

Mandalay Bay in Las Vegas and Chef Michael Mina Reopen StripSteak with Refreshed Menu and Elevated Design

Award-Winning Chef Challenges Formality of Steakhouses with Innovative Techniques, Desert-Inspired Interior and Expansive New Private Dining Room

LAS VEGAS (January 9, 2023) – Chef Michael Mina is stripping away the formality of steakhouses with the reintroduction of StripSteak, now open at Mandalay Bay in Las Vegas. The James Beard Award-winning chef, restaurateur and cookbook author is bringing the quality of traditional steakhouses into a lively atmosphere of innovation reinvigorating classic steakhouse flavors with modern techniques, Asian influences and creative culinary fusions.

StripSteak's kitchen is outfitted with unique equipment including a row of heated butter baths, aging lockers and wood grills that expand the possibilities of what the chefs can deliver.

"When we first opened at Mandalay Bay, StripSteak allowed me to push the boundaries of what is possible for a steakhouse," said Chef Mina. "As we evolve the restaurant concept, it was important that the menu reflect the fun we have in the kitchen so guests can taste our passion for discovering something new out of time-tested classics."

StripSteak offers new preparations for its meat, such as the Duck Fat Prime Rib, to complement the classic butter-poached, wood-fired steaks that established it as a destination restaurant for guests from around the world. Additionally, Chef Mina playfully examines familiar dishes through the lens of a steakhouse. Guests can expect to sample inventive new plates such as Foie Gras Doughnuts, Caviar Jelly Doughnuts, Maine Lobster Toast and Truffle Corn Bread.

The new menu is served in a refreshed interior design by Bishop Pass, evoking the setting of a secret desert lair from a spy movie. Inspired by the surrounding Mojave Desert landscape, the space boasts a striking bar, seductive mid-century furnishings and an expansive new private dining room.

A Taste of StripSteak's Menu

New highlights include:

- **Caviar Jelly Doughnuts:** Freshly prepared doughnuts are filled with a bright yuzu curd then generously topped with caviar and chive for a decadent bite to start a meal
- **Hamachi Nori Tacos:** A modern take on the traditional Japanese hand roll, fresh Hamachi is wrapped in crispy nori then topped with soy-cured ikura, wasabi tobiko and green onions.
- **Crispy Dungeness Crab Cake:** A classic crab cake served with miso cauliflower cream garnished with graffiti cauliflower, winter citrus fruits and jalapenos
- **Duck Fat Prime Rib:** StripSteak covers its wagyu in duck fat before aging it for 45 days in this dynamically flavored cut, served with a blue cheese popover, fresh horseradish and black truffle au jus.
- **Kurobuta Pork Tomahawk:** StripSteak's opulent rendition of the American iconic pairing of pork and applesauce is a tomahawk chop topped with sliced Fuji apples and a hot Japanese mustard sauce mixed into a creamed savoy cabbage.
- **Japanese A5 Wagyu:** Reflecting the benefits of butter poaching and wood grilling cooking techniques is the restaurant's signature, which cooks its premier cut in a red wine-shallot butter bath to lock in the juices before finishing it atop a mesquite fire. The result is a distinctively tender steak with a comforting char.

StripSteak's new culinary vision is spearheaded by Executive Chef Kyle Johnson, who brings a wealth of experience to the revamped venue, having worked in some of the industry's most acclaimed restaurants including Alizé and Bourbon Steak by Michael Mina. As executive chef at Bourbon Steak, Johnson was awarded Executive Chef of the Year within the Mina Group and was included in the inaugural California Michelin guide with a Dinner Plate.

Chef Johnson said, "Growing up in Las Vegas, I dreamed of one day working in the kitchen of a culinary legend like Chef Michael Mina. Working alongside the Mina Group's incredible team to lead the reopening of StripSteak is a career highlight and I look forward to sharing our team's new vision and culinary creativity with our guests."

The new beverage menu offers a collection of variations on StripSteak classics. Highlights include:

- **Way of the Sword:** Mezcal, Aperol, Lime, Pineapple, Vanilla, Jalapeno
- **Fruit Ninja:** Tequila, Yuzu Sake, Lime, Grapefruit, Honey
- **Winter Old Fashioned:** Bourbon, Apple Brandy, Maple, Toasted Pecan Bitters

Design

Designed by boutique Southern California firm Bishop Pass, StripSteak's scene is set by a warm desert palette and slick mid-century furniture. Modernist details throughout the space reflect a desert lair complete with seductive furnishings and eccentric art. Half-circle sage green upholstered booths line the perimeter of the restaurant and deep burgundy chairs accentuate the comfortable yet stylish feel.

StripSteak's reopening debuts a new private dining room mirroring the warm hues and atmosphere of the dining room. Featuring one of The Strip's largest private dining rooms, the space allows for up to 72 guests and can be configured in several ways to suit any event or party. Walnut covering and gold drapery are accented by mid-century art pieces providing an inviting setting.

StripSteak, located on Mandalay Bay's restaurant row, is open daily from 5 p.m. to 10 p.m. Reservations are encouraged and can be made by visiting Mandalay Bay [online](#).

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About Mandalay Bay

Mandalay Bay Resort and Casino is set on 120 lush acres featuring Mandalay Bay Beach, a tropical pool paradise with real sand. The Michelob ULTRA Arena, award-winning restaurants, exhilarating entertainment, unique shopping, Shark Reef Aquarium and the 2.1-million-square-foot convention center combine to make Mandalay Bay a captivating Las Vegas resort destination. The resort offers three distinct hotel experiences: Mandalay Bay with 3,211 luxurious rooms and suites reflecting a modern tropical ambiance; Four Seasons Hotel, a AAA Five Diamond hotel offering 424 rooms and suites; and the luxury all-suite Delano Las Vegas. Mandalay Bay is operated by MGM Resorts International (NYSE: MGM). For more information and reservations, visit mandalaybay.com, call toll free at (877) 632-7800, or find us on [Instagram](#), [Facebook](#) and [Twitter](#).

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