



CUISINE

Steakhouse

HOURS

4:30 pm-11:00 pm

**PRE-SELECTED MENUS BEGIN AT:
\$145.00++PRIVATE DINING SPACE**

Private dining rooms for 14-100 guests

VENUE DESCRIPTION

Gordon Ramsay Steak is a fresh, high-energy dining environment that playfully transports guests from Paris to London. Set within the Paris casino, which is whimsically modeled after the “City of Lights,” the restaurant design celebrates Chef Ramsay and the city of London, where he lives. This innovative concept reflects edgy, exciting and bold designs and bridges the resort’s Parisian theme with Ramsay’s British heritage. A perfect synergy as Ramsay’s early education took place in the Paris kitchens of famous Michelin Star Chefs such as Guy Savoy and Joël Robuchon. San Francisco-based EDG Interior Architecture and Design, which previously created designs for Rao’s and Bradley Ogden restaurants at Caesars Palace spearheaded the design.

Gordon Ramsay Steak offers guests the opportunity to experience the exclusive beef-aging program created under the direction of Chef Ramsay and his culinary team. The menu selections range from the traditional steakhouse fare with delectable cuts of beef to Ramsay’s signature beef wellington and the sticky toffee pudding. This dynamic new addition to Ramsay’s profound collection of restaurants offers the freshest seafood to mouthwatering cuts of beef, French-influenced sides and delicious desserts.

The restaurant boasts 260 seats between two floors, including the dining room, lounge, chef’s table and private dining rooms.

MUST-TRY COCKTAIL

THE DRIFTER

Small Batch Bourbon lovers rejoice! Knob Creek Bourbon whiskey balances against Domaine de Canton Ginger liqueur, Falernum, fresh lemon juice and Angostura bitters. “Sips smooth”.



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EVENT CAPACITIES

We can customize many different environments to suit your needs, from a small breakfast meeting of 14 to a cocktail reception for 250+ guests, we can assist in making your event a unique and enjoyable experience that leaves your guests raving about the food, service and ambiance.

Our goal is to exceed your expectations!

Private Dining Room (1, 2, and 3)

Our Private Dining Rooms offer exclusivity and privacy. PDR 1 features a balcony overlooking the spacious casino. Each of the three rooms can be sold independently, or we can combine two of the rooms, or even all three, to accommodate larger groups.

Semi-Private Dining Room (Wine Nook)

Our semi-private Wine Nook offers "the Buzz" of a busy steakhouse while allowing you and your guests more intimacy.

Semi-Private Balcony

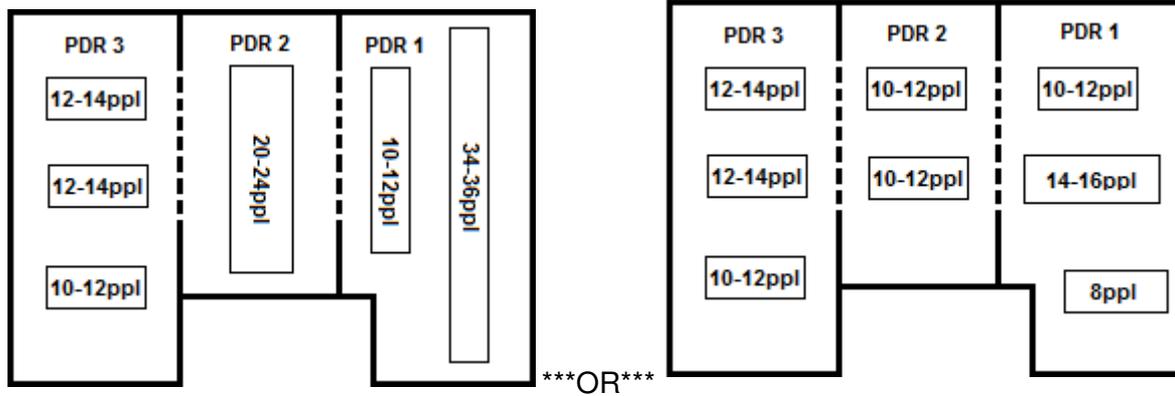
Our semi-private Balcony overlooks the main dining room, with 7 luxurious booths and an assortment of dining tables, with seating for up to 77 guests.

The balcony can be combined with the 3 private rooms, for seating up to 170

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Some examples of private dining room setup/combinations are to follow....



PDR 1 can seat up to 48 guests at 2 long tables, or 36 at 3 long tables.

PDR 2 can seat up to 20 guests at one long table or 24 on 3 tables.

PDR 3 can seat up to 30 guests at 3 long tables or 34 at 4 tables.

All three rooms combined, can seat up to 110 guests.

Wine Nook, located on main floor (not diagrammed), can seat up to 16 guests (semi-private) on one long table.

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HORS D'OEUVRES

(optional first course to any group dinner menu)

*Sold By the dozen

AMERICAN WAYGU BEEF SLIDERS

Truffle cheese sauce, crispy shallots, cracked pepper brioche, arugula \$120

BEEF TARTARE

Truffle egg emulsion, coriander vinaigrette, manchego, Yukon gold potato chips \$120

HUDSON VALLEY FOIE GRAS

Caramelized orange brioche, smoked granola, Grand Marnier reduction \$150

plus 8.375% tax and 22% service fee

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Menu #1 First Course

Choice of:

British Style Onion Soup

caramelize onion broth, gruyere, welsh rarebit

Caesar Salad

parmesan cheese, garlic croutons, scotch egg

Entrée Course

Choice of:

Beef Wellington

glazed root vegetables, potato purée, red wine demi-glace

Jidori Chicken Breast

chicken breast, thigh meat croquette, confit marble potatoes, braised baby leeks, chicken just beurre monte

Pan Roasted Salmon

Blistered toy box tomatoes and caulilini, aji Amarillo & corn puree, charred onion crumb

with Chef's selection of accompaniments for the table

Dessert

Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee, brown butter ice cream

\$145.00 per person plus 8.375% tax and 22% service fee

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Menu # 2 First Course

Choice of:

Caesar Salad

parmesan cheese, garlic croutons, scotch egg

Hamachi Crudo

pickled mushrooms, puffed rice, miso vinaigrette, lime aioli

British Style Onion Soup

caramelized onion broth, gruyere, welsh rarebit

Entrée Course

Choice of

18 oz. Prime Bone In New York Strip Steak
dry aged for 28 days

Beef Wellington

glazed root vegetables, potato purée, red wine demi-glace

Jidori Chicken Breast

chicken breast, thigh meat croquette, confit marble potatoes, braised baby leeks,
chicken just beurre monte

Pan Roasted Salmon

Blistered toy box tomatoes and caulilini, aji Amarillo & corn puree, charred onion
crumb

with Chef's selection of accompaniments for the table

Dessert

Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee, brown butter icecream

\$155.00 per person plus 8.375% tax and 22% service fee

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Menu#3 First Course

Choice of:

British Style Onion Soup
caramelized onion broth, gruyere and welsh rarebit

Caesar Salad
parmesan cheese, garlic croutons, scotch egg

Hamachi Crudo
pickled mushrooms, puffed rice, miso vinaigrette, lime aioli

Entrée Course

24 oz. Prime Bone in Rib Eye
dry aged for 28 days

Beef Wellington
glazed root vegetables, potato puree, red wine demi-glace

Jidori Chicken Breast
chicken breast, thigh meat croquette, confit marble potatoes, braised baby leeks, chicken
just beurre monte

Pan Roasted Salmon
Fire roasted artichoke pure, fava bean, wild mushrooms, charred spring onion
crumb

with Chef's selection of accompaniments for the table

Dessert

Sticky Toffee Pudding
sweet pudding cake, brown sugar toffee, brown butter ice cream

\$165.00 per person plus 8.375% tax and 22% service fee

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Menu#4 First Course

Choice of:

British Style Onion Soup
caramelized onion broth, gruyere and welsh rarebit

Caesar Salad

parmesan cheese, garlic croutons, scotch egg

Hamachi Crudo

pickled mushrooms, puffed rice, miso vinaigrette, lime aioli

Second Course

Hudson Valley Foie Gras

Caramelized orange brioche, smoked granola, grand marnier reduction

Entrée Course

Choice of one

8oz. American Wagyu Filet* Surf & Turf
served with a butter poached lobster tail

Beef Wellington

glazed root vegetables, potato puree, red wine demi-glace

Jidori Chicken breast

chicken breast, thigh meat croquette, confit marble potatoes, braised baby leeks, chicken just
beurre monte

Pan Roasted Salmon

Blistered toy box tomatoes and caulilini, aji Amarillo & corn puree, charred onion
crumb

with Chef's selection of accompaniments for the table

Dessert

Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee, brown butter ice cream

\$199.00 per person plus 8.375% tax and 22% service fee

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BEVERAGE PACKAGES

In order to plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks, and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required & charges made accordingly, per person.

	Premium	Super Premium
One Hour	\$75.00	\$85.00
Two Hours	\$90.00	\$100.00
Three Hours	\$110.00	120.00

Packages do not include Bottled Water, Specialty Drinks, Red Bull, Cognacs, Champagne, Shots, Cordials or Ports.
22% service charge and 8.25% sales tax added to all food and beverage purchases.