

Tom Colicchio's
craftsteak



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Restaurant Fact Sheet

Overview	<p>Five-time James Beard award-winning chef Tom Colicchio elevates the definition of a steakhouse with Craftsteak. Craftsteak is dedicated not only to the craft of cooking, but also to celebrating the natural flavors of great ingredients. The menu features ingredients from small family farms, artisanal producers and day-boat fishermen, prepared to capture the true flavor and essence of each product.</p> <p>The à la carte menu includes a selection of signature vegetables, potatoes, mushrooms, grains and beans in addition to steakhouse favorite side dishes.</p>
Signature Dishes	<i>Braised Baby Artichokes, Italian Buffalo Mozzarella, Lobster Bisque, Dry Aged New York Strip, 24 Hour Braised Beef Shortrib, Wagyu Skirt Steak</i>
Executive Chef/ Owner	Tom Colicchio
Executive Chef	Matt Seeber
General Manager	Jessica Aiken
Hours of Operation	Dinner nightly from 5:30 p.m. – 10:00 p.m.
Average Check	Tasting menus starting at \$110
Capacity	Private Dining Room #1: 32 people Private Dining Room #2: 40 people Full Restaurant Capacity: 270 people
Reservations	(702) 891-7433
F&B Minimum	\$3,000 to \$8,000 per private room

Angus Beef Menu

115 per Person

Served Family Style

First Courses

Choice of four first courses; 2 hot, 2 cold
(See selection on page 9)

Main Courses

Choice of four entrees

Dry Aged New York Strip
Brandt Ranch Hangar Steak
Filet Mignon- \$10 per person supp
Diver Sea Scallops with Fennel
Roasted Salmon

Bone-In, Beef Ribeye
Dry Aged Beef T-Bone
Prime Beef Flat Iron Steak
Roasted, Free Range Chicken
24 Hour, Braised Beef Shortribs

Side Dishes

Choice of four sides
(See selection on page 9)

Desserts

Choice of three desserts
Dessert includes selection of seasonal ice creams and sorbets
(See selection on page 11)

Additional Charges include tax, gratuity and set-up fee

Kobe Style “Black Label” Menu

Kobe Style Beef refers to a crossbreed of Wagyu and Black Angus Beef that is raised in Snake River Farms in Idaho. Kobe Style Beef is renowned for its flavor, tenderness, and marbled texture.

140 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of two salads and one first course
(See selection on page 9)

Main Courses

Kobe Beef Skirt Steak
Kobe Beef Flat Iron Steak
Choice of Kobe Style Filet or Ribeye
Chef’s Selection of Fresh Seasonal Fish

Side Dishes

Choice of four sides
(See selection on page 9)

Desserts

Choice of three desserts
Dessert includes selection of seasonal ice creams and sorbets
(See selection on page 11)

Additional Charges include tax, gratuity and set-up fee

Kobe Style “Black Label” Surf and Turf Menu

Kobe Style Beef refers to a crossbreed of Wagyu and Black Angus Beef that is raised in Snake River Farms in Idaho. Kobe Style Beef is renowned for its flavor, tenderness, and marbled texture.

160 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of two salads and one first course
(See selection on page 9)

Main Courses

Kobe Beef Skirt Steak
Kobe Beef Flat Iron Steak
Choice of Kobe Style Filet or Ribeye
2 lb. Braised Maine Lobster, Tarragon Butter

Sides

Choice of four sides
(See selection on page 9)

Desserts

Choice of three desserts
Dessert includes selection of seasonal ice creams and sorbets
(See selection on page 11)

Additional Charges include tax, gratuity and set-up fee

Australian “A5” Wagyu Beef Menu

A5 is the highest grade of beef produced in the world. It is 100% Wagyu breed which is renowned for its flavor, tenderness, and marbled texture.

275 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of three additional first courses
(See selection on page 9)

Main Courses

A5 Filet Mignon
A5 New York Strip
A5 Skirt Steak

Sides

Choice of four sides
(See selection on page 9)

Desserts

Choice of three desserts
Dessert includes selection of seasonal ice creams and sorbets
(See selection on page 11)

Additional Charges include tax, gratuity and set-up fee

Australian “A5” Wagyu Beef Surf & Turf Menu

A5 is the highest grade of beef produced in the world. It is 100% Wagyu breed which is renowned for its flavor, tenderness, and marbled texture.

295 per Person

Served Family Style

First Courses

Hand-Cut Wagyu Beef Tartare
Choice of three additional first courses
(See selection on page 9)

Main Courses

A5 Filet Mignon
A5 New York Strip
A5 Skirt Steak
2 lb. Braised Maine Lobster, Tarragon Butter

Sides

Choice of four sides
(See selection on page 9)

Desserts

Choice of three desserts
Dessert includes selection of seasonal ice creams and sorbets
(See selection on page 11)

Additional Charges include tax, gratuity and set-up fee

Appetizers, Salads, and Side Dishes

First Courses

Salads

Organic Lettuces, Shallot Vinaigrette
Persian Cucumber, Watercress, Ginger
Italian Buffalo Mozzarella, Hazelnuts
Shaved Fennel, Lemon, Olive Oil

Roasted Red Pepper, Garlic Chips, Basil
Baby Beets, Pickled Egg, Fresh Herbs
Wild Arugula, Pecorino, Pine Nuts
Caesar Salad, Pickled Anchovy, Parmesan

Meats

Prosciutto San Daniele, Grissini
Charcuterie Selection, Mostarda

Hand-Cut Wagyu Tartare, Crostini
Grilled Pacific Blue Prawns (Hot Item)

Shellfish

Seasonal Oysters- 2 per person

Littleneck Clam- 2 per person

Seafood Sampler - \$22.50 per person supp
Chilled Shrimp Cocktail OR Sea Scallops

Side Dishes

Vegetables

Roasted Asparagus, Lemon Zest, Thyme
Sautéed Spinach, Garlic Oil

Sugar Snap Peas, Fresh Horseradish
Maui Onion, Minus 8 Vinegar
Nantes Carrots, Local Desert Honey

Brentwood Sweet Corn, Green Onions

Mushrooms

Baby Shiitake
White Shimeji

Hen of the Woods

Potatoes

Yukon Gold Potato Puree, Chive
Roasted Fingerling Potato, Rosemary

Potato Gratin, Roasted Garlic Cream
French Fries, Smoked Paprika

Hors d'Oeuvres

Select 2 items from each category (4 items total)
\$25.00 a person per Half Hour

Served Antipasto Style

Shaved Prosciutto

Angus Skirt Steak, Bacon and Blue Cheese Salad

Crispy French Fries with Smoked Paprika

Chilled Shrimp Cocktail OR Sea Scallops

Passed Canapés

Yellowtail Hamachi with Citrus and Beets

Creamy Lobster Bisque, Tarragon

Chilled Oysters on the Half Shell, American Caviar

Fresh Buffalo Mozzarella, Roasted Red Pepper Caponata

Desserts

Desserts are made fresh daily and subject to change.

Chocolate Ganache Cake
Cocoa Nib Brittle and Sweet Cream

Cinnamon Monkey Bread
Pecan Toffee Sauce

Vanilla Crème Brûlée

Vanilla Bean Cheesecake
Seasonal Garnish

Brioche Bread Pudding

Bittersweet Chocolate Tart
Seasonal Garnish

Dessert Includes Seasonal Ice Cream/Sorbet Sampler

Wedding Package

155 per Person

Served Family Style

First Courses

Wild Arugula & Shaved Pecorino
Roasted Red Peppers
Prosciutto San Daniele
Chilled Shrimp Cocktail OR Sea Scallops

Main Courses

Grilled Prime Flat Iron Steak
24 Hour Braised Beef Shortribs
Roasted, Free Range Chicken
Diver Sea Scallops with Shaved Fennel

Sides

Yukon Gold Potato Puree
Baby Shiitake Mushrooms
Roasted Asparagus
Baby Carrots with Local Desert Honey

Desserts

Standard Wedding Cake

This menu package includes a two hour premium
beverage package

Additional Charges include tax, gratuity and set-up fee

Special Occasion Cakes

\$10 per person, minimum 4 people

Types of cake

Vanilla
Chocolate

Types of filling

Whipped Cream
Chocolate Mousse
Seasonal Fruit Filling
Vanilla Bean Mouseline

Types of icing

Vanilla Buttercream
Chocolate Buttercream
Chocolate Glaze

All cakes require a 48-hour notice to the pastry chef. Should you cancel your reservation, please notify us 24 hours prior, otherwise your credit card will be charged for the cake ordered.

If you have a special request, please contact Craftsteak Pastry Chef at 702-891-5553.

Beverage Package Overview

The following beer, spirits and wine have been chosen specifically for the cuisine at Craftsteak.

The award winning wine list at Craftsteak as well as a list of our Single Malt Scotch Collection is available upon request.

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Beverage Packages

Premium Brands

Vodka:	Stolichnaya / Absolut/ Smirnoff
Tequila:	Don Julio Añejo / El Tesoro Silver
Bourbon:	Wild Turkey 101 / Makers Mark
Whiskey:	Crown Royal / Jameson
Gin:	Bombay Sapphire / Tanqueray
Scotch:	Chivas Regal / Macallan 12
Rum:	Appleton VX / Captain Morgan
Cognac :	Hennessy VS / Courvoisier VS
Cordials:	Bailey's / Drambuie / Kahlua
Beer:	Heineken, Corona, Bud Light
Wine:	House selection of red and white wines
One Hour:	34.00 per person
Two Hours:	42.00 per person
Three Hours:	48.00 per person

Add Chalone Estate Chardonnay and Beaulieu Vineyards Tapestry to any Beverage Package for an additional 10.00 per person.

(Prices include unlimited consumption of all beverages, including soda, juice and coffee. All prices are subject to 20% gratuity and 8.10% tax.)

Beverage Packages

Super Premium Brands

Vodka:	Belvedere / Hangar One
Tequila :	Herradura Añejo / Corazon Blanco
Bourbon:	Blanton's Single Barrel / Baker's
Whiskey:	Crown Royal Reserve / Woodford Reserve
Gin:	Junipero/ Tanqueray 10
Scotch:	Johnnie Walker Black / Balvenie Doublewood 12
Rum:	Mount Gay / Pyrat XO Reserve
Cognac:	Hennessy VSOP / Courvoisier VSOP
Cordials:	Bailey's / Sambuca / Frangelico / Grand Marnier
Beer:	Corona, Anchor Steam, Amstel Light
Specialty Beer:	Chimay Premiere, Stella Artois, Guinness Draught
Wines:	House selection of red and white wines
One Hour:	42.00 per person
Two Hours:	50.00 per person
Three Hours:	56.00 per person

Add Chalone Estate Chardonnay and Beaulieu Vineyards Tapestry to any Beverage Package for an additional 10.00 per person.

(Prices include unlimited consumption of all beverages, including soda, juice and coffee. All prices are subject to 20% gratuity and 8.10% tax.)

Spirits Flights

Glenmorangie Wood Expressions (Highlands)

17.00 per person

Glenmorangie, *The Nectar D'Or*, Sauternes Cask

Glenmorangie, *The Quinta Ruban*, Port Cask

Glenmorangie, *The Lasanta*, Sherry Cask

Johnnie Walker

26.00 per person

Johnnie Walker, *Green Label*, 15 Year

Johnnie Walker, *Gold Label*, 18 Year, The Centenary Blend

Johnnie Walker, *Blue Label*

Crown Royal

30.00 per person

Crown Royal Reserve

Crown Royal Cask 16

Crown Royal XR

Macallan (Speyside)

45.00 per person

Macallan, 12 year

Macallan, 18 Year

Macallan, 25 Year