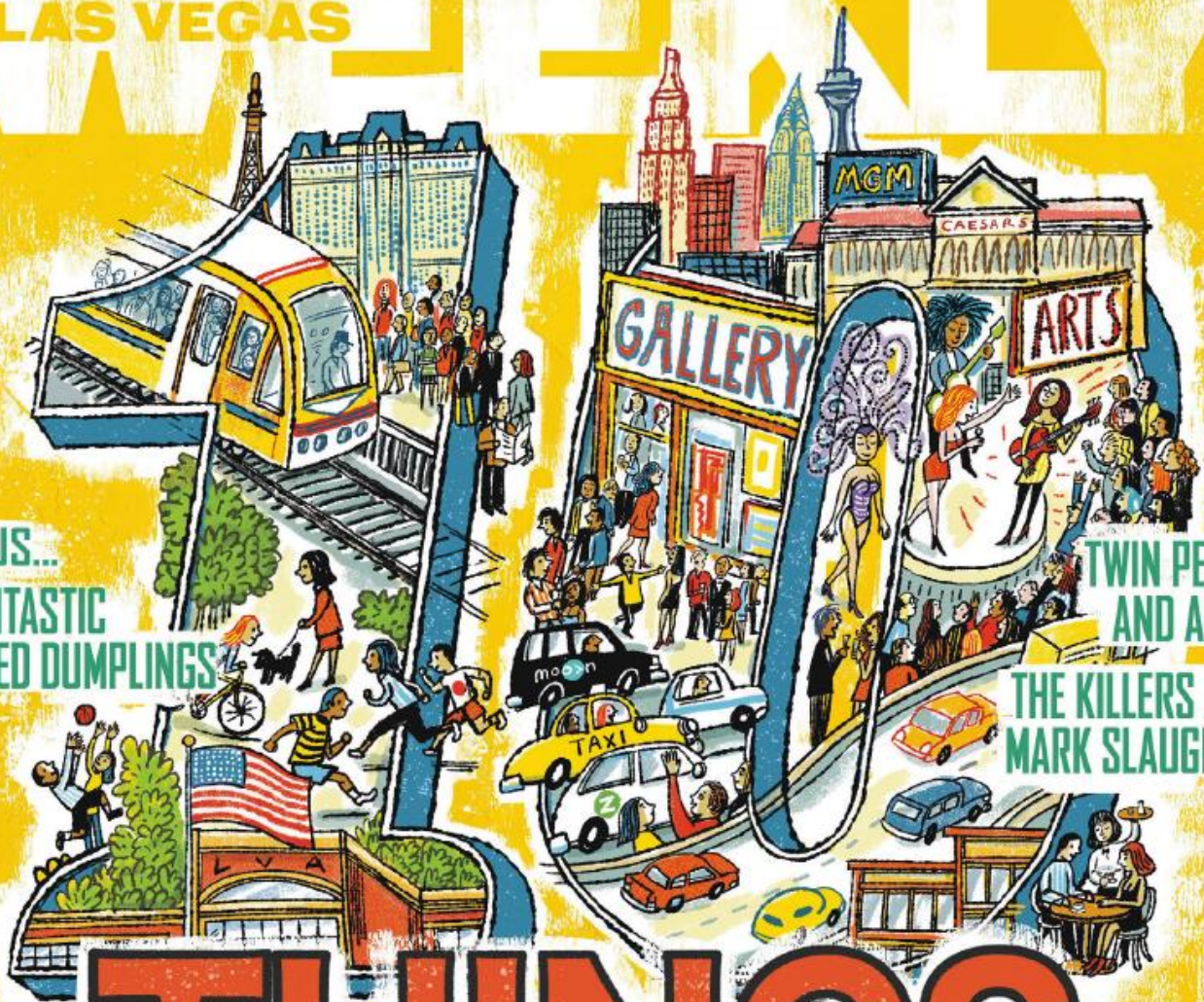


LAS VEGAS

MAY 18-24, 2017
LASVEGASWEEKLY.COM



PLUS...
FANTASTIC
FRIED DUMPLINGS

TWIN PEAKS
AND ALIEN
THE KILLERS AND
MARK SLAUGHTER

THINGS LAS VEGAS NEEDS

FROM LIGHT RAIL TO CITYWIDE WIFI



N E X T

LEVEL

PHOTOGRAPH BY JIM DECKER

M B S T E A K
O P E N S A T
H A R D R O C K
H O T E L

The next-generation steakhouse has arrived. Brothers David and Michael Morton have opened MB Steak at the Hard Rock Hotel, a two-level, 7,800-square-foot luxury steakhouse with features including a private bar room, an intimate 60-person private dining room and an upstairs garden bar and lounge boasting views of the Las Vegas Strip.

Signature steaks include a 16-ounce bone-in filet, a dry-aged bone-in New York strip, braised and pepper-crusted bone-in beef shortrib and a 32-ounce double porterhouse sliced for two.

Wagyu beef from the U.S., Australia and Japan is also available for those looking for the utmost experience, complemented by classic steakhouse sides like creamed spinach with truffle gouda and poached egg and grilled asparagus with crispy garlic.

Other eye-catching appetizers and entrées on MB Steak's opening menu—created by executive chef Patrick Munster—include charred Spanish octopus, surf and turf tartare, fennel-crusted salmon and the namesake burger, topped with hand-cut applewood smoked bacon and butterkase cheese.

Following in the footsteps of their father, legendary restaurateur Arnie Morton, the brothers are aiming to create the next great American classic. You be the judge. *MB Steak at the Hard Rock Hotel, 702-489-4888; Monday-Thursday 5-11 p.m., Friday & Saturday 5 p.m.-midnight, Sunday 5-10 p.m. -Brock Radke*