

BRASSERIE B
PARISIAN STEAKHOUSE
• BY BOBBY FLAY •

DINNER MENU #1

\$120 per person

FIRST COURSE

(SELECT ONE AT TIME OF SERVICE)

NICE CHOPPED SALAD

CAESAR SALAD

SEASONAL CRUDO

SECOND COURSE

(PRE-SELECT 3 OPTIONS IN ADVANCE; GUESTS WILL CHOOSE ONE AT TIME OF SERVICE)

SLOW ROASTED SALMON

PORK CHOP

CHICKEN FRANCAISE

SIDES

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

FRENCH FRIES, SEASONAL VEGETABLE,
POMME PURÉE, MACARONI GRATIN

DESSERTS

(CHOOSE 1 IN ADVANCE, SERVED FAMILY STYLE)

CRÈME BRÛLÉE

APPLE TART

OPTIONAL SUPPLEMENTS

FIRST COURSE

Add Hot Homemade Potato Chips +\$10/person

Add Prawn Cocktail +\$15/person

MAIN COURSE

Add Filet Mignon +\$25/person

Add Additional Side +\$10/person

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions or pregnancies.

All charges are subject to a 24% service fee and 8.375% sales tax



CAESARS PALACE
LAS VEGAS

BRASSERIE BOBBY FLAY

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DINNER MENU #2

\$145 per person

FIRST COURSE

(SELECT ONE AT TIME OF SERVICE)

NICE CHOPPED SALAD

CAESARS SALAD

SECOND COURSE

(PRE-SELECT 3 OPTIONS IN ADVANCE; GUESTS WILL CHOOSE ONE AT TIME OF SERVICE)

SLOW ROASTED SALMON

PORK CHOP

CHICKEN FRANCAISE

NEW YORK STEAK

SIDES

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

FRENCH FRIES, SPINACH,
POMME PURÉE, SEASONAL VEGETABLES

DESSERTS

(SERVED FAMILY STYLE)

CRÈME BRÛLÉE

PROFITEROLES

OPTIONAL SUPPLEMENTS

FIRST COURSE

Add Hot Homemade Potato Chips +\$10/person

Add Prawn Cocktail +\$15/person

MAIN COURSE

Add Filet +\$20/person

Add Ribeye +\$25/person

Add Lobster +\$45/person

Add Additional Side +\$10/person

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DINNER MENU #3

\$165 per person

FIRST COURSE

(SELECT ONE AT TIME OF SERVICE)

NICE CHOPPED SALAD

FRISÉE AUX LARDONS

FILET TARTARE

SEASONAL CRUDO

CAESAR SALAD

SECOND COURSE

(PRE-SELECT 3 OPTIONS IN ADVANCE; GUESTS WILL CHOOSE ONE AT TIME OF SERVICE)

SLOW ROASTED SALMON

CHICKEN FRANCAISE

DUCK CONFIT

BLACK BASS

FILET MIGNON

SIDES

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

FRENCH FRIES, SPINACH,
POMME PURÉE, SEASONAL VEGETABLES

DESSERTS

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

CRÈME BRÛLÉE

PROFITEROLES

APPLE TART

OPTIONAL SUPPLEMENTS

FIRST COURSE

Add Hot Homemade Potato Chips +\$10/person

Add Shellfish Tower "Magnifique" +\$55/person

Add Prawn Cocktail +\$15/person

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BRUNCH MENU #2

\$95 per person
(Available everyday from 8am - 3pm)

FIRST COURSE

(SELECT ONE AT TIME OF SERVICE)

NICE CHOPPED SALAD

CAESAR SALAD

FILET TARTARE

SECOND COURSE

(PRE-SELECT 3 OPTIONS IN ADVANCE; GUESTS WILL CHOOSE ONE AT TIME OF SERVICE)

SLOW ROASTED SALMON

CHICKEN FRANCAISE

OMELETTE

EGGS BENEDICT

FRENCH TOAST

BAR AMÉRICAIN BURGER

AVOCADO TOAST

SIDES

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

FRENCH FRIES, SPINACH,
CRISPY POTATO

DESSERTS

(CHOOSE 2 IN ADVANCE, SERVED FAMILY STYLE)

CRÈME BRÛLÉE

PROFITEROLES

THIN APPLE TART

OPTIONAL SUPPLEMENTS

FIRST COURSE

Add Hot Homemade Potato Chips +\$10/person

Add Assorted Pastry Basket +\$10/person

Add Prawn Cocktail +\$15/person

MAIN COURSE

Add Filet Mignon +\$25/person

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BRUNCH MENU

\$60 per person

(Available weekdays from 8am-3:30pm and includes drip coffee, hot tea & sodas)

FIRST COURSE

(SELECT ONE AT TIME OF SERVICE)

ASSORTED PASTRIES

SECOND COURSE

(PRE-SELECT 3 OPTIONS IN ADVANCE; GUESTS WILL CHOOSE ONE AT TIME OF SERVICE)

OMELETTE

FRENCH TOAST

EGGS BENEDICT

CROQUE MADAME

EGGS "ROYALE"

AVOCADO TOAST

OPTIONAL BEVERAGE SUPPLEMENT

ASSORTED FRESH JUICES +\$5 PER PERSON (ORANGE, GRAPEFRUIT, GREEN)

MIMOSAS (CHARGED UPON CONSUMPTION)

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RECEPTION MENU

- MACARONI GRATIN BITES \$36/DOZEN
YELLOWTAIL CRUDO BITES \$70/DOZEN
PRAWN COCKTAIL (SHOOTERS) \$70/DOZEN
SEARED SALMON BITES (SPOON) \$63/DOZEN
RAW OYSTERS \$66/DOZEN
DUCK CONFIT (SPOON) \$80/DOZEN
SCALLOPS SOPHIE \$68/DOZEN
LAMB TENDERLOIN, PARSLEY PESTO, MUSTARD MINT GLAZE
(BAMBOO SKEWER) \$85/DOZEN
FILET MIGNON, COGNAC SAUCE (SPOON) \$90/DOZEN
CHICKEN FRANCAISE (SPOON) \$75/DOZEN
CHIPS, CRÈME FRAÎCHE, CAVIAR (SUPPLEMENT) \$60/DOZEN
BEEF TARTARE, CRISP POTATO CHIPS \$84/DOZEN

DESSERTS

- MINI CHOCOLATE TARTES, GRAND MARNIER WHIPPED CREAM \$36/DOZEN
PISTACHIO CRÈME BRÛLÉE (SPOON) \$36/DOZEN
LEMON CURD, MERINGUE, CANDIED LEMON ZEST (SPOON) \$36/DOZEN

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