



Tom Colicchio's
HERITAGE
· S T E A K ·



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V E N U E S



PRIVATE DINING ROOM

Well-suited for both business dinners and personal celebrations, our private dining room is located off of the main dining room with doors that allow for total privacy or can remain open for a semi-private dinner. Seating up to 32 guests, the space is also equipped with a 65" LCD television perfect for presentations or watching the game.

CAPACITY

32 Seated
40 Reception



MAIN DINING ROOM

Heritage Steak has a casual and stylish vibe, elegant and cool without pretense. Anchored by a custom Grill Works wood-burning grill, the glow of the hearth permeates the entire restaurant and provides a stage for guests to watch the chefs at work.

CAPACITY

116 Seated (148 w/PDR)
250 Reception

OFFERINGS

New York chef Tom Colicchio brings his passion for cooking with fire to the Las Vegas Strip with Tom Colicchio's Heritage Steak at The Mirage. The restaurant focuses on meats prepared entirely over an open flame – from wood-burning ovens to charcoal grills. On the menu, Tom Colicchio returns to the American cultural tradition of meat, focusing on antibiotic-free animals raised by purveyors committed to time-honored farming practices and heritage breeds. The glow of the hearth will permeate the entire restaurant and is reflected in the Bentel+Bentel design highlighting natural materials.

GROUP MENU #1

\$110 PER PERSON | FAMILY-STYLE

FIRST COURSE

[please select 3]

GRILLED ROMAINE*

caesar dressing, soft-cooked farm egg, white anchovy

BABY LETTUCE

balsamic buttermilk, avocado, cherry tomatoes, crispy shallots

GULF SHRIMP COCKTAIL

old bay seasoning, tequila cocktail sauce

BEEF TARTARE*

pickled beech mushrooms, bok choy kimchi

CHARRED OCTOPUS

leeks, potato, roasted pepper, almonds

BRAISED PORK BELLY

fried oysters, horseradish, tomato molasses

LAMB RIBS

vaudovan, raita, bread & butter pickles

SOY-CHILI GLAZED SKEWERS*

black garlic, watercress, cilantro, basil

[choice of one]

SKIRT STEAK

CHICKEN WINGS

SEA SCALLOP

Menus are seasonal and subject to change

Tax, gratuity and 3% administrative fee are additional.

All of our meat and fish is antibiotic and hormone free. *thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

MAIN COURSE

[please select 3]

DUCK BREAST*

duck chorizo, apple jam

AMERICAN KOBE BRISKET

red cabbage, caraway seed

GRILLED MEDITERRANEAN SEA BASS

black olive oil, kumquat

SPICE-ROASTED LOBSTER

white-polenta, mustard greens, fennel

(may be added to your menu option for an additional \$10 per person)

PRIME RIBEYE* 18 OZ.

bone-in

PRIME NEW YORK STRIP* 14 OZ.

AMERICAN KOBE SKIRT* 10 OZ.

tobasco-peppered

PRIME FILET* 10 OZ.

AUSTRALIAN WAGYU FLATIRON* 10 OZ.

DRY AGED PORK LOIN, 12 OZ.

bone-in

SIDES

[please select 3]

HAND-CUT FRIES • POTATO PURÉE

ROASTED MUSHROOMS • SPICY ONION RINGS

SEASONAL MARKET VEGETABLE • TRUFFLE RISOTTO

LOBSTER HUSHPUPPY • GRILLED POTATO

DESSERT

[shared]

CHEF'S SELECTION

Menus are seasonal and subject to change

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GROUP MENU #2

\$120 PER PERSON

FIRST COURSE

[please select 3]

GRILLED ROMAINE*

caesar dressing, soft-cooked farm egg, white anchovy

BABY LETTUCE

balsamic buttermilk, avocado, cherry tomatoes, crispy shallots

GULF SHRIMP COCKTAIL

old bay seasoning, tequila cocktail sauce

BEEF TARTARE*

pickled beech mushrooms, bok choy kimchi

CHARRED OCTOPUS

leeks, potato, roasted pepper, almonds

BRAISED PORK BELLY

fried oysters, horseradish, tomato molasses

LAMB RIBS

vaudovan, raita, bread & butter pickles

SOY-CHILI GLAZED SKEWERS*

black garlic, watercress, cilantro, basil

[choice of one]

SKIRT STEAK

CHICKEN WINGS

SEA SCALLOP

Menus are seasonal and subject to change

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MAIN COURSE

[please select 3]

DUCK BREAST*

duck chorizo, apple jam

AMERICAN KOBE BRISKET

red cabbage, caraway seed

GRILLED MEDITERRANEAN SEA BASS

black olive oil, kumquat

SPICE-ROASTED LOBSTER

white-polenta, mustard greens, fennel

(may be added to your menu option for an additional \$10 per person)

PRIME RIBEYE* 18 OZ.

bone-in

PRIME NEW YORK STRIP* 14 OZ.

AMERICAN KOBE SKIRT* 10 OZ.

tobasco-peppered

PRIME FILET* 10 OZ.

AUSTRALIAN WAGYU FLATIRON* 10 OZ.

DRY AGED PORK LOIN, 12 OZ.

bone-in

SIDES

[at an additional cost]

HAND-CUT FRIES • POTATO PURÉE

ROASTED MUSHROOMS • SPICY ONION RINGS

SEASONAL MARKET VEGETABLE • TRUFFLE RISOTTO

LOBSTER HUSHPUPPY • GRILLED POTATO

DESSERT

[shared]

CHEF'S SELECTION

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GROUP MENU #3

\$135 per person

FIRST COURSE

[please select 3]

GRILLED ROMAINE*

caesar dressing, soft-cooked farm egg, white anchovy

BABY LETTUCE

balsamic buttermilk, avocado, cherry tomatoes, crispy shallots

GULF SHRIMP COCKTAIL

old bay seasoning, tequila cocktail sauce

BEEF TARTARE*

pickled beech mushrooms, bok choy kimchi

CHARRED OCTOPUS

leeks, potato, roasted pepper, almonds

BRAISED PORK BELLY

fried oysters, horseradish, tomato molasses

LAMB RIBS

vaudovan, raita, bread & butter pickles

SOY-CHILI GLAZED SKEWERS*

black garlic, watercress, cilantro, basil

[choice of one]

SKIRT STEAK

CHICKEN WINGS

SEA SCALLOP

Menus are seasonal and subject to change

Tax, gratuity and 3% administrative fee are additional.

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MAIN COURSE

[please select 4]

DUCK BREAST*

duck chorizo, apple jam

AMERICAN KOBE BRISKET

red cabbage, caraway seed

GRILLED MEDITERRANEAN SEA BASS

black olive oil, kumquat

SPICE-ROASTED LOBSTER

white-polenta, mustard greens, fennel

(may be added to your menu option for an additional \$10 per person)

PRIME RIBEYE* 18 OZ.

bone-in

PRIME NEW YORK STRIP* 14 OZ.

AMERICAN KOBE SKIRT* 10 OZ.

tobasco-peppered

PRIME FILET* 10 OZ.

AUSTRALIAN WAGYU FLATIRON* 10 OZ.

DRY AGED PORK LOIN, 12 OZ.

bone-in

SIDES

[at an additional cost]

HAND-CUT FRIES • POTATO PURÉE

ROASTED MUSHROOMS • SPICY ONION RINGS

SEASONAL MARKET VEGETABLE • TRUFFLE RISOTTO

LOBSTER HUSHPUPPY • GRILLED POTATO

DESSERT

[shared]

CHEF'S SELECTION

Menus are seasonal and subject to change

Tax, gratuity and 3% administrative fee are additional.

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PASSED OPTIONS

\$65 PER PERSON

[please choose 6]

APPETIZERS

SOY CHILI GLAZED STEAK OR CHICKEN SKEWERS

CRISPY PORK & TOMATO MOLASSES

BEEF BRISKET SLIDERS

KING CRAB TOAST

LOBSTER HUSHPUPIES

VIRGINIA HAM FLATBREAD

ARTISAN CHEESE & HOUSE MADE CRACKERS

GRILLED VEGETABLE SKEWERS

BEEF TARTARE CROSTINI

SWEETS

MINI CHOCOLATE PIE

RICOTTA FRITTERS

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BEVERAGE PACKAGES

PACKAGE 1: BEER AND WINE

\$25 per Person; per Hour

DOMESTIC & IMPORTED BEER

Budweiser

Bud Light

Coors Light

Michelob Ultra

Corona

Heineken

WINE

A selection of white and red wines from a Heritage Steak Sommelier

PACKAGE 2: BEER, WINE AND LIQUOR

\$35 per Person; per Hour

DOMESTIC & IMPORTED BEER

Budweiser

Bud Light

Coors Light

Michelob Ultra

Corona

Heineken

WINE

A selection of white and red wines from a Heritage Steak Sommelier

LIQUOR

GIN: Bombay

VODKA: Skyy, Stoli

RUM: Bacardi Light, Captain Morgan

WHISKEY: Jack Daniel's, Crown Royal, Segrans7

TEQUILA: El Jimador

SCOTCH: Dewars 12 year old

PACKAGE 3: BEER AND WINE

\$45 per Person; per Hour

DOMESTIC, IMPORTED & ALL DRAFT BEER

Corona
Heineken
Budweiser
Joseph James (D)
Bud Light
Scrimshaw (D)
Coors Light
Michelob Ultra
Mirror Pond (D)
Sierra Nevada Kellerweis (D)
Firestone Walker "Wookie Jack" (D)
Old Rasputin Imperial Stout (D)

WINE

A selection of white and red wines from a Heritage Steak Sommelier

LIQUOR

VODKA: Absolut, Grey Goose, Belvedere
RUM: Bacardi Light, Captain Morgan, Malibu
WHISKEY: Jack Daniel's, Crown Royal Reserve, Segrans7, Bulleit, Jameson,
GIN: Bombay Sapphire, Beefeater 24, Tanguery 10
TEQUILA: El Jimador, Patron Silver, Patron Anejo, Don Julio Blanco, Hornitas
SCOTCH: Glenfiddich 12, Glen Leveit, Oban 14, Jonnie Walker Black

PACKAGE 4: BEER, LIQUOR AND WINE

Starting at \$75 per Person; per Hour

CUSTOM-DESIGNED BEVERAGE PACKAGE

One of our Certified Beverage Professionals will custom design the perfect package for your event. Choose from Heritage Steak's extensive list of craft beer, select the perfect wine pairings for your menu, or let us create a custom signature cocktail.

LARGE PARTY WINE SELECTIONS

CHAMPAGNE & SPARKLING

Champagne, Billecart-Salmon, Reserve, Épernay, Brut, NV	125.
Champagne, Veuve Clicquot Ponsardin, Brut, 2002	144.
Champagne, Nicolas Feuillate, Cuvée Gastronomie, Chouilly, Brut Rose, NV	130.
Cremant d'Alsace, Lucien Albrecht, Alsace, Brut Rosé, NV	80.
Sparkling, Roederer, L'Ermitage, Anderson Valley, Brut, NV	96.

WHITE

Riesling, Dr. Loosen, Blue Slate, Kabinett, Mosel, 2013	80.
Albariño, Martin Codax, Rias Baixas, 2011	70.
Sauvignon Blanc, Downes Family Vineyards, Elgin, 2012	80.
Pinot Gris, Willakenzie, Willamette Valley, 2011	65.
Pinot Grigio, Santa Margherita, Alto Adige, 2013	75.
Chardonnay, Fransican, Napa Valley 2011	60.
Chardonnay, Antica, Napa Valley 2012	93.
White Blend, Feudi di San Gregorio, Lacryma Christi Bianco 2010	75.
White Blend, Conundrum, California 2012	60.

ROSÉ

Grenache, Château d'Escalans, Whispering Angel, Provence, 2012	70.
Grenache Blend, Domaine Ott, Provence, 2013	75.

RED

Barbera, Scarpetta, Barbera del Monferrato DOC, 2012	85.
Pinot Noir, Holdredge, Russian River Valley, 2011	125.
Pinot Noir, Emeritus, Hallberg Ranch, Russian River Valley, 2011	85.
Pinot Noir, Ponzi Vineyards, Willamette Valley, 2011	81.
Merlot, Ferrari Carano, Sonoma Valley, 201	70.
Cabernet Blend, B.V Tapestry, Napa Valley, 2009	105.
Cabernet Sauvignon, Justin Vineyards, Paso Robles, 2012	90.
Cabernet Sauvignon, Faust, Napa Valley, 2012	130.
Cabernet Sauvignon, Jordan, Alexander Valley, 2010	120.
Cabernet Sauvignon, Louis Martini, Napa Valley, 2012	75.
Cabernet Sauvignon, Oberon Napa County, 2011	95.
Cabernet Blend, Opus One "Overture", Napa Valley, 2011	240.