



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](mailto:MBHGROUPDINING@MANDALAYBAY.COM)

# RECEPTION

RECOMMENDED 2-3 PIECES PER PERSON PRE-DINNER

COCKTAIL RECEPTIONS 3-4 PIECES PER PERSON

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

**TUNA TOSTADA** +9 PER PIECE  
YUZU SOY, AVOCADO

**LOBSTER FRITTER** +10 PER PIECE  
PINK PEPPERCON TARTAR

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

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

**BEEF KABOB SKEWER GF** +10 PER PIECE  
CHIMICHURRI, CILANTRO

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

24 PIECE MINIMUM PER SELECTION

## PASSED CANAPES

[DISPLAYED OPTION AVAILABLE]

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## DISPLAYS & BUFFET

**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

## SALADS

**CAESAR OR WEDGE** +16 PER PERSON  
YOUR CHOICE OF THE STEAKHOUSE CLASSIC

## ENTREES

**SALT CRUSTED PRIME RIB** +52 PER PERSON

**ATLANIC SALMON** +37 PER PERSON

ENTREE SELECTION ACCOMPANIED WITH  
CREAMY HORSERADISH, BÉRNAISE, PARKER HOUSE ROLLS

## PASTA

**SPICY VODKA RIGATONI** [VEGETARIAN] +28 PER PERSON  
SAN MARZANO TOMATO, BASIL, PARMESAN

## SIDES

### STRIPSTEAK SIGNATURES

BLACK TRUFFLE MAC AND CHEESE +16 PER PERSON  
BUTTER WHIPPED POTATO +14 PER PERSON

## DESSERT

**ASSORTED PASTRIES** +12 PER PIECE  
CHEFS SELECTION PASSED OR DISPLAYED

[PLEASE NOTIFY OUR SERVICE STAFF FOR ANY ALLERGIES OR DIEATARY RESTRICTIONS]

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

# 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

### TRIO OF DUCK-FAT FRENCH FRIES

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

WHIPPED POTATO

CREAMED SPINACH

### BLACK TRUFFLE MAC AND CHEESE

ADD ON SUPPLEMENT 12 PER PERSON

8 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

VEGAN OPTION AVAILABLE UPON REQUEST

**MISO BROILED TOFU** BABY BOK CHOY, MUSHROOM

## DESSERT

**CHEESECAKE** SEASONAL FRUIT

[PLEASE NOTIFY OUR SERVICE STAFF FOR ANY ALLERGIES OR DIETARY RESTRICTIONS]

## 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

**SAUCES** 4 ea per person

**STRIPSTEAK** Sauce | Chimichurri | Creamy Horseradish | Bordelaise

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

### TRIO OF DUCK FAT FRIES

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

**8 oz ANGUS FILET MIGNON** TENDER & LEAN

**16 oz NEW YORK STRIP** INTENSE AND BOLD

**KING SALMON** SHIRO- DASHI CITRONETTE

**AIRLINE CHICKEN BREAST** NATURAL JUS

VEGAN OPTION AVAILABLE UPON REQUEST

**MISO BROILED TOFU** BABY BOK CHOY, MUSHROOM

**CHOCOLATE LAYER CAKE** CHOCOLATE CREMEUX

## SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

WHIPPED POTATO

CREAMED SPINACH

**BLACK TRUFFLE MAC AND CHEESE**

ADD ON SUPPLEMENT 12 PER PERSON

## DESSERT

[PLEASE NOTIFY OUR SERVICE STAFF FOR ANY ALLERGIES OR DIETARY RESTRICTIONS]

## LUXURY ENHANCEMENTS

FULL TABLE SUPPLEMENT PARTICIPATION

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

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# BEVERAGE SERVICE OPTIONS

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## 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





## STRIP STEAK

### **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,