

MB | STEAK

OUR HISTORY BEGINS WITH GREAT-GRANDFATHER, HYMIE, WHO OWNED A "NICKEL SHOT AND BEER" TAVERN IN IRON MOUNTAIN, MICHIGAN. OUR GRANDFATHER MORTON C. MORTON LEARNED THE ROPES FROM HYMIE AND EVENTUALLY OPENED HIS OWN PLACE ON CHICAGO'S SOUTHSIDE. OUR GRANDFATHER'S PLACE BEGAN AS A TAVERN, TOO, BUT GUESTS WOULD COME IN AFTER WORK FOR A DRINK AND OUR GRANDMOTHER ISABEL WOULD OFTEN SERVE THEM A SANDWICH WITH IT. SOON PEOPLE WERE COMING IN FOR THE CUISINE AND WARM HOSPITALITY AS MUCH AS THE COCKTAILS. OUR DAD, ARNIE, GOT HIS FLAIR FOR THE BUSINESS FROM MORT AND ISABEL'S LOVE FOR DRESSING UP AND ENTERTAINING. ARNIE BEGAN HIS CAREER BY OPENING A SWANK PRIVATE CLUB IN CHICAGO CALLED THE WALTON WALK WHERE HUGH HEFNER LIKED TO HANG OUT. THE PLAYBOY CLUBS GREW OUT OF THAT FRIENDSHIP AND, TOGETHER, WITH "UNCLE VICTOR" LOWNES THEY EXPANDED THE BRAND ACROSS THE GLOBE. ARNIE WENT ON TO DEVELOP MANY OTHER BRANDS INCLUDING: ZORINE'S, A PRIVATE DISCO CLUB KNOWN FOR ITS SPECTACULAR INTERIOR DESIGN AND LAVISH BUFFETS; ARNIE'S, AN ART DECO-ADORNED FINE DINING RESTAURANT; MORTON'S, FOR WHICH HE IS BEST REMEMBERED, AND THE TASTE OF CHICAGO, THE FIRST CITYWIDE FOOD FESTIVAL, WHICH HAS BEEN IMITATED NEARLY EVERYWHERE. OUR DAD SOLD MORTON'S STEAKHOUSE IN 1989.

WHILE OUR DAD WAS DIRECTING THE SHOW, WE MOPPED KITCHEN FLOORS, SAT DINING ROOMS, WORKED BEHIND THE STOVES AND MANAGED SOME OF HIS RESTAURANTS. DURING THIS TIME, HE GAVE US THE BEST GIFT HE COULD HAVE GIVEN US. WE LEARNED FROM HIM WHAT IT TAKES TO CRAFT AN EXPERIENCE FOR THE UTMOST ENJOYMENT. AS BROTHERS, CREATING MB STEAK TOGETHER BRINGS OUR BEST MEMORIES OF OUR FAMILY'S HISTORY TO LIFE. WE ARE HERE TO HONOR THIS LEGACY. WELCOME TO MB STEAK.

EXECUTIVE CHEF PATRICK MUNSTER
FOR A GOOD TIME EMAIL RESTAURANT EVENTS AT GROUPDINING@HRHVEGAS.COM

COCKTAILS

CHICAGO WAY MANHATTAN

TEMPLETON PROHIBITION RYE WHISKEY,
ST. GEORGE AMERICANO, PUNT E MES
APERITIVO, BARREL AGED

MAGIC MIKE

RASPBERRY INFUSED BORN & BRED VODKA,
SPARKLING ROSE, STRAWBERRY,
COTTON CANDY

MULE IT OVER

KETEL ONE ORANJE VODKA, GINGER BEER,
AMARO, LIME

HOTEL CALIFORNIA

HANGAR ONE BUDDHA'S HAND CITRUS
VODKA,
GRAPEFRUIT AND PINEAPPLE LIQUOR,
FRESH LEMON

SANGRIA

RED WINE, BLUEBERRY VODKA, SPICED RUM

MANGO & CASH

MANDARIN BLOSSOM VODKA,
HONEY-MANGO, PROSECCO

SPICY CUCUMBER MARGARITA

HABANERO AND JALAPENO INFUSED
MILAGRO SILVER TEQUILA, CUCUMBER,
FRESH LIME, MINT

MB HIGHBALL

MINT INFUSED OLD FORESTER,
COCKTAIL & SONS PASSIONOLA SYRUP,
FRESH LEMON, TONIC

MOJITO ROYALE

4-YEAR FLOR DE CANA RUM, CHAMPAGNE,
FRESH MINT, LIME

MB PALOMA

PATRON SILVER, GRAPEFRUIT,
FEVER TREE SPARKLING LEMON,
FRESH LEMON

IT'S A GEM

EMPRESS GIN, MUDDLED BLUEBERRIES
AND LEMON, FRESH LEMON SOUR

APPETIZERS

MAINE LOBSTER BISQUE 16

BRANDY, TARRAGON, CRÈME FRAICHE

CLASSIC ONION SOUP 12

GRUYÈRE, CROUTON, AU JUS

RHODE ISLAND CALAMARI 16

BASIL AIOLI, ARRABBIATA

ALASKAN KING CRAB CAKE 22

HERB TARTAR, SHAVED FENNEL

GRILLED MAPLE-GLAZED BACON+ 18

APPLEWOOD SMOKED, POACHED EGG

CHARRED SPANISH OCTOPUS 22

BROCCOLINI, STEWED TOMATOES, PORT WINE

FILET MIGNON TARTARE+ 21

CRISPY CAPERS, GRILLED SOURDOUGH, POMMERY MUSTARD

SEARED HUDSON VALLEY FOIE GRAS 28

BRIOCHE FRENCH TOAST, STRAWBERRIES, SHERRY REDUCTION

CRISPY ROCK SHRIMP 19

CHERRY PEPPER AIOLI, CHILI CILANTRO SAUCE

CHILLED SEAFOOD

BASIL AIOLI, ARRABBIATA

GULF SHRIMP 22

FRESH HORSERADISH COCKTAIL

OYSTERS+ 24

HALF DOZEN, EAST & WEST COAST, DILL MIGNONETTE

TUNA POKE+ 19

WASABI SOY, PICKLED CUCUMBERS, AVOCADO PURÉE

HAMACHI+ 23

CITRUS CURED HAMACHI, SWEET DROP PEPPER PUREE, JALAPENO, TOASTED SESAME

ORGANIC STURGEON CAVIAR+ 38

CRÈME FRAICHE, BUCKWHEAT BLINI, WHIPPED EGG YOLK, SHALLOT

SHELLFISH PLATTER*

MAINE LOBSTER TAIL, ALASKAN KING CRAB, JUMBO SHRIMP, EAST & WEST OYSTERS

2PP 75 - 4PP 135

SALADS

HEIRLOOM TOMATO & BURRATA 15

AGED BALSAMIC, ARUGULA PESTO, SPICED ALMOND

BABY ICEBERG SALAD 16

APPLEWOOD SMOKED BACON, PICKLED RED ONION, TOMATOES, BUTTERMILK BLUE,
GREEN GODDESS DRESSING

CAESAR SALAD 15

BABY ROMAINE, HOUSE DRESSING, SOURDOUGH CROUTONS

CHOPPED SALAD 23

GRILLED TIGER SHRIMP, ARTICHOKE, HEARTS OF PALM, WHITE BEANS,
CASTELVETRANO OLIVES, GREEN BEANS, PEPPERONCINI, BASIL VINAIGRETTE

ENTREES

FENNEL CRUSTED SALMON+ 38

MARBLE POTATOES, LOBSTER BUTTER

MARY'S HALF CHICKEN 32

CRISPY SKIN, BLACK TRUFFLE REDUCTION

DIVER SEA SCALLOPS+ 39

CELERY ROOT, CHANTERELLE MUSHROOMS, HERB BUTTER

ALASKAN HALIBUT+ 42

PAN ROASTED, TOMATO BROTH, OLIVE RELISH

COLORADO LAMB CHOPS+ 52

TOASTED BARLEY, ESCAROLE, CURRANT LAMB JUS

MB STEAK BURGER+ 28

SIGNATURE BRISKET BLEND, HAND-CUT APPLEWOOD SMOKED BACON, BUTTERKASE
CHEESE AND FRIES

SHRIMP RISOTTO 42

ENGLISH PEAS, ROASTED ONION, MASCARPONE

MAINE LOBSTER TAIL 74

12OZ, BUTTER POACHED, CHARRED LEMON, BROCCOLINI

MB SIGNATURE STEAKS

FROM OUR SELECT MIDWESTERN RANCHERS, SIGNATURE SEASONING

FILET MIGNON*

6oz 44 8oz 54 12oz 64

BONE-IN FILET MIGNON*

16oz 72

NY STRIP*

16oz 58

DRY AGED BONE-IN NY*

18oz 58

RIB EYE*

18oz 62

HANGER AU POIVRE*

10oz 36

STRAUSS VEAL CHOP*

14oz 57

FOR TWO ———

DOUBLE PORTERHOUSE*

"AS IT SHOULD BE", 32oz 99

TOMAHAWK

ROASTED CHILI RUB, 32oz 118

CHATEAUBRIAND

CENTER CUT FILET, 22oz 120

DOMESTIC

SNAKE RIVER WAGYU*

NY STRIP - 6oz 69

JAPANESE

SATSUMA WAGYU*

NY STRIP A5 - 6oz 160

HOT ALASKAN KING CRAB

1 LB 79

SURF'S UP ———

1/2 LOBSTERTAIL 24

BUTTER POACHED

SHRIMP SCAMPI 19

LEMON BUTTER

ALASKAN KING CRAB 26

OSCAR STYLE

OR...

SEARED FOIE GRAS 18

SAUCES 7 EACH CRUSTS 7 EACH

BÉARNAISE

PEPPERCORN

BORDELAISE

BUTTERMILK BLUE

GARLIC PARMESAN

TOMAHAWK FEAST

DRY-AGED, 16-LB USDA PRIME TOMAHAWK STEAK, SERVES 10-12 1200

CARVED TABLESIDE, SERVED WITH SIX SIDES.

72 HOURS ADVANCED NOTICE. INQUIRE WITH YOUR SERVER

SIDES 14 EACH

YUKON MASH
POTATOES

*CREAMED SPINACH
POACHED EGG, TRUFFLE
GOUDA

POTATO GRATIN
GRUYÈRE

SHOESTRING
POTATOES
HOUSEMADE KETCHUP

GRILLED ASPARAGUS
CRISPY GARLIC, OLIVE OIL

CRISPY ONIONS
SMOKED PAPRIKA

MAITAKE
MUSHROOMS
AGED GOAT CHEESE

BRUSSELS SPROUTS
PICKLED SHALLOT,
TOASTED ALMOND

CREAMY POLENTA
PECORINO, CHIVES

ROASTED
CAULIFLOWER
CIPOLLINI ONION, BACON

LOBSTER
MAC & CHEESE
CAVATAPPI PASTA 24

CREAMED CORN
KING CRAB,
ROASTED POBLANO 24