



St. Patrick's BUFFET

FRIDAY, MARCH 14th

Served 4pm until 8pm

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

**Plus various
Cuisines and Desserts**

\$19.99 ^{+tax}
with Onyx Card Level

\$24.99 ^{+tax}
with Exclusive Card Level

\$27.99 ^{+tax}
with Gold Card Level

\$29.99 ^{+tax}
without Club Card

*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.



Early Bird Menu
4pm - 5pm

Full Menu Also Available
Reservations Highly
Recommended

St.
Patrick's
SPECIAL

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 +tax

with Gold Card Level

\$68.00 without

CALL FOR RESERVATIONS 702-346-4600

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St.
Patrick's
SPECIAL

MONDAY, MARCH 17th

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

\$22.99 +tax

with Gold Card Level

\$26.99 without

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