

# FRIDAY, MARCH 14th

Served 4pm until 8pm

Featuring traditional St. Patrick's favorites\*
including corned beef and cabbage,
beer brats with sauerkraut,
Guiness mac and cheese

Plus various
Cuisines and Desserts

\$19.99 +tax with Onyx Card Level

\$24.99 +tax

\$27.99<sub>+ta</sub>

\$29.99 +tax



## Early Bird Menu 4pm-5pm

Full Menu Also Available
Reservations Highly
Recommended

# SV. SSECALS

## SUNDAY, MARCH 16th

Served 4pm until Sold Out

**Choice of** 

House salad or Soup du jour

Entrée

14oz. NY Steak\*

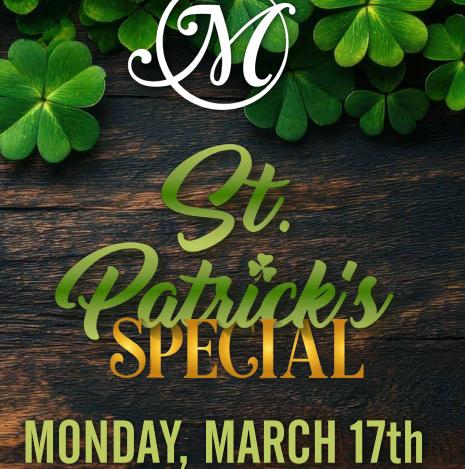
topped with cowboy butter accompanied with charred broccolini and seasoned fries

**Chef's Choice of Dessert** 

\$60.00<sub>+ta</sub>

with Gold Card Level \$68.00 without

**CALL FOR RESERVATIONS 702-346-4600** 



Served 12pm until Sold Out

**Choice of** 

House salad or Soup du jour

Entrée

### **Drunken Irish Chicken\***

8oz. pan seared chicken in a creamy Irish whiskey gravy with sautéed mushrooms accompanied with Colcannon Irish mashed potatoes and roasted parsnips and carrots

**Chef's Choice of Dessert** 

with Gold Card Level \$26.99 without

\*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.