

SILVERADO

STEAK HOUSE

IS PROUD TO PARTICIPATE IN

LAS VEGAS

Restaurant Week

three square™

JUNE 18 - 29, 2018

FIRST COURSE (CHOOSE ONE)

TEMPURA SHRIMP AND CRAB CEVICHE SHOOTERS

TEMPURA SHRIMP WITH HOISIN SAUCE & CRAB FOLDED IN SWEET AND SPICY TOMATO BROTH IN CUCUMBER CUPS

FILET MIGNON SLIDER

2 OZ MEDALLION ON A BUTTER TOASTED BRIOCHE BUN, WITH BREAD AND BUTTER PICKLE CHIP & HORSERADISH MARMALADE

PORK & WATER CHESTNUT DUMPLINGS

ASIAN SEASONED GROUND PORK WITH DICED WATER CHESTNUTS IN A WONTON SHELL, GOLDEN SEARED & SWEET GINGER SAUCE

LIMESTONE AND LOLO RUSSO SALAD

WITH BEEFSTEAK TOMATO AND SAFFRON CREAM VINAIGRETTE

SECOND COURSE (CHOOSE ONE)

12OZ CHIMICHURRI BONELESS RIB EYE

RIB EYE MARINATED IN GARLIC AND FRESH HERBS TOPPED WITH CHIMICHURRI SAUCE

PAN SEARED ORANGE ROUGHY

WITH BLUE CRAB, MINI SWEET DROP PEPPERS AND LEMON BEURRE BLANC

CHICKEN VESUVIO

CHICKEN BREAST SAUTÉED WITH ARTICHOKE HEARTS, MUSHROOMS, FLAMED WITH SAUTERNE

TAMARIND FILET MEDALLIONS

TWO 3OZ MARINATED MEDALLIONS WITH TAMARIND SPICE, CHOPPED THAI CHILI, BROWN SUGAR THEN PAN SEARED

Served with Fresh Seasonal Vegetable and Baked or Mashed Potato

THIRD COURSE (CHOOSE ONE)

CHOCOLATE TRIFLE

TEXAS SHEET CAKE MARINATED IN SHERRY, CRÈME ANGLAISE, WHIPPED CREAM AND CHOCOLATE SHAVING'S

LEMON CREAM CAKE

3-LAYER LEMON CAKE WITH LEMON WHIPPED CREAM FROSTING

Includes Coffee or Tea

Includes a Bottle of Our "Wine of the Month" per Every Two People

Some Menu Items May Contain Peanuts, Tree Nuts, Dairy, Eggs, Shellfish, Fish, Soy or Wheat. Please Make Your Server Aware of Any Food Allergies or Dietary Concerns Prior to Ordering

THREE COURSE
MEAL WITH WINE **\$50*** PER
PERSON

*Price does not include tax or gratuity. No substitutions please.

"\$5 PER MEAL WILL BE DONATED TO THREE SQUARE TO HELP END HUNGER IN SOUTHERN NEVADA"