE GROUND GRITS	black truffle, cipollini onion..... 12
SPINACH SOUFFLÉ parmesan cream	12	ROASTED MUSHROOMS	porcini, maitake..... 16
ASPARAGUS lemon, niçoise olive..... 13	BRUSSEL SPROUTS	bacon lardon..... 12	
SPINACH bacon-creamed..... 10	SCALLOPED POTATOES	caramelized onion & goat cheese..... 12	
MAC & CHEESE truffled..... 12	SHALLOT-POTATO CAKES	scallion crème fraîche	
		8	

An 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.