



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

ADDITIONS & 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]

DISPLAYS & BUFFET

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

MARKET VEGETABLE CRUDITÉ +25 PER PERSON
HOUSE MADE BUTTERMILK RANCH

SALADS

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

ENTREES

SALT CRUSTED PRIME RIB +52 PER PERSON

KING 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
INDIVIDUALLY PLATED MAIN & DESSERT COURSE

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 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

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
INDIVIDUALLY PLATED MAIN & DESSERT COURSE

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

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

FIRST COURSE 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

FOR THE TABLE

WHIPPED POTATO

CREAMED SPINACH

BLACK TRUFFLE MAC AND CHEESE

ADD ON SUPPLEMENT 12 PER PERSON

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

DESSERT

[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.

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

Chef Michael Mina



Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002).

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with a diverse array of restaurants, including Bourbon Steak, MICHAEL MINA, International Smoke, Orla, and StripSteak, in the Bay Area, Los Angeles, New York, Hawaii and beyond.



Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).