

LAS VEGAS
Restaurant Week
— **three square™** —



first course choice of **soup** or **salad**

second course choice of:

mary's organic chicken
citrus brined airline breast & confit leg &
thigh presse, crispy chicken skin, garlic potato puree,
chicken jus

skuna bay salmon*
barigoule puree, baby artichoke, fennel,
globe carrots, spring onion, pickled purple cauliflower

8oz wagyu top sirloin*
choice of side

third course choice of:

tahitian vanilla crème brulee
shortbread cookie, fresh berries

cheesecake
graham cracker crust, tarragon cream, meringue chips

A portion of the proceeds go to support
Three Square Food Bank.

\$80 PER
PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.
Menu items may contain or come into contact with wheat, eggs, dairy,
soy, peanuts, tree nuts, sesame, seafood, and shellfish.



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FRESCO
Italiano

INSALATE

Choice of:

ARUGULA & FENNEL SALAD

Radishes, Almonds, Herbed Goat Cheese,
Lemon Vinaigrette

ITALIAN CHOPPED SALAD

Romaine, Iceberg, Arugula, Radicchio,
Bell Peppers, Onions, Cured Meats, Cheeses,
Tomatoes, Pepperoncini, Italian Dressing

SECONDI

Choice of:

CHICKEN PARMESAN

Breaded Chicken Breast, San Marzano Sauce,
Mozzarella, Basil, Spaghetti

STROZZAPRETI BOLOGNESE

Beef & Pork Ragù, Ricotta Salata, Chives

GRILLED SALMON*

Spicy Tomato Sauce, Capers, Herbs, Asparagus Tips,
Grilled Lemon, Arugula, Fennel Frond Salad

DOLCI

TIRAMISU*

Mascarpone, Amaretto Liqueur, Espresso

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\$40 PER
PERSON
OPTIONAL WINE PAIRING \$18

99% ITALIAN 100% would be in Italy

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WESTGATE LAS VEGAS
50TH ANNIVERSARY

6 COURSE MEAL

Served with

Rocky's Choice

Benihana Onion Soup

Benihana Salad with Ginger Dressing

Hibachi Shrimp Appetizer

Hibachi Onions, Zucchini, Mushrooms and Chicken Fried Rice

Hibachi Chicken

Hibachi Steak

Dessert

Choice of:

Chocolate, Vanilla or Green Tea Ice Cream

Rainbow Sherbet

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\$50 PER
PERSON

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Sid's

— BREAKFAST —

First Course

BREAKFAST FRUIT CUP

Second Course

AÇAÍ BERRY BOWL

Vanilla yogurt, lime zest, macerated berries,
banana, almond coconut granola

Main Course

Choice of

SHORT RIB BENEDICT*

Green chili braised short rib, Wolferman's English
muffin, hash browns, Meyer lemon hollandaise

BLUEBERRY FRENCH TOAST

Lemon cannoli cream, blueberry compote,
vanilla streusel, lemon glaze, powdered sugar

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\$20 PER
PERSON

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Sid's

— LUNCH —

First Course

Choice of soup

CHICKEN NOODLE

Roasted chicken broth, vegetables, pulled chicken

FRENCH ONION

Dry sherry, gruyère

Main Course

Choice of

PRIME RIB FRENCH DIP

Caramelized onion, Swiss, French roll,
creamy horseradish, au jus

SLOW-ROASTED TURKEY CLUB

Roma tomato, green leaf lettuce, smoked bacon,
basil pesto aioli, sourdough toast

Dessert

HÄAGEN-DAZS® ICE CREAM

Single scoop. Choice of: vanilla, chocolate, or strawberry

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\$30 PER
PERSON

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