



Welcome to Old Homestead Steakhouse. We take steak seriously and take pride in our title – We Are The King of Beef!
Originally founded in 1868 in NYC, Old Homestead is one of the longest continually serving restaurants in America.

CHILLED SEAFOOD

Old Homestead Seafood Platter* 59.⁹⁵pp

maine lobster, alaskan king crab legs, colossal shrimp,
east and west coast oysters

Colossal Shrimp Cocktail * 29.⁹⁵

house cocktail sauce, whole grain mustard sauce

Alaskan King Crab Legs 66.⁹⁵

house cocktail sauce, whole grain mustard sauce

Jumbo Lump Crab Meat Cocktail 25.⁹⁵

house cocktail sauce, whole grain mustard sauce

Fresh-Shucked Oysters*

6 for 20.⁹⁵ / 12 for 36.⁹⁵

chef's daily selection of west/east coast oysters

Golden Osetra Caviar 1 oz.* MP

crème fraiche, chives, onions, hard boiled eggs, toast points

APPETIZERS

Jumbo Lump Crab Cake 28.⁹⁵

blue lump crab, mustard sauce

Seared Foie Gras* 27.⁹⁵

belgian waffle, seasonal preserve

Bone Marrow 20.⁹⁵

apple, bacon-onion jam, crostini

The Meatball 22.⁹⁵

marinara, ricotta cheese

Thick-Cut Applewood Smoked Bacon 24.⁹⁵

sliced and grilled, house steak sauce

Oysters Rockefeller* 25.⁹⁵

smoked bacon, pernod, béarnaise

Crispy Calamari 22.⁹⁵

marinara, tartar sauce

Beef Carpaccio* 26.⁹⁵

truffle aioli, petit arugula, parmesan

Ahi Tuna Tartare* 28.⁹⁵

avocado mousse, truffle vinaigrette

SOUP & SALAD

Maine Lobster Bisque 18.⁹⁵

whipped crème fraiche

Classic Caesar

garlic croutons, classic dressing

half 9.⁹⁵ | full 18.⁹⁵

Steakhouse Wedge

iceberg lettuce, maytag blue cheese, bacon

half 9.⁹⁵ | full 18.⁹⁵

French Onion Soup 17.⁹⁵

sweet onions, gruyère crouton

Caprese Salad (v)

vine ripened tomatoes, fresh mozzarella cheese

half 10.⁹⁵ | full 19.⁹⁵

Heirloom Beets (v)

hazelnuts, goat cheese, spiced orange vinaigrette

half 10.⁹⁵ | full 19.⁹⁵

Kitchen Sink Salad

shrimp, salami, bacon, avocado, tomato, hearts of palm,

blue cheese crumbles, champagne vinaigrette

half 11.⁹⁵ | full 20.⁹⁵

Old Homestead Steakhouse NYC

Meat Packing District

212-242-9040

Mon – Thu 12 to 10:30 / Fri 12 to 11:30 / Sat 1 to 11:30 / Sun 1 to 9:30

Proprietors: Greg & Marc Sherry

Old Homestead Steakhouse Las Vegas

Caesars Palace

702-731-7560

Daily 4:30 to 11:00

Executive Chef: Stephanie Sheaffer

General Manager: Hitoshi Yuhara

Our steaks are butchered and dry-aged for a minimum of 30-days specifically for Old Homestead by Pat LaFrieda and shipped to Las Vegas each week. All steaks are thick cut and aggressively seasoned with kosher salt and fresh cracked black pepper. They are then seared and crusted under 1,200° F to seal in the best dry-aged flavors.

USDA PRIME DRY - AGED STEAKS

10oz Filet Mignon* 62.⁹⁵

14oz New York Strip* 68.⁹⁵

16oz Bone-in Filet* 72.⁹⁵

16oz Ribeye* 69.⁹⁵

24oz Bone-in "Gotham" Ribeye* 82.⁹⁵

34oz Bone-in Porterhouse for Two* 145.⁹⁵

38oz Tomahawk Ribeye for Two* 145.⁹⁵

STEAK TOPPINGS

Shrimp Scampi* 29.⁹⁵

Lobster Tail* 59.⁹⁵

King Crab* 33.⁹⁵

Oscar-Style* 33.⁹⁵

Rossini-Style* 39.⁹⁵

STEAK SAUCES

Flight of Sauces 15.⁹⁵

Truffle Butter 9.⁹⁵

Bordelaise Sauce 4.⁹⁵

Bearnaise Sauce 4.⁹⁵

Peppercorn Sauce 4.⁹⁵

Horseradish Crème Fraîche (v) 4.⁹⁵

WAGYU

8oz Mishima Ranch American Wagyu Rib Cap* 72.⁹⁵

16oz Mishima Ranch American Wagyu Ribeye* 89.⁹⁵

Japanese A5 Striploin* 37.50/oz (Minimum 4 oz.)

Our 100% Japanese black breed cattle from Miyazaki prefecture recently surpassed Kobe in Japanese national beef competition.

ENTREES

Scottish Salmon* 42.⁹⁵

artichoke barigoule, beets, yuzu aioli, pickled ginger

Diver Scallops* 45.⁹⁵

pea emulsion, heart of palm, heirloom carrots, prosciutto

Live 2.5lb Maine Lobster* 72.⁹⁵

steamed with drawn butter

Dover Sole* 76.⁹⁵

de-boned tableside, potato puree, meuniere sauce

Colorado Lamb Chops* 58.⁹⁵

confit potatoes, seasonal mushrooms, spring onions

Pan Seared Chicken 37.⁹⁵

yukon gold potato, trumpet mushrooms, chicken jus

Black Truffle Pappardelle Pasta (v) 42.⁹⁵

asparagus, mushrooms, truffle cream

OH Burger* 35.⁹⁵

10oz dry-aged patty, foie gras butter, cheddar, duck-fat fries

ACCOMPANIMENTS

Roasted Mushrooms (v) 15.⁹⁵

Sautéed Spinach (v) 14.⁹⁵

Grilled Asparagus (v) 15.⁹⁵

Baked Idaho Potato (v) 14.⁹⁵

Bacon Creamed Spinach 14.⁹⁵

Truffle Gnocchi (v) 18.⁹⁵

Lobster Mac & Cheese* 26.⁹⁵

Mashed Potatoes (v) 14.⁹⁵

Potato Gratin (v) 14.⁹⁵

Truffle Mashed Potatoes (v) 23.⁹⁵

Duck Fat Fries 14.⁹⁵

Mac & Four Cheese (v) 15.⁹⁵

Crispy Brussel Sprouts (v) 15.⁹⁵

Sautéed Green Beans (v) 15.⁹⁵

*consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness. (v) vegetarian