

Off-Property Restaurant Recommendations

Courtesy of GVR Concierge

Though the Green Valley Ranch Resort offers many wonderful restaurants, some visitors may choose to journey into the city of Las Vegas for a dining experience. Home to one of the largest collections of fine dining restaurants in the world, Las Vegas truly has something for everyone. The list is so extensive to the point that it can be a bit overwhelming to someone hunting for that one perfect place for their special evening. I hope the following list of recommendations can aid in making that decision easier. All of these locations are on the Las Vegas Strip unless otherwise noted.

Steak and Seafood

Mastro's Ocean Club inside Crystals at CityCenter – Why not start off with what I believe is the best overall restaurant in all of Las Vegas? Mastro's offers a combination of world-class service and cuisine such as the illustrious three-tiered iced Seafood Tower, bone-in filet, lobster mashed potatoes, and a one-of-kind warm butter cake, is served in an elegant and energetic atmosphere. Guests enter the restaurant through an elegant portal of wood-lined lowered ceilings and meandering walls, and are presented with a myriad of dining options. The expansive interior of an 80-foot-tall sculptural Tree House encompasses Mastro's main dining room. On the dining terrace, Mastro's offers views of the angular shapes, towering ceilings and unique artistic elements of Crystals. Additionally, Mastro's loves hearing from a local hotel concierge and if you allow one of us make the reservation for you, they'll provide you with a couple of extra little bonus perks.

Craftsteak in MGM Grand – James Beard Award Winning Chef Tom Colicchio is emphatic when it comes to creating menu items that appeal to all lovers of fine food. Using only the finest ingredients from small family farms and other specialized venues, every dish bursts with flavor. While this famous steakhouse offers mainstays like Kobe beef, specialties also include veal, salmon, lobster, and farmer's market vegetables.

Del Frisco's Double Eagle Steak House (near The Strip) – The cornerstone of Del Frisco's cuisine is USDA Prime Beef and Australian Cold Water Lobster Tail. They also offer outstanding appetizers, fresh seafood, fresh vegetables and side dishes served family-style. Their breads, salad dressings, sauces and specialty desserts are all made from scratch daily from traditional recipes. Del Frisco's is a perfect marriage of quality products and technique. Upbeat, friendly, personalized service is their forte. Del Frisco's boasts an elegant atmosphere perfectly complimented with southern style hospitality and an award winning wine list. Their wine list spans the globe with over 1400 selections to choose from.

Prime at Bellagio – Award-winning, four-star celebrity chef and restaurateur, Jean-Georges Vongerichten presents steakhouse dining at its finest with prime steak, seafood and lamb accompanied by fabulous sauces, sides and meticulously selected wines. Prominent pieces of artwork are on display including three commissioned paintings as well as a water-themed canvas screen created by Joseph Raffael. A garden patio provides the perfect outdoor setting for a tranquil dining experience.

Fix at Bellagio – This cutting-edge environment elevates simply prepared, all-American fare. Feast on fish, meat and poultry – prepared to your exacting specifications. This space, constructed almost entirely of Costa Rican Padouk wood, has been designed by Graft of Berlin to create a vibrant environment with a unique design.

Estiatorio Milos at The Cosmopolitan – Touted as one of North America’s finest Greek restaurants, Estiatorio Milos by restaurateur Costas Spiliadis features fine Mediterranean cuisine & has a longstanding reputation for serving the freshest, most pristine imported Mediterranean seafood daily in New York City & Montreal. This Las Vegas Greek restaurant promises to bring an authentic taste of Greece to The Strip, sparing no effort to find the freshest, most delicious fish from around the world, & preparing them in the subtlest, most flavorful way.

Joe’s Seafood, Prime Steak, and Stone Crab inside The Forum Shoppes at Caesars Palace - Joe’s features an extensive selection of seafood, flown in fresh daily, to complement the world's finest Florida stone crab claws. Joe's features the signature 16 oz. bone-in filet mignon and 22 oz New York strip steak. Matched with Joe's famous side dishes, dinner only gets better when capped with a slice of key lime pie. Enjoy a generous cocktail in the bustling lounge or the tuxedo-clad service of the clubby dining room.

Italian Cuisine

Sinatra at Encore – At Sinatra, Steve Wynn has created a tribute to the man who was equal parts colleague, legend and friend. Chef Theo Schoenegger, formerly of Patina in Los Angeles, crafts a culinary homage to Ol’ Blue Eyes that showcases the signature flavors of Italy.

Carnevino at The Palazzo - With incredible meats and beautiful wines, the name says it all. The restaurant consistently tops lists of the nation’s “best steakhouses.” In 2016, Yahoo and Men’s Journal magazine named Carnevino the #1 steakhouse in the world. All steaks are dry-aged in-house for a minimum of 90 days before being rubbed with sea salt, black pepper, and fresh rosemary. The menu also features veal, pork, and lamb dishes, in addition to daily poultry and seafood specials. Side dishes from all over the Italian peninsula combine with 90 to 120-day dry-aged steaks for an unforgettable meal.

Rao's at Caesars Palace – The Rao's family makes sure you feel as if yours is the only table in the room. The greatness of the food stems from the dishes' fresh, high-quality ingredients. For more than 115 years, that's the way the family has cooked in their iconic New York kitchen, and tradition is alive and well at their Las Vegas restaurant. Rao's is a tantalizing home-style Neopolitan eatery. Enjoy something home-made while eating out.

Novo at The Palms (near The Strip) – The freshest & finest ingredients simply prepared – “The Italian Way” whether on the grill, tossed with Pasta or drizzled with extra virgin olive oil and a squeeze of lemon...It's food brought to Life! Set in one of the most stunning restaurants ever created. The experience at NOVE is an extraordinary opportunity to feel directly connected to the richest culinary histories, period.

Asian Cuisine

Tao Restaurant and Nightclub at Venetian – Guests are transported from the City of Sin to the Pacific Rim inside TAO Asian Bistro, a 44,000 square-foot, multi-story “Asian City” housing a restaurant, banquet facilities, lounge and nightclub. Corporate Executive Chef Ralph Scamardella has developed a menu for the 400-seat restaurant by incorporating culinary components from China, Japan and Thailand. Signature dishes include offerings from sea, sky and land including Chilean Sea Bass Satay with Wok Roasted Asparagus, a preparation of Peking duck that consistently receives accolades, and Kobe Beef Shabu Shabu along with a full sushi bar.

Nobu at Caesars Palace - With a menu that pleases the most sophisticated of palates, feast on imported Asian and Japanese fish, imported seafood, sushi rolls and exotic delicacies. There are always delicious surprises in store when perusing the Nobu menu. Indulge in everything from its exclusive truffle tasting experience menu to its imported A5 Japanese Wagyu Banquet prepared on Teppanyaki tables. The most popular dish is the signature black cod with sweet miso in a bite size piece over garlic chips and ginger in a butter lettuce cup.

Sushi Roku inside The Forum Shoppes at Caesars Palace - L.A.'s wildly popular Sushi Roku is in the expanded Forum Shops on the Las Vegas Strip. With its critically acclaimed Modern Japanese fare and Zen-like atmosphere, Sushi Roku is a favorite among both locals and visitors.

French Cuisine

Joel Robuchon at MGM Grand - Winner of Michelin's Three Star, Forbes Five-Star, AAA Five Diamond, and Wine Spectator's Grand Award, Joël Robuchon has redefined Las Vegas fine dining. Joël Robuchon was named France's Chef of the Century by the esteemed Gault Millau restaurant guide. Coming out of retirement to open his first restaurant in the United States, Joël Robuchon caters to a sophisticated palate that features a menu of his finer specialties. Limited seating creates the intimacy one can expect from Joël Robuchon. Reservations strongly recommended. Choose from the multi-course tasting menus or order a la carte. Specialties include Le Caviar, a trio dish of thin couscous and Oscetra caviar, smooth cauliflower cream, and delicate gelée of green asparagus.

Le Cirque at Bellagio - Experience the timeless sensation created by charismatic Restaurateur, Sirio Maccioni. The rarity of Le Cirque's AAA Five Diamond rating speaks eloquently of French cuisine - exquisite, bold, transcendent. Immerse yourself in a jubilant showing of brilliant color adorning this famed lakeside destination designed by Adam D. Tihany. Exuding a celebratory mood, Le Cirque's opulent dining room is enhanced with coveted wines and attentive service, which come together to amuse your taste buds in celebrated Maccioni family fashion.

Bouchon at Venetian – The exquisite décor is the perfect setting for Bouchon's culinary delights. Chef Cerciello rediscovers the classics, using historical reference points and classic French techniques, combined with a modern approach. The menu offers classic bistro dishes including steak frites, roasted chicken, quiche, brandade, boudin noir, pot de crème and profiteroles. The selection of fruits de mer is celebrated as one of the finest in Las Vegas. The seasonal menu changes throughout the year and is enhanced by a blackboard menu featuring the best products available each day. Flawlessly executed in every aspect, Bouchon delights both the palate and the eye.

Mon Ami Gabi at the Paris – A classic French bistro & steakhouse located in the Paris Resort on 'The Strip'...right at street level! Mon Ami Gabi specializes in classic bistro fare including crepes and quiches. Dinner menu features classics such as French onion soup, trout grenobloise, and our signature steak frites. French wines are served by the glass or the bottle from a rolling wine cart. They also serve breakfast specialties including French toast, waffles & our big skinny pancakes and a variety of French sandwiches during lunch.