

LAS VEGAS REVIEW-JOURNAL

July 31, 2009
Neon Section

Joe's Seafood, Prime Steak & Stone Crab debuts classic menu

Joe's Seafood, Prime Steak & Stone Crab at The Forum Shops at Caesars, 3500 Las Vegas Blvd. South, has introduced a Classic Dinner Menu, available beginning at 5 p.m. daily. Options are six stone-crab claws with hashed-brown potatoes, creamed spinach and Key lime pie, or a 12-ounce filet mignon with mashed potatoes, grilled tomato and banana cream pie, for \$37.95 per person. ...

Roy's Restaurants at 8701 W. Charleston Blvd. and 620 E. Flamingo Road will present a five-course culinary tour of the Hawaiian islands at 6:30 p.m. Tuesday. With an entree of cracked-pepper-pesto-crusted rack of lamb (representing Maui), it's \$85 per person. For reservations, call 838-3620 for Charleston, 691-2053 for Flamingo. ...

Andre's at the Monte Carlo, 3770 Las Vegas Blvd. South, and Alize at the Palms, 4321 W. Flamingo Road, are offering a \$45 three-course prix fixe menu, with entrees including a 10-ounce Prime rib-eye, free-range chicken and sauteed salmon, from 5:30 to 7 p.m. and 9 to 10 p.m. daily. ...

Nico Chessa, executive chef of Giorgio Italian Restaurant at Mandalay Place, 3950 Las Vegas Blvd. South, has introduced two summer menus reflecting the cuisine of his native Sardinia. The three-course Surf menu is \$39; the Turf

THE DISH HEIDI KNAPP RINELLA

menu is \$29. ...

L'Atelier Joel Robuchon at the MGM Grand, 3799 Las Vegas Blvd. South, has introduced L'Unique, a three-course, pre-theater menu with a bento box presentation. It's \$39, features such entrees as caramelized beef short ribs and fricassee of veal sweetbreads, and is available until 6:45 p.m. daily. ...

Society Cafe Encore at the Encore, 3131 Las Vegas Blvd. South, has introduced a happy hour from 4 to 7 p.m. weekdays, with tapas priced at less than \$9 (examples are mac 'n' cheese bites with truffle dipping sauce, or grilled pepperoni flatbread) and two-for-one mojitos. ...

Chef Michael Jordan of Rosemary's Restaurant will do a food demonstration and discuss "Food of Love," the cookbook he wrote with chef/wife Wendy, from noon to 3 p.m. Sunday at Williams-Sonoma at 1001 S. Rampart Blvd. The book will be available for purchase. ...

For additional restaurant news, visit the Vegas Voice blog at www.reviewjournal.com.

Send information to Heidi Knapp Rinella, P.O. Box 70, Las Vegas, NV 89125-0070. You also can send faxes to 383-4676 or e-mail her at hrinella@reviewjournal.com.