

Carversteak



The Local 99 *Summer Prix Fixe*

June 23rd — September 7th | \$99 Per Person

Starters *(choice of)*

Caesar Salad

White Anchovy, Garlicky Croutons, Parmesan Cheese.

Wagyu Beef Skewers

Charcoal Grilled, Sesame-Soy Marinade, Togarashi-Yuzu Aioli

Korean Glazed Pork Belly

Pickled Mustard Seed, Scallion

Main Course *(choice of)*

Filet of Ribeye

Creekstone Farms, AR, Bourbon Peppercorn Sauce

Atlantic Salmon

Parsley Crusted, Melted Leeks, Butterball Potatoes, Sauce Beurre Rouge

Organic Chicken Breast

Potato Gnocchi, Spring Peas, Vin Jaune Sauce

Dessert

Crème Brûlée

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar, Seasonal Berries



\$4 From Every Menu Purchased Will Be Donated to ProStart,
a program of the National Restaurant Association Educational Foundation

Please show your Nevada ID to redeem our Local 99 Summer Pre-Fixe Menu



Carversteak



The Local 99 *Summer Prix Fixe*

Beverage Specials

Wine

Tempranillo, López de Heredia "Viña Cubillo" Crianza, Rioja | 2017 | +15

Sauvignon Blanc, Smith & Sheth "Cru" Marlborough, New Zealand | 2023 | +15

Cocktails

Apricot Al Fresco | +15

Elijah Craig Small Batch Bourbon, Luxardo Amaretto, Rosemary-Mint Syrup, Lemon, Apricot Puree

La Belle Spritz | +15

Select Aperitivo, American Harvest Vodka, Belle de Brillet Pear Liqueur, Mionetto Prosecco

Spirits

High West The Prisoner's Share | +30

Signatory Glenlivet 2007 | +30



*\$4 From Every Menu Purchased Will Be Donated to ProStart,
a program of the National Restaurant Association Educational Foundation*

Please show your Nevada ID to redeem our Local 99 Summer Pre-Fixe Menu

