

  
**Charlie Palmer**  
S T E A K  
LAS VEGAS

Charlie Palmer Steak  
Four Seasons Hotel  
3960 Las Vegas Blvd. South  
Las Vegas, NV 89119  
Tel: 702.632.5120 • Fax: 702.632.7440

Email This Menu At:  
[www.YourRC.com](http://www.YourRC.com)

Menu Prices And Items Subject  
To Change Without Notice



## FIRST COURSE

SEASONAL OYSTERS ON THE HALF SHELL CHAMPAGNE MIGNONETTE / CARAWAY CRISPS	18
ICED SHELLFISH PLATTER (PER PERSON) (Minimum 2)	40
CITRUS MARINATED PRAWNS CLASSIC COCKTAIL SAUCE	19
AMERICAN KOBE BEEF TARTARE QUAIL EGG / HERB INFUSED CIABATTA	18
DUO OF HAWAIIAN TUNA HEARTS OF PALM / AVOCADO SPHERES / ICICLE RADISHES	18
BIBB LETTUCE MARINATED TOMATOES / CRISPY SHALLOTS / CREAMY BUTTERMILK DRESSING	14
ORGANIC SPINACH SALAD TRUFFLE FRIED EGG / BACON LARDONS / MUSTARD VINAIGRETTE	17
CHEF STEVE'S "CAESAR SALAD" PROSCIUTTO WRAPPED ROMAINE HEARTS / WHITE ANCHOVIES	16
BELLWETHER FARMS GOAT CHEESE TORTELLINI GUANCIALE / BABY SHITAKE MUSHROOMS	15
SEARED HUDSON VALLEY FOIE GRAS QUINCE TARTE TATIN / VANILLA INFUSED MAPLE SYRUP	24
ADZUKI BEAN SOUP CHERRY SMOKED HAM HOCK / CRÈME FRAICHE	14

## MAIN COURSE

8 OZ. SNAKE RIVER FARMS PLATINUM "KOBE STYLE" STRIPLOIN	80
10 OZ. CHARCOAL GRILLED FILET MIGNON ROASTED SHALLOT	45
14 OZ. PEPPERCORN CRUSTED CHEFS BUTCHER CUT PICKLED RED ONIONS	32
16 OZ. NY STRIP STEAK CARAMELIZED GARLIC	47
18 OZ. BONE-IN RIB EYE SWEET ONION	55
40 OZ. PORTERHOUSE FOR TWO TRUFFLE POTATO GRATIN	105
14 OZ. BONE-IN STRIP STEAK DRY AGED SPRING GARLIC / DRY AGED MINIMUM OF 28 DAYS	52
24 OZ. PORTERHOUSE DRY AGED HONSHIMEJI MUSHROOM / DRY AGED MINIMUM OF 28 DAYS	70
SURF AND TURF ROASTED MAINE LOBSTER / 8OZ. FILET MIGNON	68
CRUCOLO CRUSTED PORK CHOP BROCCOLI RABE / CALABRIA HOT PEPPERS	37
ORGANIC FED PETALUMA CHICKEN HONEYED CRANBERRIES / THYME POULTRY JUS	25
RITZ CRACKER STUFFED MAINE LOBSTER (2.5 LB)	72
SHALLOW POACHED ATLANTIC SOLE LEMON-LIME RISOTTO / CHAMPAGNE BEURRE BLANC	35
SICILIAN PISTACHIO CRUSTED AHI TUNA EGGPLANT CAPONATA / SABA	35
MISO GLAZED KING SALMON BLISTERED SHANGHAI BOK CHOY / SOY CARAMEL	34

ALL OUR BEEF IS WET AGED 21 DAYS MINIMUM

## VEGETABLES

HEIRLOOM CARROTS	8
GARLIC BROCCOLINI	9
SAUTÉED SPINACH	8
ASPARAGUS	12
TRUMPET ROYALE MUSHROOMS	10
WILD MUSHROOMS WITH CARAMELIZED ONIONS	8
SALT ROASTED HOT CHILES	8
BRUSSELS SPROUTS WITH PANCETTA	8

## STARCHES

YUKON GOLD POTATO PUREE	8
CP FRIES	9
PARMESAN POTATO GRATIN	10
TRUFFLE BAKED POTATO	14
LOBSTER FRIED RICE	12
PEE WEE POTATOES	7
BUTTERMILK ONION RINGS	9
BAKED POTATO	6

## ADD TO ANY ENTREE

BUTTER POACHED HALF MAINE LOBSTER	25
SEARED FOIE GRAS	19
BONE MARROW	9
MARYLAND BLUE CRAB	14
COLOSSAL TIGER PRAWN	7
ROASTED GARLIC JUS	3
BLUE CHEESE FONDUE	3
GREEN PEPPERCORN SAUCE	3
RED WINE NATURAL	3
HORSERADISH CREAM	3
BÉARNAISE	3

ALL SIDES ARE SERVED FAMILY STYLE UNLESS OTHERWISE REQUESTED

## DESSERT

Executive Pastry Chef Megan Romano

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MEYER LEMON CRÈME BRULEE PISTACHIO BISCOTTI	9
STRAWBERRY NAPOLEON LIME GRAHAM CRACKER ICE CREAM / CITRUS SABAYON	9
DEVIL'S FOOD CAKE RASPBERRY COMPOTE / SWEET CREAM	11
CHOCOLATE PEANUT BUTTER BAR VANILLA ICE CREAM / DARK CHOCOLATE SAUCE	10
ORANGE SCENTED ALMOND CAKE BLUEBERRY COMPOTE / LEMON GELATO	9
SELECTION OF ICE CREAM AND SORBET	7
SEASONAL BERRIES SWEET CREAM OR CRÈME FRAICHE	12
CHEESE SELECTION CHEF'S SELECTION OF ARTISANAL CHEESES	12

## SIGNATURE COCKTAILS

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<b>SWEET STING</b>	14
JACK DANIELS TENNESSEE HONEY, STRAWBERRY PUREE ORGANIC SWEET AND SOUR, FRESH LIME	
<b>SUMMER SANGRIA</b>	14
RED WINE, MEDLEY OF LIQUEURS, SPICED RUM AND FRESH FRUIT	
<b>AUTUMN NEGRONI</b>	15
BELVEDERE PINK GRAPEFRUIT, ST. GERMAIN, APEROL AND LIME WITH A CHAMPAGNE FLOAT	
<b>ELDERFLOWER COSMOPOLITAN</b>	15
INFUSED RASPBERRY VODKA, ELDERFLOWER LIQUEUR LEMON AND A SPLASH OF CRANBERRY JUICE	
<b>DARK N STORMY</b>	14
FEVER - TREE GINGER BEER, GOSLING'S BLACK SEAL RUM AND LIME	
<b>PERFECT STORM</b>	14
FEVER - TREE GINGER BEER, GRAND MARNIER AND LIME	
<b>CHERRY COOL AID</b>	14
STOLI WILD CHERRY VODKA, ORANGE LIQUEUR, CRANBERRY JUICE AND LEMON	
<b>BUBBLES N BLUE</b>	20
HPNOTIQ AND CHAMPAGNE	
<b>NOLET SILVER MARTINI</b>	20
CHILLED NOLET GIN AND FRESH BERRIES	
<b>MAKER'S 46 OLD FASHIONED</b>	15
MAKER'S 46 BOURBON, MUDDLED ORANGE, CHERRIES, SUGAR AND BITTERS	
<b>TEQUILA BLUES</b>	17
AMBHAR PLATINUM TEQUILA, HPNOTIQ, COINTREAU AND LIME	
<b>AVIATION</b>	15
BEEFEATER 24 GIN, MARASCHINO LIQUEUR, CRÈME DE VIOLETTE AND LEMON	



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