



## DINING ROOM OPTIONS

### Private Dining Room

- Seated up to 50 guests
- Receptions up to 60 guests

### Semi-Private Dining Area

- Seated up to 70 guests

### Exclusive Use

- Seated up to 300 guests
- Receptions up to 400 guests

Group menu pricing starting at \$110 per person.  
Food and beverage minimums will apply.



## CHEF MICHAEL MINA

*With its classic menu, inviting bar scene and sophisticated atmosphere, acclaimed Chef Michael Mina breaks new ground with his first steakhouse. STRIPSTEAK plays host to guests looking for the perfect cut in a modern alternative to the traditional steakhouse setting. As with Mina's other restaurants, STRIPSTEAK uses only the highest quality ingredients — corn-fed, all-natural meat, line-caught seafood and fresh, seasonal produce. Don't miss the A5 Japanese Wagyu and 100 Single Malt Scotches.*





### **THREE COURSE MENU**

\$110 per person

#### **Appetizer**

*Served Sharing Style*

Wagyu Filet Tartare  
Traditional Garnishes, Warm Pita Bread

“BLT” Wedge  
Maytag Blue Cheese, Nueske’s Bacon, Buttermilk Ranch Dressing

Tiger Prawns  
Spice Poached & Chilled with Gin “Cocktail” Sauce

#### **Entrée**

*Choice of (on-site):*

16 oz NY Strip

8 oz Filet Mignon

Mary’s Roasted Chicken

7 oz Scottish Salmon

*Served with Chef’s Selection of Family Style Side Dishes*

#### **Dessert**

Seasonal Cheesecake

#### **Menu Enhancements:**

16 oz Rib Eye - \$15

8 oz Rib Cap - \$30

Accompaniment of Grilled Shrimp - \$15



## FOUR COURSE MENU

\$140 per person

### **For the Table**

**"Instant Bacon"**

Five-Spice Pork Belly, Tempura Oyster, Green Cabbage Slaw

***Upgrade to Shellfish Platter for the table (in lieu of the Instant Bacon) - \$25 per person***

### **Appetizer**

Crispy Rice Poppers

Hamachi & Ahi Tuna, Tobiko, Ponzu

Caesar Salad

Garlic Pita Croutons, White Anchovy

"BLT" Wedge

Maytag Blue Cheese, Nueske's Bacon, Buttermilk Ranch Dressing

Tiger Prawns

Spice Poached & Chilled with Gin "Cocktail" Sauce

### **Entrée**

16 oz NY Strip

8 oz Filet Mignon

16 oz Rib Eye

Mary's Roasted Chicken

7 oz Scottish Salmon

*Served with Chef's Selection of Family Style Side Dishes*

### **Dessert**

Seasonal Cheesecake

Chocolate Devil's Food Cake

Salted Caramel Chocolate Mousse, Vanilla Chantilly, Chocolate Crumble

### **Menu Enhancements:**

Upgrade to "The Wagyu Experience" - \$35 per person

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 8.25% SALES TAX, 19% GRATUITY, 3% TAXABLE SERVICE CHARGE AND AN APPLICABLE FACILITY FEE.



## **MENU UPGRADES**

### **Additions**

Shellfish Platters to Share for the Table - \$40 per person  
Caviar Service - MP

### **Supplements**

Wagyu Rib Eye Cap - \$30 each

### **Accompaniments**

Grilled Foie Gras - \$20 per order  
King Crab Legs - \$45 per order  
Grilled Shrimp - \$15 per order



## **HORS D'OEUVRES RECEPTION**

*For pre-dinner receptions we recommend 4-6 pieces per person*

*For a cocktail & hors d'oeuvres reception we recommend 7-10 pieces per person*

### **Cold Selections**

Roasted Tomato Crostini – Kalamata Olives (V) - \$4 per piece

Mesquite Wood Smoked Hummus – Cucumber Cup (V) - \$4 per piece

Shrimp Ceviche Tostada – Avocado-Lime Puree - \$5 per piece

Hamachi Poppers – Wasabi Tobiko - \$5 per piece

American Wagyu Tartare – Yukon Gold Chips (GF) - \$7 per piece

### **Warm Selections**

Vegetable Arancini – Saffron Aioli (V) - \$4 per piece

Five Spiced Pork Belly – Green Cabbage Slaw - \$5 per piece

Buffalo Fried Chicken – Buttermilk Ranch Dressing - \$5 per piece

Black Truffle Cheese Puffs – Smoked Gouda (V) - \$6 per piece

Crispy Lobster Skewers – Lemon Crème Fraiche - \$7 per piece

Mishima Reserve Wagyu Satays – Black Pepper Soy Sauce Glaze - \$8 per piece

Black River Osetra Caviar – Potato Gratin (GF) - \$9 per piece



## **BEVERAGE SERVICE OPTIONS**

### **Premium Liquor Package**

*Premium Spirits, Sommelier Selected Red, White & Sparkling Wine,  
Imported, Domestic & Craft Beer, Soft Drinks and Juice*

Price per person: \$40 first hour, \$30 each additional hour

### **Well Brand Beverage Package**

*Well Brand Spirits, Sommelier Selected Red & White Wine,  
Imported & Domestic Beer, Soft Drinks and Juice*

Price per person: \$35 first hour, \$25 each additional hour

### **Beer & Wine Package**

*Sommelier Selected Red & White Wine,  
Imported, Domestic & Craft Beer, Soft Drinks and Juice*

Price per person: \$30 first hour, \$20 each additional hour

### **Hosted Beverages Charged on Consumption**

*A running open tab at standard beverage pricing for the entire event*



## WINE LIST

### **Sparkling Wines**

Nino Franco Rustico Prosecco, Italy	\$70
Nicolas Feuillatte, Champagne, France	\$90
Schramsburg, Blanc de Blancs, California, USA	\$90
Veuve Clicquot, Yellow Label, Champagne, France	\$130
Mumm Napa Rosé California, USA	\$75

### **White Wines**

#### ***Chardonnay***

Cakebread Cellars, Napa Valley, USA	\$100
Jordan, Napa Valley, USA	\$84
Patz & Hall, Dutton Ranch, Sonoma, USA	\$96

#### ***Sauvignon Blanc***

Cloudy Bay, Marlborough, New Zealand	\$84
Cakebread Cellars, Napa Valley, USA	\$76
Pascal Jolivet, Sancerre, France	\$68

#### ***Riesling***

Eroica by Chateau Ste. Michelle & Dr. Loosen, Washington State, USA	\$64
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#### ***Pinot Grigio***

Santa Margherita, Valdadige, Italy	\$72
Jermann, Friuli, Italy	\$76

#### ***Rose***

Carves d'Esclans, Whispering Angel, Côte de Provence, France	\$60
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**Red Wines*****Cabernet Sauvignon***

Honig, Napa Valley, USA	\$92
Faust, Napa Valley, USA	\$120
Freemark Abby, Napa Valley, USA	\$104
Conn Creek, Napa Valley, USA	\$84

***Red Blends***

Leviathan, Napa Valley, USA	\$100
The Prisoner, Napa Valley	\$104

***Pinot Noir***

Emeritus, Hallberg Ranch, Russian River Valley, USA	\$84
Flowers, Sonoma Coast, USA	\$120
Etude, Carneros, USA	\$96

***Merlot***

Duckhorn Vineyards, Napa Valley, USA	\$112
Trefethen, Napa Valley, USA	\$76

***Other Red Varieties***

Sangiovese, Querciabella Chianti Classico Italy	\$84
Shiraz, Two Hands Angel's Share Barossa Valley, Australia	\$76
Malbec, Catena, Mendoza	\$72

***Dessert Wine***

Inniskillin Vidal Icewine Niagara Peninsula, Canada 375ml	\$92
Royal Tokaji Wine Co. 5 Puttonyos Tokaji Aszú, Hungary 500ml	\$96