



STARTERS, SOUP AND SALADS

SEAFOOD SPECTACULAR*

chilled selection of the ocean's finest
Maine lobster, king crab legs,
jumbo shrimp, oysters, crab cocktail
95

CAVIAR SERVICE*

traditional trimmings, brioche toast and blinis
Caspian Osetra
30 GRAM / 200
50 GRAM / 325

OYSTERS ON THE HALF SHELL*

cocktail sauce, red wine mignonette

MP

MARYLAND BLUE CRAB CAKE*

roasted artichoke-olive ragout, basil aioli

24



CHILLED JUMBO SHRIMP COCKTAIL* (150 calories)

24

SAUTÉED HUDSON VALLEY FOIE GRAS*

strawberry bread pudding, bourbon-balsamic syrup, celery salad

28

SEARED STEAK TARTARE*

Worcestershire-Dijon aioli, crumbled egg, chives, grilled bread

26

ROASTED SWEET CORN SOUP*

pickled jalapeño, sweet onion, cilantro oil

16

KING CRAB SOUP*

Old Bay, tomato, aromatic vegetables, puff pastry crouton

18

TUSCAN KALE SALAD

aged goat cheese, Gala apple, spiced pecans, apple cider vinaigrette

18

BABY ICEBERG SALAD

grilled black pepper bacon, tomato, buttermilk blue dressing

17

CAESAR SALAD*

garlic-paprika crouton, classic dressing

17

STEVE'S CHOPPED SALAD


avocado, crisp potatoes, Dijon vinaigrette

18

YELLOWFIN TUNA TARTAR*

pickled Japanese vegetables, soy, Gochujang

24

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

P.S. – We are really, really sure of the calories!

— Chef David Walzog

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness

JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavor, tenderness, and juiciness. All of our Japanese Wagyu has a quality score of A5 and marble score between 8-10. Wynn Las Vegas is proud to be a registered end user with the Kobe Beef Federation.

– Chef David Walzog

KOBE, HYOGO PREFECTURE

100% Tajima Cattle, very rare and exclusive; refined sweetness, rich flavor, delicate texture

TENDERLOIN* / NEW YORK STRIP* / RIB EYE* / RIB CAP*

220 4 oz.

4 oz. minimum, 55 per additional ounce, check with server for available cuts

IDEUE FARM, KAGOSHIMA PREFECTURE

Mr. Ideue is known as the master of raising high quality Wagyu. good balance of fat, extremely smooth texture, and juicy flavor

NEW YORK STRIP*

140 4 oz.

4 oz. minimum, 35 per additional ounce

OHMI, SHIGA PREFECTURE

finely flecked marbling, sweet and smooth flavor

NEW YORK STRIP*

180 4 oz.

4 oz. minimum, 45 per additional ounce

DOMESTIC WAGYU

SNAKE RIVER FARMS GOLD GRADE

deeply marbled with a wonderful complexity and subtle sweetness

NEW YORK STRIP*

80 10 oz.

ADD TO THE STEAK

MAINE LOBSTER TAIL*	45	ROGUE CREAMERY SMOKED BLUE CHEESE	6
HUDSON VALLEY FOIE GRAS*	24	ALASKAN KING CRAB, OSCAR-STYLE*	24
PEPPERCORN SHRIMP SCAMPI*	24	SMOKED BACON & SHALLOTS*	9

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CHARRED PRIME CUT STEAKS AND CHOPS

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards.

Béarnaise*, Jalapeño-Tropical Fruit and SW steak sauces are available upon request.


BONELESS RIB EYE*	18 OZ.	60
BONE-IN RIB EYE*	24 OZ.	79
 GRASS FED STRIP* (480 calories)	7 OZ.	42
NEW YORK STRIP*	16 OZ.	67
FILET MIGNON*	9 / 12 OZ.	56 / 65
DRY AGED BONE-IN NEW YORK*	18 OZ.	68
DRY AGED TOMAHAWK CHOP*	30 OZ.	130
 DOUBLE CUTS		
PORTERHOUSE FOR TWO*	40 OZ.	130
CHILE RUBBED DOUBLE RIB EYE*	42 OZ.	125
PEPPER CRUSTED CHATEAUBRIAND*	22 OZ.	120

SIDE DISHES

YUKON GOLD POTATO PURÉE	12	POBLANO & SMOKED BACON MAC & CHEESE*	14
 HARISSA GLAZED CARROTS (130 calories)	12	PARMESAN CREAMED SPINACH	14
 SAUTÉED VEGETABLES (130 calories)	14	CIPOLLINI ONIONS & JALAPEÑO	14
AU GRATIN POTATOES	14	BRUSSELS SPROUTS andouille sausage*, mustard cream	14
BEEF TALLOW STEAK FRIES	14	BLACK TRUFFLE CREAMED CORN	16
CRISP POTATO ROSTI chive cream with sturgeon caviar* add 30	16	SAUTÉED WILD MUSHROOMS	16
		ROASTED JUMBO ASPARAGUS	16

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MAIN COURSES

PAN ROASTED SEA SCALLOPS*			42
English pea risotto, pea vines, black truffle sauce			
 HAWAIIAN SNAPPER*	(380 calories)		48
papaya salsa, black rice, carrot-ginger sauce			
WILD ALASKAN HALIBUT*			46
Cerignola olive tapenade, spinach, Ruby tomato broth			
VADOUVAN SCENTED WILD SALMON*			44
poached asparagus, pea purée, shaved asparagus salad			
BLACK TRUFFLE AND ROMANESCO RISOTTO*			34
cauliflower, Parmesan, shaved black truffle			
BUTTER BASTED JIDORI™ CHICKEN BREAST*			38
baby turnips, marble potatoes, chicken jus			
BROILED VEAL CHOP*	14 OZ.		61
peperonata, roasted garlic, preserved lemon sauce			
CHEESE CRUSTED COLORADO LAMB CHOPS*		HALF RACK 58	WHOLE RACK 114
eggplant caponata, rosemary lamb jus			
BUTTER POACHED MAINE LOBSTER*	2.5 LBS.		75
toasted farro, caramelized onions, pea vines			

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VEGETARIAN SELECTIONS

APPETIZERS

RED QUINOA AND FARRO SALAD tomato, cucumber, artichokes, red wine vinaigrette	17
ROASTED SWEET CORN SOUP pickled jalapeño, sweet onion, cilantro oil	16
ORGANIC KALE AND GALA APPLE SALAD candied pecans, apple cider vinaigrette	18

ENTRÉES

ROASTED QUINOA CAKES broccolini, fennel, tomato broth	26
BLACK TRUFFLE AND ROMANESCO RISOTTO cauliflower, Parmesan, shaved black truffle	34
GARDEIN VEGAN “MEATBALLS” tomato sauce, creamy polenta	26
HERB CRUSTED GARDEIN CHICK’N eggplant caponata, sherry reduction	28
ROASTED ORGANIC MAITAKE MUSHROOMS white bean purée, rosemary balsamic glaze	25

SIDE DISHES

 HARISSA GLAZED CARROTS (130 calories)	12
CREAMED SPINACH cashew cream base	14
ROASTED JUMBO ASPARAGUS	16
WHIPPED POTATOES vegan sour cream	12