



the charcoal room  
*steakhouse & bar*

# GROUP DINING MENU

## *SEMI-PRIVATE DINING*



*Group Dining or Large Parties*  
Call 702.280.4376 | Email: [PalaceGroupDining@StationCasinos.com](mailto:PalaceGroupDining@StationCasinos.com)

*The Charcoal Room at Palace Station offers an exceptional steak and seafood dining experience at incredible value. From an extensive wine and cocktail selection to a menu featuring top-grade cuts, market-select fresh seafood, and mouth-watering appetizers and side dishes, this local-favorite Las Vegas steakhouse serves up award-winning quality and incomparable service. For an intimate dining experience, we provide a private dining room that accommodates up to 26 guests for exclusive use.*

Price includes soft drinks only. Coffee, tea and all other beverages are additional.

# VINEYARD MENU

**\$90**

*Per Person  
Not including tax  
or 20% gratuity*

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## FIRST COURSE

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*Choice of*

### CAESAR SALAD

*Romaine Hearts, Croutons, Shaved Parmesan, Caesar Dressing*

### WEDGE

*Baby Iceberg, Applewood Bacon, Tomato, Chives, Gorgonzola Dressing*

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## ENTRÉE

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*Choice of*

**8oz PRIME FILET MIGNON\***

**SEASONAL ROASTED CHICKEN**

**SEASONAL SALMON\***

**VEGETARIAN OPTION UPON REQUEST**

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## SIDES

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*Served Family Style*

**MAC AND CHEESE**

**SAUTÉED BROCCOLINI**

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## DESSERT

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*Choice of*

**CRÈME BRÛLÉE**

**FLOURLESS CHOCOLATE CAKE**

**the charcoal room**

*steakhouse & bar*

*Price includes soft drinks only. Coffee, tea and all other beverages are additional.*

*\*Consuming raw undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions*

# HARVEST MENU

**\$110**

*Per Person  
Not including tax  
or 20% gratuity*

## FIRST COURSE

*Served Family Style*

### BEEF TARTARE\*

*Prime New York, Quail Egg, Capers,  
Shallots, Cornichon, Crostini*

### SHRIMP COCKTAIL

*Jumbo Shrimp, Spicy Cocktail Sauce,  
Fresh Lemon*

## SECOND COURSE

*Choice of*

### LOBSTER BISQUE

*Traditional Lobster Bisque with Brandy,  
Puff Pastry, Crème Fraiche, Chives*

### STEAKHOUSE CHOPPED SALAD

*Romaine, Avocado, Gorgonzola,  
Tomato, Applewood Bacon, White French Dressing*

## ENTRÉE

*Choice of*

### 8oz FILET MIGNON\*

### 16oz PRIME NEW YORK STRIPLOIN\*

### SEASONAL ROASTED CHICKEN

### GRILLED SALMON\*

## SIDES

*Served Family Style*

### MASHED POTATO

### MAC AND CHEESE

### SAUTÉED BROCCOLINI

## DESSERT

*Choice of*

### CRÈME BRÛLÉE

### FLOURLESS CHOCOLATE CAKE

### CHEESECAKE

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**\$130**

*Per Person  
Not including tax  
or 20% gratuity*

# RESERVE CELLAR MENU

## FIRST COURSE

*Served Family Style*

### CRISPY CALAMARI

*Pepperoncini Aioli,  
Marinara, Lemon*

### BEEF TARTARE\*

*Prime New York, Quail Egg, Capers,  
Shallots, Cornichon, Crostini*

### SHRIMP COCKTAIL

*Jumbo Shrimp, Spicy Cocktail Sauce,  
Fresh Lemon*

## SOUP OR SALAD

*Choice of*

### LOBSTER BISQUE

*Brandy, Puff Pastry,  
Crème Fraiche, Chives*

### STEAKHOUSE CHOPPED SALAD

*Romaine, Avocado, Gorgonzola, Tomato,  
Applewood Bacon, White French Dressing*

### CLASSIC CAESAR SALAD

*Romaine Hearts, Croutons,  
Shaved Parmesan, Caesar Dressing*

## ENTRÉE

*Choice of*

### 10oz FILET MIGNON\*

### 16oz PRIME NEW YORK STRIPLOIN\*

### 20oz BONE-IN RIBEYE\*

### SEASONAL ROASTED CHICKEN

### PAN-SEARED SEA SCALLOPS\*

## SIDES

*Served Family Style*

### SAUTÉED BROCCOLINI

### MASHED POTATOES

### MUSHROOMS

### MAC & CHEESE

## DESSERT

*Choice of*

### CRÈME BRÛLÉE

### FLOURLESS CHOCOLATE CAKE

### CHEESECAKE

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# ADD-ONS

## ADDITIONAL STARTERS

*The following items must be ordered no later than 3 days in advance*

### SEAFOOD JACKPOT\*

Maine Lobster, Shrimp,  
Oysters, Colossal Lump Crab,  
King Crab  
**\$62**  
Per Person

### OYSTERS\*

½ Dozen, Sherry Mignonette,  
Cocktail Sauce, Horseradish  
**\$29**  
Serves 1-3 Guests

### OYSTERS ROCKEFELLER

Spinach, Applewood Bacon,  
Pernod, Parmesan Gratinée  
**\$32**  
Serves 1-3 Guests

### STEAKHOUSE CHOPPED SALAD

Romaine, Avocado,  
Gorgonzola, Tomato,  
Applewood Bacon, White  
French Dressing  
**\$25**  
Serves 1-3 Guests

## ADDITIONAL SIDES

*Each serves 2-3 guests*

### FRENCH FRIED POTATOES

**\$14**

### CREAMED OR SAUTEED SPINACH

**\$14**

### MAC AND CHEESE

**\$15**

### ASPARAGUS

**\$15**

### MUSHROOMS

**\$14**

### CHARRED CORN

**\$14**

### SHISHITO PEPPERS

**\$14**

## COMPLIMENT YOUR STEAKS

### AU POIVRE SAUCE

**\$12**

### GORGONZOLA FONDUE

**\$12**

### SUPREME OSCAR STYLE\*

**\$24**

### 3 DAY BOAT SCALLOPS

**\$24**

### 6oz LOBSTER TAIL

**\$35**

*Prices not inclusive of tax and 20% gratuity.*

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