

THE STEAKHOUSE



Dining Options

Thank you for your interest in The Steakhouse @ Harrah's!
We look forward to hosting your next event. Please use this guide
as a starting point. If you have questions, just ask! We are
here to ensure that your event is a delicious success!

D I N E
Well!

Rollin' on the River

PACKAGE

\$65

STARTER [CHOOSE ONE]

- Caesar Salad** hearts of romaine, pecorino croûtons, Parmigiano Reggiano
Chopped Iceberg Salad bacon, egg, tomato, hot-mash dressing
Chicken & Andouille Gumbo popcorn rice

ENTRÉE [CHOOSE ONE]

- Tournedos of Beef Tenderloin** asparagus & pomme puree
Blackened Redfish blue crab tasso rice, crispy okra, sweet & spicy butter
Chef's Vegetarian Selection

DESSERT [CHOOSE ONE]

- Bunny Bread Pudding** peanut-praline sauce, white chocolate
Creole Cream Cheese Cake brown butter-bourbon caramel, Marcona almond streusel

ADD'L ENTRÉE COMPLIMENTS

- Oscar-style** crabmeat and béarnaise \$50 [FOR 5 PEOPLE]
Six Large Grilled Shrimp \$15 PER PERSON
Lump Crabmeat \$45 [FOR 5 PEOPLE]
Lobster Mac-n-Cheese tarragon butter & aged cheddar \$60 [FOR 5 PEOPLE]
Trio of Sauces au poivre, bordelaise & béarnaise \$10 [FOR 5 PEOPLE]



The Southern Nights

PACKAGE

\$85

APPETIZERS [CHOOSE 2, SERVED FAMILY-STYLE]

- Beef Brochette** house-made steak sauce
Boudin Tostada jalapeño sriracha, cabbage
Lamb Meatballs charred tomato salsa
Baby Crab Cakes with sauce remoulade
BBQ Shrimp herbed ciabatta

STARTER [CHOOSE ONE]

- Caesar Salad** hearts of romaine, pecorino croûtons, Parmigiano Reggiano
Chopped Iceberg salad bacon, egg, tomato, hot-mash dressing
Chicken & Andouille Gumbo popcorn rice

ENTRÉE [CHOOSE ONE]

- 10oz Filet of Beef Tenderloin** pomme puree & asparagus
Blackened Redfish blue crab tasso rice, crispy okra, sweet & spicy butter
Roasted Joyce Farms Chicken Guajillo pepper, chorizo spiced potatoes, pumpkin seed pesto
Chef's Vegetarian Selection

DESSERT [CHOOSE ONE]

- Bunny Bread Pudding** peanut-praline sauce, white chocolate
Creole Cream Cheese Cake brown butter-bourbon caramel, Marcona almond streusel
Banana Foster Sundae cinnamon ice cream, white chocolate

ADD'L ENTRÉE COMPLIMENTS

- Oscar-style** crabmeat and béarnaise \$50 [FOR 5 PEOPLE]
Six Large Grilled Shrimp \$15 PER PERSON
Lump Crabmeat \$45 [FOR 5 PEOPLE]
Lobster Mac-n-Cheese tarragon butter & aged cheddar \$60 [FOR 5 PEOPLE]
Trio of Sauces au poivre, bordelaise & béarnaise \$7 [FOR 5 PEOPLE]

Do What'cha Wanna

PACKAGE

\$99

APPETIZERS [CHOOSE 3, SERVED FAMILY-STYLE]

- Corn-fried Oysters** jalapeño sriracha aioli, Maggi syrup
Boudin Tostada jalapeño sriracha, cabbage
Lamb Meatballs charred tomato salsa
Baby Crab Cakes with sauce remoulade
BBQ Shrimp herbed ciabatta
Fried Shrimp jalapeño green goddess, candied lime
Beef Tartar

STARTER [CHOOSE ONE]

- Caesar Salad** hearts of romaine, pecorino croûtons, Parmigiano Reggiano
Chopped Iceberg Salad bacon, egg, tomato, hot-mash dressing
Seasonal Salad
Seasonal Soup

ENTRÉE [CHOOSE ONE]

- 10oz Filet of Beef Tenderloin** pomme puree & asparagus
16oz Prime Ribeye of Beef pomme puree & asparagus
Roasted Tomato-crust Sea Bass field peas & lobster nage
Roasted Joyce Farms Chicken Guajillo pepper, chorizo spiced potatoes, pumpkin seed pesto
Chef's Vegetarian Selection

DESSERT [CHOOSE ONE]

- Bunny Bread Pudding** peanut-praline sauce, white chocolate
Creole Cream Cheese Cake brown butter-bourbon caramel, Marcona almond streusel
Banana Foster Sundae cinnamon ice cream, white chocolate
Tahitian-Vanilla Crème Brûlée lemon-shortbread cookie, strawberry

ADD'L ENTRÉE COMPLIMENTS

- Oscar-style** crabmeat and béarnaise \$50 [FOR 5 PEOPLE]
Six Large Grilled Shrimp \$15 PER PERSON
Lump Crabmeat \$45 [FOR 5 PEOPLE]
Lobster Mac-n-Cheese tarragon butter & aged cheddar \$60 [FOR 5 PEOPLE]
Trio of Sauces au poivre, bordelaise & béarnaise \$7 [FOR 5 PEOPLE]