

THE COUNTRY CLUB®
A NEW AMERICAN STEAKHOUSE

LUNCH

APPETIZERS

Watermelon “Gazpacho”*, Jumbo Lump Crabmeat, Avocado, Cilantro, Yuca Crisp	19
Organic Heirloom Tomatoes, Fresh Mozzarella, Balsamic Reduction, Basil Olive Oil	18
Summer Greens Salad, Dry Roasted Sweet Corn, Chia Seeds, Crushed Raspberry-Agave Vinaigrette	12
Arugula Salad, Buttermilk Blue Cheese, Candied Pecans, Balsamic-Molasses Reduction, Pecan Oil	12
Caesar Salad*, Classic Dressing, Parmesan Crisp, Parmesan Cracker	12
Sweet Corn Chowder, Aromatic Vegetables, Tortilla Crisps	12
Chef Carlos’s Gumbo*, House Smoked Andouille Sausage, Shrimp, Crawfish	18
Wild Caught Shrimp Cocktail*, Classic Sauce, Horseradish, Lemon	21
Australian Wagyu Beef Carpaccio*, Black Truffle Vinaigrette, Parmesan, Mushrooms, Tomatoes, Pine Nuts, Arugula	22
“Shrimp and Grits” *, Sautéed Shrimp, Creamy Anson Mills Grits, Shrimp Gravy	20
Smashed Avocado Stack, Cucumber, Jicama, Tomato, Avocado, Onion, Crispy Tortillas, Chile-Lime Vinaigrette	16

ENTRÉES

Yellowfin Tuna “Salad”*, Served Rare, Shaved Vegetable Salad, Ginger Sesame Emulsion, Soy Glaze, Wonton Crisp	24
Prime Sirloin Steakhouse Salad*, Arugula, Fingerling Potatoes, Tomatoes, Crispy Onions, Blue Cheese Dressing	26
Tossed Cobb Salad*, Poached Chicken, Sun-Dried Tomatoes, Bacon, Egg, Blue Cheese, Avocado, Lemon-Thyme Vinaigrette	19
Chopped Salad*, Salami, Turkey, Mozzarella, Romaine, Olives, Pimento, Red Wine Vinegar Dressing	18
Pan-Roasted Scottish Salmon*, Sautéed Young Summer Squash, Peruvian Sweet Drop Peppers, Citrus Emulsion	32
Tropical Grilled Shrimp Salad*, Jicama, Compressed Pineapple, Strawberries, Aleppo Chile, Coquitos, Piña Colada Sauce	25
Pesto Pasta, Artisanal Fusilli Pasta, Roasted Garlic-Almond-Basil Pesto, Asparagus, Grape Tomatoes, Parmesan	21
CC’s Twice Baked Potato*, “The Works” with Creole Spiced Grilled Chicken Breast or Shredded Beef Tenderloin Gravy	19/22

BURGERS AND SANDWICHES

Served with Parmesan-Truffle Crisps or House-made Potato Crisps	
Black Angus Sirloin Burger*, Lettuce, Tomato, Red Onion, Choice of Cheese	16
BBQ Burger*, Apple-smoked Bacon, Cheddar Cheese, Barbecue Sauce	19
Smoked Chipotle Burger*, Guacamole, Chipotle Salsa, Green Chiles, Jalapeño Jack Cheese	19
The Country Club Sandwich*, Chicken, Crispy Prosciutto, Lettuce, Tomato, Avocado, Wasabi Aioli, Soft Ciabatta	20
Open Faced French Dip*, Shaved Prime Rib, Gruyère Cheese, Mustard Aioli, Au Jus, Caramelized and Crispy Onions	22
Grilled Wagyu Beef Hot Dog*, Sauerkraut, House-made Spicy Pepper Relish, Creole Mustard, Onions, Pepperoncini	12

CHAR-BROILED MEATS

Filet Mignon*, 9 ounce	54
Petite Filet Mignon*, 6 ounce	36
Rib Chop*, 20 ounce	58
New York Strip Steak*, 16 ounce	58
Wisconsin Veal Porterhouse*, 14 ounce	47
Colorado Rack of Lamb*, Mint Gastrique,	50

SIDES

Truffle Creamed Spinach	10
Roasted Fingerling Potatoes	10
Parmesan-Truffle Potato Crisps	12
Country Club French Fries	10
Fire Roasted Corn-Bacon Succotash	10
Olive Oil Grilled Asparagus	10
Buttered Baby French green Beans	10

Executive Chef—Carlos Guía

The Country Club—A New American Steakhouse at Wynn Las Vegas.
Call 702.770.3463 for reservations.

*Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs, may increase your risk of food borne illness.

D I N N E R

A P P E T I Z E R S

Watermelon “Gazpacho”*, Jumbo Lump Crabmeat, Avocado, Cilantro, Yuca Crisp	22
Wild Caught Shrimp Cocktail*, Classic Sauce, Horseradish, Lemon	21
Jumbo Lump Crab Cake*, Truffled Herb Salad, Ravigote Sauce	24
Oysters on the Half Shell*, Cocktail sauce, Cucumber Mignonette, Lemon	19
Fire Seared Sea Scallop Ceviche*, Citrus Juices, Zest, Jalapeño, Mint, Red Chile Threads	24
Australian Wagyu Beef Carpaccio*, Black Truffle Vinaigrette, Parmesan, Mushrooms, Tomatoes, Pine Nuts, Arugula	22
Shrimp and Grits*, Sautéed Shrimp, Creamy Anson Mills Grits, Shrimp Gravy	21
Pan Seared Foie Gras*, Black Currant-Pinot Noir Reduction, Blueberries, Pistachios	26
Chilled Seafood Platter *, ½ Maine Lobster, Red King Crab, Shrimp, Oysters, Seafood Salad, Cocktail & Mignonette Sauces	95
Acorn Fed Spanish Ham*, Jamon Iberico de Bellotta “Pata Negra”, Port Cranberries, Pipparas, Ciabatta, Housemade Crackers	45

S O U P S A N D S A L A D S

Organic Heirloom Tomatoes, Fresh Mozzarella, Balsamic Reduction, Basil Olive Oil	18
Chef Carlos’s Gumbo*, House Smoked Andouille Sausage, Shrimp, Crawfish	18
Sweet Corn Chowder, Aromatic Vegetables, Tortilla Crisps	13
Arugula Salad, Buttermilk Blue Cheese, Candied Pecans, Balsamic-Molasses Reduction, Pecan Oil	14
Summer Greens Salad, Dry Roasted Sweet Corn, China Seeds, Crushed Raspberry-Agave Vinaigrette	13
Caesar Salad*, Classic Dressing, Parmesan Crisp, Parmesan Cracker	14

E N T R É E S

Mary’s Free Range Organic Chicken*, Buttered Baby French Green Beans, Chimichurri Emulsion, Chicken Jus	35
Brown Sugar Brined Pork Chop*, Fire Roasted Corn Succotash, Black Mission Fig-Bourbon Barbecue Sauce	36
Sesame Crusted Yellowfin Tuna*, Shiitake Mushrooms, Yuzu Caviar, Ginger “Froth” Sauce, Soy Glaze	42
Pan Roasted California Sea Bass*, Sautéed Young Summer Squash, Peruvian Sweet Drop Peppers, Citrus Emulsion	42
Char-Broiled Maine Lobster*, 2 ½ lbs, Butter, Lemon	76
Roasted Rack of Lamb*, Mint Gastrique, Lamb Demi-glaze	50

C H A R - B R O I L E D M E A T S

Filet Mignon*, 9 ounces	54
Rib Chop*, 20 ounces	58
New York Strip Steak*, 16 ounces	58
Wisconsin Veal Porterhouse*, 14 ounces	47
Creole-Spiced Colorado Bison Rib Eye*, 16 ounces	58
Chile Rubbed Oregon Flat Iron Wagyu Steak*, 14 ounces, Chef’s Roasted Garlic Mojo	59

C U S T O M S T E A K O P T I O N S S I D E S

Jumbo Lump Crabmeat Oscar*	24	Whipped Yukon Gold Potatoes	12
Sugarcane Skewered Shrimp*, Creole Spiced	18	CC’s Loaded Twice Baked Potato	12
Maine Lobster*, Broiled Half 2 ½ lb Lobster	36	Country Club French Fries	12
Alaskan Red King Crab*, Butter Poached	24	Truffle Creamed Spinach	12
Maine Sea Scallops*, Pan Roasted	18	Grilled Summer Vegetables	12
American Foie Gras*, Pan Seared	18	Sautéed Wild Mushrooms	12
Foie Gras Rossini*, Truffle Sauce	24	Creamed Corn, Apple Smoked Bacon*	12

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BRUNCH

APPETIZERS

Breakfast Parfait • House-made Sun-dried Fruit Granola, Vanilla Bean Yogurt, Fresh Fruit	12
Shrimp Cocktail* • Classic Sauce, Horseradish, Lemon	21
Sweet Corn Chowder • Aromatic Vegetables, Tortilla Crisps	13
Caesar Salad • Classic Dressing, Parmesan Crisp, Parmesan Cracker	12
Arugula Salad • Buttermilk Blue Cheese, Candied Pecans, Balsamic-Molasses Reduction, Pecan Oil	12
Australian Wagyu Beef Carpaccio* • Black Truffle Vinaigrette, Parmesan, Mushrooms, Tomatoes, Pine Nuts, Arugula	19

ENTRÉES

Farm Eggs & Breakfast Potatoes* • Choice of Bacon, Grilled Ham, Smoked Cherry Chicken Sausage	18
French Toast Bread Pudding • Vermont Maple Syrup, Berries, Candied Pecans, Apple-Smoked Bacon	18
Eggs Versailles* • Poached Eggs, Smoked Salmon, Brioche, American Caviar, Hollandaise Sauce	26
Poached Eggs with Barbecue Smoked Pork* • Bacon-Cheese Muffins, Charred Green Chile Hollandaise Sauce	24
Shrimp and Grits* • Sautéed Shrimp, Creamy Anson Mills Grits, Shrimp Gravy	24
Hawaiian Tuna Salad* • Served Rare, Shaved Vegetable Salad, Ginger Sesame Emulsion, Soy Glaze, Wonton Crisp	24
Poached Chicken Cobb Salad* • Sun-Dried Tomatoes, Bacon, Egg, Blue Cheese, Avocado, Lemon-Thyme Vinaigrette	19

BURGERS AND SANDWICHES

Served with Parmesan-Truffle Crisps or House-made Potato Crisps

Black Angus Sirloin Burger* • Lettuce, Tomato, Red Onion, Choice of Cheese	16
BBQ Burger* • Apple-Smoked Bacon, Cheddar Cheese, Barbecue Sauce	19
Smoked Chipotle Burger* • Guacamole, Chipotle Salsa, Green Chiles, Jalapeño Jack Cheese	19
The “Country Club” Sandwich* • Chicken, Crispy Prosciutto, Lettuce, Tomato, Avocado, Wasabi Aioli, Soft Ciabatta	20
Open Faced French Dip* • Shaved Prime Rib, Gruyère Cheese, Mustard Cream, Au Jus, Caramelized, Crispy Onions	22
Grilled Wagyu Beef Hot Dog* • Sauerkraut, House-made Spicy Pepper Relish, Creole Mustard, Onions, Pepperoncini	12

CHARBROILED MEATS

Filet Mignon*, 9 ounce	54
Petite Filet Mignon*, 6 ounce	36
Rib Chop*, 20 ounce	58
New York Strip Steak*, 16 ounce	58
Wisconsin Veal Porterhouse*, 14 ounce	47
Colorado Rack of Lamb*, Mint Gastrique	50

SIDES

Truffle Creamed Spinach	10
Sautéed Wild Mushrooms	10
Parmesan-Truffle Potato Crisps	12
Country Club French Fries	10
Fire Roasted Corn-Bacon Succotash	10
Olive Oil Grilled Asparagus	10

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JAZZ BRUNCH

APPETIZER BUFFET

Shellfish Station*

Red King Crab Legs, Shrimp Cocktail, Seasonal
Oysters, Traditional Cocktail Sauce, New Orleans
Rémoulade Sauce, Cucumber Mignonette

Smoked Salmon and Orange-Tarragon Gravlax*

Traditional Accoutrements,
Housemade Crème Fraîche

Ceviche*

Red Snapper, Lime, Cilantro, Cucumber, Tomato,
Red Onion, Jalapeño, Aleppo Chile

Salumi Display

Artisanal Salumi, Assorted Olives, Pepperoncini

Tomato and Fresh Mozzarella Salad

Extra Virgin Olive Oil, Basil, Sea Salt

Chef's Cheese Selection

Artisanal American and Classic European

Soups

Sweet Corn Chowder & New Orleans Shrimp,
Crawfish and Andouille Gumbo

Bread Display

Bread Sticks, Lavosh, Assorted Rolls, Croissants
and Mini Pastries

ENTRÉES

From Our Kitchen

Eggs Versailles*

Poached Eggs, Smoked Salmon, Brioche,
American Caviar, Hollandaise Sauce

Poached Eggs with Barbecued Smoked Pork*

Bacon-Cheese Muffins, Charred Green
Chile Hollandaise Sauce

Farm Eggs Any Style*

Choice of Applewood-Smoked Bacon or
Grilled Ham

French Toast Bread Pudding

Vermont Maple Syrup, Berries, Candied Pecans,
Applewood Smoked Bacon

Omelet of the Day*

Shrimp and Grits*

The Southern Classic: Sautéed Jumbo Shrimp,
Smothered in a rich Gravy over Stone-Ground
Anson Mills Grits

Grilled Beef Hot Dog

Sauerkraut, Onions, Housemade Spicy
Pepper Relish

CARVING STATION

Beef Tenderloin*

Brown Sugar Brined Pork Chops*

Creole Spice Rubbed Jumbo Shrimp*

House-Smoked Andouille Sausage*

Chile Rubbed Turkey Breast*

Grilled Chicken and Cherry Sausage*

\$65 per person
(\$27 for children below 12 years old)

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This is a sample of our current menu. Vegetarian and Allergen menus are available upon request.

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