

Tom Colicchio's
craftsteak



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Restaurant Fact Sheet

Overview

Five-time James Beard award-winning chef Tom Colicchio elevates the definition of a steakhouse with Craftsteak. Craftsteak is dedicated not only to the craft of cooking, but also to celebrating the natural flavors of great ingredients. The menu features ingredients from small family farms, artisanal producers and day-boat fishermen, prepared to capture the true flavor and essence of each product.

The à la carte menu includes a selection of signature vegetables, potatoes, mushrooms, grains and beans in addition to steakhouse favorite side dishes.

Signature Dishes

Hand-Cut Wagyu Tartare, Italian Buffalo Mozzarella, Dry Aged New York Strip, 24 Hour, Braised Beef Shortrib, Wagyu Skirt Steak, Yukon Gold Puree and Cinnamon Monkey Bread

Executive Chef/ Owner

Tom Colicchio

Executive Chef

Michael Chapman

Hours of Operation **subject to change*

Sunday-Thursday from 5:30 p.m. – 10:30 p.m.

Friday and Saturday from 5:30 p.m. – 11:00 p.m.

Average Check

Chef Menus starting at \$125

Capacity

Private Dining Room #1: 32 people

Private Dining Room #2: 40 people

Full Restaurant Capacity: 296 people

Reservations

(702) 891-7433

F&B Minimum

\$5,000 to \$8,000 per private room

Angus Beef Menu

125 per Person

Served Family Style

First Courses

*Choice of four (4) first courses
(See selection on page 9)*

Main Courses

Choice of four (4) entrees

Dry Aged New York Strip
Brandt Farms Hangar Steak
Filet Mignon - *\$10 per person supp*
Diver Sea Scallops
Chef's Selection of Fresh Seasonal Fish
Bone-In Dry Aged Beef Ribeye
Dry Aged Beef T-Bone
Prime Beef Flat Iron Steak
Roasted Free Range Chicken
24 Hour Braised Beef Shortribs

*Ordering a double portion of an entrée item will result in an additional charge.
Please consult your Group Dining Contact for pricing*

Side Dishes

*Choice of four (4) sides
(See selection on page 9)*

Desserts

*Choice of three (3) desserts
(See selection on page 11)*

Seasonal Ice Cream/Sorbet Sampler

Additional Charges include tax, gratuity and set-up fee

Domestic Wagyu Menu

Domestic Wagyu refers to a crossbreed of Wagyu and Black Angus Beef that is raised in Snake River Farms in Idaho. Domestic Wagyu Beef is renowned for its flavor, tenderness, and marbled texture.

155 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of two (2) salads and one (1) first course
(See selection on page 9)

Main Courses

Wagyu Beef Flat Iron Steak
Wagyu Beef Skirt Steak
Choice of Wagyu Filet **OR** Ribeye
Chef's Selection of Fresh Seasonal Fish

*Ordering a double portion of an entrée item will result in an additional charge.
Please consult your Group Dining Contact for pricing*

Side Dishes

*Choice of four (4) sides
(See selection on page 9)*

Desserts

*Choice of three (3) desserts
(See selection on page 11)*

Seasonal Ice Cream/Sorbet Sampler

Additional Charges include tax, gratuity and set-up fee

Domestic Wagyu Surf and Turf Menu

Domestic Wagyu refers to a crossbreed of Wagyu and Black Angus Beef that is raised in Snake River Farms in Idaho. Domestic Wagyu Beef is renowned for its flavor, tenderness, and marbled texture.

185 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of two (2) salads and one (1) first course
(See selection on page 9)

Main Courses

Wagyu Beef Flat Iron Steak
Wagyu Beef Skirt Steak
Choice of Wagyu Filet or Ribeye
2 lb. Braised Maine Lobster, *Tarragon Butter*

*Ordering a double portion of an entrée item will result in an additional charge.
Please consult your Group Dining Contact for pricing*

Side Dishes

*Choice of four (4) sides
(See selection on page 9)*

Desserts

*Choice of three (3) desserts
(See selection on page 11)*
Seasonal Ice Cream/Sorbet Sampler

Additional Charges include tax, gratuity and set-up fee

Japanese “A5” Wagyu Beef Menu

A5 is the highest grade of beef produced in the world. It is 100% Wagyu breed which is renowned for its flavor, tenderness, and marbled texture.

275 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of three (3) additional first courses
(See selection on page 9)

Main Courses

A5 Filet Mignon
A5 New York Strip
A5 Ribeye

*Ordering a double portion of an entrée item will result in an additional charge.
Please consult your Group Dining Contact for pricing*

Side Dishes

*Choice of four (4) sides
(See selection on page 9)*

Desserts

*Choice of three (3) desserts
(See selection on page 11)*
Seasonal Ice Cream/Sorbet Sampler

Additional Charges include tax, gratuity and set-up fee

Japanese “A5” Wagyu Beef Surf & Turf Menu

A5 is the highest grade of beef produced in the world. It is 100% Wagyu breed which is renowned for its flavor, tenderness, and marbled texture.

295 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of three (3) additional first courses
(See selection on page 9)

Main Courses

A5 Filet Mignon
A5 New York Strip
A5 Skirt Steak
2 lb. Braised Maine Lobster, *Tarragon Butter*

*Ordering a double portion of an entrée item will result in an additional charge.
Please consult your Group Dining Contact for pricing*

Side Dishes

Choice of four (4) sides
(See selection on page 9)

Desserts

Choice of three (3) desserts
(See selection on page 11)
Seasonal Ice Cream/Sorbet Sampler

Additional Charges include tax, gratuity and set-up fee

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Appetizers, Salads and Side Dishes

First Courses

Salads

Italian Buffalo Mozzarella *Hazelnuts*
Market Spinach *Asian Pear, Port Wine*
Organic Lettuces *Lemon Vinaigrette*

Wild Arugula *Shaved Pecorino, Pine Nuts*
Caesar Salad *Pickled Anchovy*
Roasted Red Peppers *Garlic Chips, Basil*
Roasted Baby Beets *Pickled Egg*

Meats

Prosciutto San Daniele *Mission Fig*
Charcuterie Selection *Spicy Mostarda*

Hand-Cut Wagyu Tartare *Crostini*

Shellfish

Seasonal Oysters - *2 per person*
Seafood Sampler - *\$22.50 per person supp*

Littleneck Clams - *2 per person*
Chilled Shrimp Cocktail

Side Dishes

Vegetables

Asparagus *Lemon Zest*
Baby Carrots *Local Desert Honey*
Baby Spinach *Garlic Oil*

Cipollini Onions *Bordelaise, Vermont Butter*
Seasonal

Mushrooms

Baby Shiitake
White Beech

Hen of the Woods
French Horn

Potato/Grains

Fingerling Potatoes *Rosemary*
French Fries *Smoked Paprika*

Risotto *Seasonal*
Yukon Gold Potato Puree *Chive*

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Hors d'Oeuvres
30 per Person per Half Hour

Select 2 items from each category (4 items total)

Served Antipasto Style

Shaved Prosciutto

Kobe Style Skirt Steak, Bacon and Blue Cheese Salad

Crispy French Fries, *Smoked Paprika*

Chilled Shrimp Cocktail **OR** Sea Scallops

Passed Canapés

Yellowtail Hamachi, *Citrus and Beets*

Lobster Bisque, *Tarragon*

Chilled Oysters on the Half Shell, *American Caviar*

Fresh Buffalo Mozzarella, *Roasted Red Pepper Caponata*

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Desserts

Served Family Style

Cinnamon Monkey Bread, *Cinnamon Brioche, Pecan Toffee Sauce
Banana Ice Cream*

Peach Upside Down Cake, *Amaretto Glaze, Mixed Berry Coulis, Buttermilk Ice Cream*

Brown Butter Carrot Cake, *Cream Cheese Mousse, Spiced
Walnuts Apple Carrot Jam, Maple Ice Cream*

Caramel Chocolate Mousse, *Bittersweet Brownie, Salted Peanuts
Vanilla Snap Wafers*

Greek Yogurt Pannacotta, *Orange Crumble, Strawberry Sorbet, Micro Mint*

****Desserts are made fresh daily and subject to change****

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Wedding Package

Served Family Style

First Courses

Wild Arugula
Roasted Red Peppers
Prosciutto San Daniele
Chilled Shrimp Cocktail **OR** Sea Scallops

Main Courses

Grilled Prime Flat Iron Steak
24 Hour Braised Beef Shortribs
Roasted Free Range Chicken
Diver Sea Scallops

Sides

Yukon Gold Potato Puree
Baby Shiitake Mushrooms
Roasted Asparagus
Baby Carrots

Desserts

Wedding Cake
Some Décor Elements May Be Assessed an Additional Charge

Beverages

This menu package includes a two hour premium beverage package and a champagne toast.

Sunday – Thursday

\$181 per person

Friday, Saturday and Grand Garden Event Nights

\$206 per person

Additional charges include tax, gratuity and set-up fee

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Special Occasion Cakes

\$12 per person, minimum 4 guests

Types of cake

Vanilla

Chocolate

Types of filling

Whipped Cream

Chocolate Mousse

Seasonal Fruit Filling

Vanilla Bean Mousseline

Types of icing

Vanilla Buttercream

Chocolate Buttercream

Chocolate Glaze

All cakes require a **72-hour notice** to the Pastry Chef.

Should you cancel your reservation, please notify us **24 hours prior**, otherwise your credit card will be charged for the cake ordered.

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Beverage Package Options

\$45 per guest, 2 hours
(\$30 per guest, 1 hour)

Cocktails, Beers and Liquors under \$14
Opolo, Merlot, California
Acacia, 'A', Chardonnay, California
(Wines of equal value may be substituted by the sommelier based on availability)

\$60 per guest, 2 hours
(\$40 per guest, 1 hour)

Cocktails, Beers and Liquors under \$15
Sextant, Cabernet Sauvignon, California
William Hill, Chardonnay, California
(Wines of equal value may be substituted by the sommelier based on availability)

\$75 per guest, 2 hours
(\$50 per guest, 1 hour)

Cocktails, Beers and Liquors under \$16
Frank Family, Cabernet Sauvignon, California
Talbot "Sleepy Hollow", Chardonnay, California
(Wines of equal value may be substituted by the sommelier based on availability)

\$125 per guest, 2 hours
(\$85 per guest, 1 hour)

Cocktails, Beers and Liquors under \$18
Silver Oak, Napa, Cabernet Sauvignon, California
Far Niente, Chardonnay, California
(Wines of equal value may be substituted by the sommelier based on availability)

Craftsteak Las Vegas features one of the most extensive wine lists
in the country.

If a more custom experience is desired, we would be happy to
have the sommelier contact you regarding your event.

**If you have a special wine request or would like to speak with
a Sommelier, please contact your Group Dining Contact.**