Indulge

Regiis Ova Caviar Tower

Golden Ossetra* **28 GRAMS** — **250**

Grand Reserve Ossetra* **28 GRAMS** — **200**

Served with potato tots, kettle chips, country fried chicken tenders, Texas toast, chive crema, deviled eggs, shallots, parsley, bacon bits

Shellfish

Petite* — **135**
Maine lobster, west coast oysters, jumbo shrimp, tuna tartare

Grande* — **240**
King crab legs, Maine lobster, west coast oysters, jumbo shrimp, tuna tartare

Served with michelada sauce, mignonette, Louie sauce, hot sauce, lime and lemons

Appetizers

Jumbo Shrimp Cocktail* — **36**
“michelada” sauce

West Coast Oysters* — **36**
shishito mignonette

Bluefin Tuna Crudo * — **36**
currant tomato, watermelon, basil, and chili oil

Oysters Rockefeller* — **39**
applewood smoked bacon, creamy spinach, pecorino crumbs

Jumbo Lump Crab Cake — **34**
Castelfranco, lemon, dill remoulade

Smoked Wagyu Brisket Lasagna — **33**
Fontina cheese, basil, tomatillo sauce

Pork Belly — **30**
roasted squash, Granny Smith apple, fregola, fig gastrique

Tableside Prime Steak Tartare*
pasture-raised egg yolk, shallots, roasted serrano peppers, “fire” sauce, garlic Texas toast
38

Soup and Salads

French Onion Soup — **25**
braised wagyu short ribs, raclette cheese, sourdough croutons

Baby Gem Caesar — **23**
grana padano cheese, lemon anchovy dressing

“Cowboy Caviar” Chopped Salad — **23**
black-eyed peas, corn, avocado, tomatoes, charred scallion vinaigrette

The Texas Wedge — **24**
wagyu burnt ends, slow-roasted tomatoes, blue cheese, herb buttermilk dressing

Roasted Beets and Burrata — **25**
orange citrus, pistachio pesto, extra virgin olive oil

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food-borne illness.

Main Courses

Southern Fried Free-Range Chicken 49
collard greens, pancetta, pickled kohlrabi, cowboy spice “hot oil”

Pork “Chuleta” Chop 58
bourbon glaze, sweet baby gem and fennel salad, chili vinaigrette

Wild Glacier 51 Sea Bass 59
hominy, braised pork belly, lime, avocado, “Pozole” broth

Pan Roasted Faroe Island Salmon 54
celeriac pavé, papaya slaw, charred garlic and lemon cream sauce

48 Hour Braised Short Rib 72
“Street Corn” gnocchi, sweet yellow corn, crispy shallots

Grazing Star Double Wagyu Burger* 52
8oz burger, pulled BBQ brisket, aged cheddar, jalapeno slaw, steak fries

Mushroom Pot Pie 40
hen of the woods, madeira, puff pastry crust

Four Sixes Ranch, Prime Steaks

Guthrie, Texas

For over 150 years, the Four Sixes Ranch has been a pioneer in the beef industry, setting the standard for excellence. Located on 260,000 acres of pristine West Texas land, this historic ranch has become synonymous with the finest Angus beef.

Filet Mignon* 89/120
9oz/12oz

NY Striploin* 98
16oz

Dry Aged Cowboy Steak* 145
26oz

“Taylor’s Cut” Inside Skirt Steak* 72
8oz

Four Sixes Original Spice Crusted Boneless Rib Eye* 102
18oz

“The Ranch Boss Cut” Porterhouse* 250
40oz

Grazing Star Ranch

“Japanese Purebred Freedom Wagyu” Tomahawk, 48oz*
garlic Texas toast, bordelaise sauce

899.99

Grazing Star is a family-owned ranch located in Freedom, Wyoming raising 100% full-blood grass-fed Japanese wagyu on over 600 acres of lush Timothy grass grown on mineral-rich volcanic soils fed by natural mountain springs along the Salt River and at the base of Black Mountain. *Exclusively offered at Wynn Las Vegas, limited availability*

Enhancements

Half Maine Lobster* 39

Red King Crab Merus* MP

Texas Twinkie 26
stuffed chili with smoked wagyu brisket, cheddar and wrapped in bacon

Broiled Jumbo Shrimp* 22
black garlic “cowboy butter”

Sauces

Bordelaise Sauce 5

Applewood Smoked Bacon Hollandaise 5

Lobster Brandy Peppercorn Sauce 5

Jasper Hill Bayley Hazen Blue Cheese Sauce 5

Sides

Whipped Potatoes 19

Mac and Cheese 20
Beecher’s Flagship aged cheddar, roasted jalapeño garlic bread crumbs

Steak Fries 19
chili lime ketchup

Crispy Onions 18
cajun mustard sauce

Broccoli Di Cecco 19
crispy garlic, chili flake, lemon vinaigrette

Roasted Cauliflower 22
chipotle aioli, aged cotija cheese, crispy shallots, cilantro

Creamed Spinach 23
bacon bits, lemon

Foraged Mushrooms 20
shallot, herbs

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