



MINA

With its classic menu, inviting bar scene and sophisticated atmosphere, acclaimed Chef Michael Mina breaks new ground with his first steakhouse. STRIPSTEAK plays host to guests looking for the perfect filet in a modern alternative to the traditional steakhouse setting. As with Mina's other restaurants, STRIPSTEAK uses only the highest quality ingredients — corn-fed, all-natural meat, line-caught seafood and fresh, seasonal produce.

Hours of Operation

5:00 p.m. – 10:00 p.m. Nightly
Lounge open 4:00 p.m. Daily

Please Contact

Mandalay Bay Group Dining at 702.632.7447
or mbhgroupdining@mandalaybay.com





COCKTAIL & HORS D'OEUVRE RECEPTIONS

DRINK PACKAGES:

PREMIUM LIQUOR PACKAGE

(PREMIUM SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE)

Price per person: □ \$40 first hour, \$30 second hour

WELL BRAND BEVERAGE PACKAGE

(WELL BRAND SPIRITS, WINE, SPARKLING WINE, BEER, SOFT DRINKS AND JUICE)

Price per person: □ \$35 first hour, \$25 second hour

CHAMPAGNE, BEER & WINE PACKAGE

(WINE, BEER, SPARKLING WINE, SOFT DRINKS AND JUICE)

Price per person: □ \$30 first hour, \$20 second hour

HORS D'OEUVRES:

Minimum of 25 pieces per item

We recommend 2 pieces of each item per person.

For receptions before dinner, we recommend 4-6 pieces per person.

If reception Only, we recommend 7-10 pieces per person.

\$4 Per Piece

Cold

Roasted Tomato Crostini- Kalamata Olives (vegan)

Mesquite Wood Smoked Hummus- Cucumber Cup (vegan)

\$4 Per Piece

Warm

Vegetable Arancini - Saffron Aioli (vegetarian)

\$5 Per Piece

Cold

Shrimp Ceviche Tostada- Avocado-Lime Purée

Hamachi Poppers- Wasabi Tobiko

\$5 Per Piece

Warm

Five Spiced Pork Belly- Green Cabbage Slaw

Buffalo Fried Chicken- Buttermilk Ranch Dressing

\$6 Per Piece

Warm

Black Truffle Cheese Puffs- Smoked Gouda (vegetarian)

\$7 Per Piece

Cold

American Wagyu Tartare- Yukon Gold Chips (GF)

Warm

Crispy Lobster Skewers- Lemon Crème Fraîche

\$8 Per Piece

Warm

Mishima Reserve Wagyu Satays- Black Pepper Soy Glaze

\$9 Per Piece

Black River Osetra Caviar - Potato Gratin (GF)

Tray Passed: Lounge functions

Plated, Family Style at Table: Restaurant Dining Room Function



THREE COURSE MENU

Appetizer

Guests Will Choose One

Caesar Salad

Garlic Pita Croutons, White Anchovy

“BLT” Wedge

Maytag Bleu Cheese, Nueske's Bacon, Buttermilk Ranch Dressing

Tiger Prawns

Spice Poached & Chilled with Gin “Cocktail” Sauce

Entrée

Guests Will Choose One

8oz Filet Mignon

Mary's Roasted Chicken

8oz Scottish Salmon

Served With a Family Style Selection of Sides Dishes

Dessert

Vanilla Mascarpone Cheesecake

Citrus Chantilly, Fruit Gelée, Vanilla Streussel

\$95 per person

Menu Enhancements:

16oz Prime Rib Eye \$10

16oz Prime NY Strip \$15

Accompaniment of Grilled Shrimp \$15



FOUR COURSE MENU

For the Table

Ahi Tuna and Hamachi Poppers | Ponzu & Tobiko

Menu Enhancement:

Upgrade to Shellfish (In Lieu of the Poppers) for the Table for \$20 per person

Appetizer

Guests Will Choose One

Caesar Salad

Garlic Pita Croutons, White Anchovy

“BLT” Wedge

Maytag Bleu Cheese, Nueske's Bacon, Buttermilk Ranch Dressing

Tiger Prawns

Spice Poached & Chilled with Gin “Cocktail” Sauce

Entrée

Guests Will Choose One

8oz Filet Mignon

16oz Prime Rib Eye

Mary's Roasted Chicken

8oz Scottish Salmon

Served with a Family Style Selection of Sides Dishes

Dessert

Chocolate Torte

White Chocolate Mousse, Chocolate Brownie, Mandarin Chantilly

\$120 per Person

Menu Enhancement:

Upgrade to “The Wagyu Experience” for \$25 per person

Entrée Beef Substitutions to Include: Wagyu Rib Cap, Wagyu Filet



Large Group Menu

(Parties of 75 or more)

Menu Enhancement:

*Upgrade to add a first course of Shrimp Cocktail
Add \$12 per person*

Appetizer

Caesar Salad
Garlic Pita Croutons, Parmesan Cheese

Entrée

Choice of One

8oz Filet Mignon

8oz Scottish Salmon

Served with Seasonal Vegetables and Whipped Potato Purée

Dessert

Chocolate Torte
White Chocolate Mousse, Chocolate Brownie, Mandarin Chantilly

\$98 per Person



Menu Upgrades

Additions:

Shellfish Platters to Share for the Table-\$36 per person
Caviar Service-MP

Supplements:

Wagyu Rib Eye Cap-\$25

Accompaniments:

Grilled Foie Gras - \$19
King Crab Legs - \$42
Grilled Shrimp - \$15

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 20% SERVICE CHARGE, APPLICABLE FACILITY FEE AND 8.15% SALES TAX.

OUR MENUS WILL CHANGE WITH THE SEASON. WE WILL BE IN CONTACT WITH YOU PRIOR TO YOUR EVENT TO ASSIST WITH MENU CHANGES AND CHOICES.



MANDALAY BAY
Resort & Casino • Las Vegas

Group Dining Wine List - Stripsteak

Sparkling Wines

Domaine Chandon <i>étoile Brut</i> California, USA	\$70
Domaine Chandon <i>étoile Rosé</i> California, USA	\$85
Veuve Clicquot <i>Yellow Label</i> Champagne, France	\$120

White Wines

Chardonnay

Cakebread Cellars, Napa Valley, USA	\$95
Ferrari-Carano, Sonoma County, USA	\$75
William Fevre <i>Champs Royaux</i> Chablis, France	\$80

Sauvignon Blanc

Cloudy Bay, Marlborough, New Zealand	\$75
Heitz, Napa Valley, USA	\$75
Pascal Jolivet, Sancerre, France	\$70

Riesling

Dr. Loosen "Dr. L" Mosel, Germany	\$65
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Pinot Gris/Pinot Grigio

Santa Margherita, Valdadige, Italy	\$75
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Red Wines

Cabernet Sauvignon and Blends

Conn Creek, Napa Valley, USA	\$80
Faust, Napa Valley, USA	\$125
Freemark Abby, Napa Valley, USA	\$105
Terra Valentine, Napa Valley, USA	\$85

Pinot Noir

Emeritus <i>Hallberg Ranch</i> Russian River Valley	\$80
Etude, Carneros, USA	\$90
Domaine Serene <i>Evenstad Reserve</i> Willamette Valley, USA	\$145

Merlot

Duckhorn Vineyards, Napa Valley, USA	\$105
Trefethen, Napa Valley, USA	\$95

Shiraz

Two Hands <i>Angel's Share</i> Barossa Valley, Australia	\$85
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Other Red Varietals

Malbec, Punot Final <i>Reserva</i> Mendoza	\$75
Sangiovese, Marchesi Antinori <i>Chianti Classico</i> Italy	\$80

Dessert Wine

Inniskillin <i>Vidal Icewine</i> Niagara Peninsula, Canada 375ml	\$95
Royal Tokaji Wine Co. <i>5 Puttonyos</i> Tokaji Aszú, Hungary 500ml	\$95

A more extensive selection is offered by each of our fine dining outlets and our team of sommeliers is ready to assist with your selections or wine pairing for your party.