



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.



EMAIL: MANDALAYBAY.MGMRESORTS



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

PASSED CANAPES

RECEPTION

RECOMMENDED 2-3 PIECES PER PERSON PRE-DINNER

COCKTAIL RECEPTIONS 3-5 PIECES PER PERSON

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

TUNA TOSTADA +8 PER PIECE
YUZU SOY, AVOCADO

LOBSTER FRITTER +10 PER PIECE
REMOULADE, CORNICHON

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

THAI WAGYU MEATBALLS +8 PER PIECE
SWEET CHILI SAUCE

BEEF KABOB SKEWER +10 PER PIECE
CHIMICHURRI, CILANTRO

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 145

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

BASQUE CHEESECAKE SEASONAL MACERATED FRUIT

LUXURY ENHANCEMENTS

FULL TABLE SUPPLEMENT PARTICIPATION
LAND

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

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 175

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

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

FIRST COURSE

SERVED FOR THE TABLE

SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE
BLACK TRUFFLE MAC & CHEESE,
SEASONAL VEGETABLE

DESSERT

DUCK-FAT FRENCH FRIES TRUFFLE AIOLI
ICE-COLD SHELLFISH TO START +65 PER PERSON ADD ON FIRST COURSE

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

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

CHOCOLATE LAYER CAKE CHOCOLATE CREMEUX

LUXURY ENHANCEMENTS

FULL TABLE SUPPLEMENT PARTICIPATION

LAND

8 oz **WAGYU RIB CAP** 55 per person

ACCOMPANIMENTS

SEA

HALF MAINE LOBSTER TAIL 45 per person
GRILLED PRAWNS 17 per person

SAUCE

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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,