



STRIPSTEAK

LAS VEGAS

OUR CULINARY MISSION

STRIPSTEAK LAS VEGAS HAS JUST COMPLETED AN EXCITING REMODEL! WHEN THE FINEST CUTS OF AGED BEEF ARE WOOD-FIRED AND BUTTER-POACHED TO PERFECTION WITH AWARD-WINNING CHEF MICHAEL MINA'S SIGNATURE FLAIR, THAT'S FIRE-BORN FLAVOR. SAVOR THE EXTRAORDINARY.

LOCATED JUST A STONE'S THROW FROM THE CASINO FLOOR AND CONVENTION CENTER AT MANDALAY BAY, STRIPSTEAK HAS BEEN STYLISHLY REIMAGINED AND REDESIGNED TO EVOKE THE SURROUNDING MOHAVE DESERT LANDSCAPE. THE EXPANSIVE PRIVATE DINING DESTINATIONS IN THE CITY.





STRIPSTEAK

LAS VEGAS

PRIVATE DINING ROOM

SEATED UP TO - 65* GUESTS

RECEPTION - 75* GUESTS

A/V capabilities

Dedicated Bar Access

MAIN DINING ROOM

SEATED UP TO - 40* GUESTS

Main Restaurant Bar Access

BAR & LOUNGE

RECEPTION - 56* GUESTS

Cocktails & Passed Canapes

RESTAURANT

SEATED UP TO - 260* GUESTS

RECEPTION - 300

Specialized Chef's Menu



LOCATION

Mandalay Bay Las Vegas
1st Floor, Restaurant Row
3950 S Las Vegas Blvd
Las Vegas NV 89119

EVENTS INFORMATION

Tel: 702.632.7447

Email: MBHGROUPDINING@MANDALAYBAY.COM

RECEPTION

PASSED CANAPES

RECOMMENDED 2-3 PIECES PER PERSON PRE-DINNER

COCKTAIL RECEPTIONS 3-5 PIECES PER PERSON

SHIITAKE MUSHROOM ARANCINI [VEGETARIAN] +8 PER PIECE
TRUFFLE, PARMESAN

LOADED STUFFED FINGERLING POTATO +8 PER PIECE
BACON AND CHEDDAR

LOBSTER CORN DOG +10 PER PIECE
WHOLE GRAIN MUSTARD

TEMPURA SHRIMP SKEWER +9 PER PIECE
SPICY AIOLI, SESAME, NORI

FALAFEL DOME [VEGAN] +8 PER PIECE
GREEN CHICKPEA, TZATZIKI

THAI BEEF TENDERLOIN SKEWER +10 PER PIECE
SWEET CHILI LIME, MINT

STRIPSTEAK CHEESEBURGER SLIDERS +11 PER PIECE
AMERICAN CHEESE, SECRET SAUCE

25 PIECE MINIMUM PER SELECTION

DISPLAY

CHEESE AND CHARCUTERIE +35 PER PERSON
ASSORTED ARTISANAL CURED MEATS & CHEESES

MARKET VEGETABLE CRUDITÉ +25 PER PERSON
HOUSE MADE BUTTERMILK RANCH

ICE-COLD SHELLFISH +65 PER PERSON
OYSTERS, SHRIMP, CRAB COCKTAIL

STATION

ROASTED PRIME RIB +52 PER PERSON
SALT CRUSTED PRIME RIB
CREAMY HORSERADISH, PARKER HOUSE ROLL
BLACK TRUFFLE MAC N CHEESE ADD ON +14 PER PERSON
WEDGE OR CAESAR SALAD ADD ON +14 PER PERSON

CASINO ROYALE 135

3 COURSE MENU, FEATURING SHARED APPETIZERS
AND INDIVIDUAL MAIN AND DESSERT COURSES
PLEASE SELECT ONE DESSERT FOR THE GROUP

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

DUCK-FAT FRENCH FRIES TRUFFLE AIOLI

ICE-COLD SHELLFISH TO START +65 PER PERSON ADD ON FIRST COURSE

FIRST COURSE

SERVED FOR THE TABLE

CAESAR SALAD

PARMESAN VINAIGRETTE, TEMPURA WHITE ANCHOVY

'INSTANT' BACON

BLACK PEPPER SOY GLAZE, SHREDDED CABBAGE

WAGYU STEAK TARTAR

ADD ON SUPPLEMENT 14 PER PERSON

TRADITIONAL GARNISHES, GRILLED CIABATTA

SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

BLACK TRUFFLE MAC N CHEESE

SEASONAL VEGETABLE

7 oz ANGUS FILET MIGNON TENDER AND LEAN

20 oz BONE IN RIBEYE MARBLED AND RICH

KING SALMON SHIRO- DASHI CITRONETTE

AIRLINE CHICKEN BREAST NATURAL JUS

DESSERT

PLEASE PRE SELECT ONE

BASQUE CHEESECAKE SEASONAL MACERATED FRUIT

CHOCOLATE LAYER CAKE CHOCOLATE CREMEUX

LUXURY ENHANCEMENTS

FULL TABLE SUPPLEMENT PARTICIPATION

LAND

14 oz WAGYU NY STRIPSTEAK 45 per person

8 oz WAGYU RIB CAP 55 per person

ACCOMPANIMENTS

SEA

HALF MAINE LOBSTER TAIL 45 per person

GRILLED PRAWNS 17 per person

SAUCE

TRUFFLE BORDELAISE 4 per person

BLUE CHEESE FONDANT 4 per person

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LIVE AND LET DINE 165

3 COURSE MENU, FEATURING SHARED APPETIZERS
AND INDIVIDUAL MAIN AND DESSERT COURSES

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

DUCK-FAT FRENCH FRIES TRUFFLE AIOLI

ICE-COLD SHELLFISH TO START +65 PER PERSON ADD ON FIRST COURSE

FIRST COURSE

SERVED FOR THE TABLE

WEDGE SALAD

SMOKEY BLUE, BACON, TOMATO, EGG, ONION, RANCH

SHRIMP COCKTAIL

GIN SPIKED COCKTAIL SAUCE

'INSTANT' BACON

BLACK PEPPER SOY GLAZE, SHREDDED CABBAGE

MAINE LOBSTER TOAST ADD ON SUPPLEMENT 14 PER PERSON

SERRANO CHILI, TOASTED SESAME, AVOCADO PURÉE

SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

BLACK TRUFFLE MAC & CHEESE,

SEASONAL VEGETABLE

7 oz ANGUS FILET MIGNON TENDER & LEAN

16 oz NEW YORK STRIP INTENSE AND BOLD

KING SALMON SHIRO- DASHI CITRONETTE

AIRLINE CHICKEN BREAST NATURAL JUS

DESSERT

PLEASE PRE SELECT ONE

BASQUE CHEESECAKE SEASONAL MACERATED FRUIT

CHOCOLATE LAYER CAKE CHOCOLATE CREMEUX

LUXURY ENHANCEMENTS

FULL TABLE SUPPLEMENT PARTICIPATION

LAND

14 oz WAGYU NY STRIPSTEAK 45 per person

8 oz WAGYU RIB CAP 55 per person

ACCOMPANIMENTS

SEA

HALF MAINE LOBSTER TAIL 45 per person

GRILLED PRAWNS 17 per person

SAUCE

TRUFFLE BORDELAISE 4 per person

BLUE CHEESE FONDANT 4 per person

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGE SERVICE OPTIONS

PREMIUM BEVERAGE 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 AND WINE PACKAGE

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



STRIPSTEAK

Chef Michael Mina



Michelin-Starred Chef Michael Mina's story is one over two decades of influence, passion, and achievement. He first achieved national acclaim as executive chef at Aqua Restaurant in San Francisco. Shortly after, his culinary vision and business acumen led to the founding of his company MINA Group. Today, MINA Group operates more than 30 restaurants around the globe.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Gayot Restaurateur of the Year 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005,