

# Papi Steak Las Vegas

2777 South Las Vegas Boulevard · +17029983800 · Updated: Jan 14, 2026

[View online menu](#)



---

## CAVIAR 2

### GOLDEN OSETRA CAVIAR

1oz | 4oz | 8oz MP

---

### KALUGA

1oz | 4oz

---

## COLD & SALADS 10

### HAMACHI CRUDO\*

ponzu, blood orange, serrano

---

### OTORO SASHIMI\*

golden osetra caviar, kizami wasabi, tare

---

### TUNA TARTARE\*

avocado, sesame miso, wonton

---

### WAGYU STEAK & EGGS\*

steak tartare, golden osetra caviar, truffle aioli, lemon, toasted brioche

---

### HALF DOZEN OYSTERS

cocktail sauce, mignonette, lemon

---

### CHILLED PRAWNS

cocktail sauce, herb remoulade

---

### LITTLE GEM CAESAR

egg, rye crouton, parmesan frico

---

### PAPI'S CHOPPED

jidori chicken, crispy prosciutto, avocado, heirloom tomato, oregano

---

### WEDGE

bacon lardon, point Reyes blue cheese, cherry tomato, pickled shallot, herb ranch

---

### SHELLFISH PLATEAU

1oz kaluga caviar, king crab, maine lobster, oysters, chilled prawns, tuna tartare, hamachi tartare, cocktail sauce, dijonnaise, mignonette

---

## HOT 8

---

## **PRETZEL BREAD**

sweet onion, sea salt, french butter

---

## **LATKES**

crème fraiche, apple chutney

---

## **JUMBO LUMP CRAB CAKE**

dijon mustard beurre blanc

---

## **GRILLED TIGER PRAWNS**

garlic butter, chive

---

## **WAGYU PASTRAMI**

cornichon, house-made mustard

---

## **HONEY GLAZED PORK BELLY**

maple black pepper gastrique

---

## **ROASTED BONE MARROW**

beef cheek, shallot marmalade, mustard seed, rye toast

---

## **BLACK TRUFFLE RISOTTO**

parmigiano reggiano

---

## **SEAFOOD** 4

---

### **DORADE**

tomato, cucumber, fennel, lemon

---

### **ORA KING SALMON\***

caviar beurre blanc, leek, yukon gold potato

---

### **DOVER SOLE**

brown butter, lemon, crispy caper, parsley

---

### **KING CRAB STUFFED SPINY LOBSTER TAIL**

garlic butter, togarashi

---

## **USDA PRIME** 4

---

### **FILET MIGNON\***

8oz

---

### **NEW YORK STRIP\***

14oz

---

### **DRY AGED BONELESS RIBEYE**

16oz

---

### **PORTERHOUSE\***

40oz

## AMERICAN WAGYU, SNAKE RIVER FARMS 4

---

### FILET MIGNON\*

8oz

---

### NEW YORK STRIP\*

10oz

---

### RIB CAP\*

12oz

---

### EYE OF RIB

10oz

---

## AUSTRALIAN WAGYU 3

---

### F1 SKIRT STEAK\*

10oz

---

### MS 9+ NY STRIP\*

18oz

---

### MS 9+ PORTERHOUSE\*

32oz

---

## JAPANESE A5 WAGYU, SENDAI 2

---

### FILET MIGNON\*

6oz

---

### NEW YORK STRIP\*

6oz

---

## SPECIALTY STEAKS 2

---

### PAPI STEAK, GLATT KOSHER TOMAHAWK

papi's secret sauce, served medium, 32oz

---

### THE BEEF CASE

purebread MS 9+ australian wagyu tomahawk 55oz

---

## ACCOMPANIMENTS 10

---

### GRILLED MAINE LOBSTER

---

### KING CRAB OSCAR

---

### SEARED FOIE GRAS

---

### BORDELAISE

---

### POINT REYES BLUE CHEESE CRUST

---

## TRUFFLE BUTTER

---

## BÉARNAISE

---

## AU POIVRE

---

## CHIMICHURRI

---

## PAPI SAUCE

---

## OTHER MEATS <sup>2</sup>

---

### TRUFFLE JIDORI CHICKEN

rosemary potato, black truffle jus

---

### COLORADO LAMB CHOPS

pomegranate chimichurri

---

## SIDES <sup>9</sup>

---

### ROASTED ASPARAGUS

evoo, parsley

---

### WHIPPED POTATO

crème fraîche, chive

---

### CREAMED SPINACH

parmesan

---

### MAC & CHEESE

gruyère, mornay

---

### MAITAKE MUSHROOMS

parsley

---

### BRUSSELS SPROUTS

maple soy, bacon, fresno chili

---

### TRUFFLE FRIES

truffle salt, parsley, shaved truffle

---

### TRUFFLE CORN

idiazabal cheese, black truffle

---

### MONOP POTATO

1oz caviar, crème fraîche

---

## DESSERTS <sup>7</sup>

---

### DUBAI CHOCOLATE BABKA

pistachio cream, fig mascarpone gelato

---

## **RICOTTA CHEESECAKE**

amaretto cherries

---

## **PAPI'S CHOCOLATE CAKE**

dulcey crémeux, chocolate pearls

---

## **STRAWBERRIES & CREAM CRÈME BRÛLÉE**

strawberry caviar

---

## **LAYERED CRÊPE CAKE**

vanilla crème, berries, raspberry coulis

---

## **DUO OF ICE CREAM | SORBET**

chef's selection

---

## **LOUIS XIII BAKED ALASKA**

vanilla, chocolate, strawberry

---

## **SIGNATURE COCKTAILS** 6

---

### **GATSBY**

absolut vanilla vodka, passion fruit, pineapple, egg whites, lemon

---

### **PAPI MULE**

grey goose vodka, genepy des alpes, lavender hibiscus, ginger beer, citrus

---

### **KOKO CHANEL**

bombay sapphire gin, champagne, aperol, lychee, rose water, lemon

---

### **EL PADRON**

don julio blanco tequila, japanese cucumber, basil, lime

---

### **EL CANTANTE**

sonrisa gold rum, benedictine, orgeat, lemon, egg white

---

### **DON DRAPER**

old forester 100 proof bourbon, licor 43, oaked demarara, angostura & orange bitters

---

## **BARREL AGED** 3

---

### **NEGRONI**

tanqueray 10 gin, campari, sweet vermouth, orange

---

### **MANHATTAN**

wild turkey 101 rye whiskey, sweet vermouth, angostura bitters

---

### **OLD FASHIONED**

woodford reserve bourbon, demerara, angostura bitters, cherry & orange

---

## **PAPI'S CLASSICS** 4

---

## **ESPRESSO MARTINI**

ketel one vodka, bailey's, kahlua

---

## **CHAMPAGNE MARTINI**

belvedere 10 vodka, dom perignon champagne

---

## **WHISKEY SOUR**

basil hayden 8yr bourbon, laird's applejack, amaretto, lemon, egg white

---

## **CADILLAC MARGARITA**

volcan xa tequila, grand marnier revelation cognac, lime, agave

---

## **HIGH LIMIT** 5

---

## **THE GEISHA**

hibiki 21yr whiskey, ginger, honey

---

## **PAPIRAZZI**

grey goose altius vodka, pomegranate, cointreau, agave, lemon

---

## **IT'S NOT A BAG, IT'S A COCKTAIL**

belvedere 10 vodka, grapefruit oil saccharum, lillet blanc

---

## **OLD PAPPY FASHION**

pappy van winkle 15yr bourbon, carpano antica, orange bitters

---

## **KING DAVID**

louis XIII cognac, green chartruese, angostura bitters

---