



M MANDALAY BAY RESORT AND CASINO

ICE COLD SHELLFISH & CAVIAR

OYSTERS	america's best, seasonal sdection	18
LITTLENECK CLAMS	traditional condiments	12
TIGER PRAWNS	spice-poached, cocktail sauce	20
MAINE LOBSTER	steamed & chilled	24
BRISTOL BAY ALASKAN KING CRAB	green goddess dressing	25
SHELLFISH PLATTER	maine lobster, king crab, shrimp, clans, oysters	51
IMPORTED & DOMESTIC CAVIAR	traditional accompaniments	MP

APPETIZERS

HEIRLOOM TOMATO SOUP	lobster-gilled cheese	17
MAINE LOBSTER	bacon-wrapped fritters	18
FOIE GRAS	sliders, boscpear	21
CHOWDER	maryland blue crab, bacon ladon, parsnip	16
DUCK	crispy thigh, duck egg, bacon, friée	19
SASHIMI	albacore, bigeye, bluefin toro	27
TUNA	trio of poppers, ponzu	22
CRAB CAKE	tomato preserve, tabasco vhaigrette	20
FILET TARTARE	american kobe filet, classic garnish, gilled pocketbread	22
SHABU SHABU	american kobe beef, mushroom consommé	24
LETTUCE CUPS	crab louie, avocado	14
ROASTED BEETS	burrata, walnutoil	16
BIBB WEDGE	avocado, bacon, oregon smøky blue	16
ROMAINE HEARTS	blackolive caesar, white anchovy	13

ENTRÉES

COLORADO LAMB	rosemary jus, aged balsamic tapenade	41
SLOW-POACHED PRIME RIB	horseradish- peppercorn gremolab, 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	DIVER SCALLOPS	39 ROASTED MARROW BONES 15
12 OZ SKIRT STEAK	36 8 OZ AMERICAN KOBE RIB "EYE" 64	AHI TUNA	41 GRILLED FOIE GRAS
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 HALIBUT	38

CLASSIC AMERICAN SIDE DISHES

POTATO "classic" baked	9	POTATO PURÉE TRIO	lobster, sour cream & onion, horseradish.. 14	
ONION RINGS	tomato-d usted	9	PEAS & CARROTS	di ll butter
SPINACH SOUFFLÉ	parmesan cream	12	ROASTED MUSHROOMS	morels , spring ramps
ASPARAGUS	lemon, niçoise olive	13	CREAMED CORN	jalapeño
SPINACH	bacon-creamed	10	SCALLOPED POTATOES	carameliz ed onion & goat cheese
MAC & CHEESE	truf fled	12	SHALLOT-POTATO CAKES	scallion crème fraiche

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.