



INSPIRED BY **A LEGEND.** SHAPED BY **A JOURNEY.**

# PRESS KIT

**Your Gateway to Emmitt's Vegas:** Stories, Insights, and Media Essentials

For the foodies, the sports fans, the Las Vegas adventurers and locals...

There is a place where the journey of a legendary athlete and two inventive chefs converge. Inspired by Emmitt Smith, one of the greatest NFL athletes of all time, Emmitt's Vegas is driven by Concept Chef Steve Mannino's unbound culinary creativity and Executive Chef Antwan Ellis's relentless pursuit of excellence.

Here, sophistication meets a laid-back charm. It's in the air, a sense of belonging, where glasses are raised, connections are forged and good times flow effortlessly. It's in the service, the warmth we extend to every guest, and the way we exceed their expectations. It's in the food, where familiar flavors meet bold innovation, masterful preparation and thoughtful sourcing. And, in every dish, in every moment, you feel the spirit of excellence. It's a celebration of culture and personal journey.

Emmitt's Vegas isn't just another celebrity restaurant on The Strip. It's a testament to heart and soul, acumen and hustle. It's driven by a desire to push boundaries and perform at the highest level. Where every meal tells a story, and every moment becomes a memory.

Welcome to Emmitt's Vegas – **Inspired by a legend. Shaped by a journey.**

VEGAS

# SIZZLE REEL



VEGAS



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# MILESTONES AND ACHIEVEMENTS

<b>MAY 2020</b>	Concept Inception
<b>NOV 2023</b>	Partnership with Chef Antwan
<b>FEB 2023</b>	Soft Opening
<b>MAR 2023</b>	VIP Grand Opening Party
<b>MAY 2024</b>	Chef Antwan reached Semi-finals of Fav Chef
<b>JUL 2024</b>	Emmitt's Vegas OpenTable Diner's Choice Award
<b>SEP 2024</b>	Emmitt's Vegas Campaign Launch
<b>2025</b>	Emmitt's Vegas Plan on Expansion



# FACT SHEET



Emmitt's Vegas, founded by football great Emmitt Smith and shaped by his personal culinary journey, sits at the frontage of Fashion Show Mall on the renown Las Vegas Strip.

Emmitt's remarkable football career was driven by a passion to excel at the game, support his team and deliver his best to his fans and teammates each week. He saw an opportunity to bring that same passion and perseverance to his enthusiasm for exceptional culinary experiences.

Recognizing the opportunity to bring his love for food to life, Emmitt partnered with Chef Steve Mannino and Chef Antwan Ellis. Mannino, known as one of the Strip's foremost concept chefs, and Ellis, whose culinary journey is rooted in family traditions, immediately connected over their shared values. With Mannino creating the menu and Ellis bringing an inspired touch, they've crafted a multi-ethnic range of dishes offering a harmonious blend of flavors using the highest-quality, sustainably sourced ingredients.

Emmitt's Vegas is a place where stories are shared, and connections are made. The team is dedicated to providing an exceptional dining experience that leaves a lasting impression. For locals and travelers, die-hard Cowboy fans or food enthusiasts, Emmitt's Vegas hosts a celebration of the love of food, the joy of togetherness, and the pursuit of excellence. At Emmitt's Vegas, every meal is a story, and every moment is unforgettable.

Moser Architecture Studio

Designer:

Management Company:

Leverage Hospitality Group

Kelley Jones, Todd Parmelee, Steve Mannino

General Manager

Chad Jahn

Steve Mannino

Curt Hawthorne

Antwan Ellis

DOWNLOAD OUR  
**FACT SHEET** HERE 



## THE TEAM

*Click name to view bio.*



**EMMITT SMITH**

*Founder & Owner*



**TODD PARMELEE**

*Founding Partner of Leverage Hospitality Group*



**STEVE MANNINO**

*Concept Chef*



**KELLEY JONES**

*Partner of Leverage Hospitality Group*



**ANTWAN ELLIS**

*Executive Chef*



**CHAD R. JAHN**

*General Manager*

# MENU



gluten free



vegetarian

## BREAD SERVICE

**Pull Apart Rolls 8**  
whipped butter, sea salt

## STARTERS

- **Tuna Tartare 24**  
soy, sesame, ginger, chili  
crispy furikake chips
- **Crispy Brussels & Bacon 13**  
soy, sesame, ginger, chili  
crispy furikake chips
- **Oysters Texafeller 23**  
soy, sesame, ginger, chili  
crispy furikake chips
- **Creole Shrimp 25**  
cajun spices, confit shallots,  
crostini
- **French Onion Soup 16**  
veal broth, Remy VSOP, gruyere
- Crispy Cauliflower 11**  
sweet chili aioli, sesame seeds,  
cilantro

## RAW BAR

- **Jumbo Shrimp Cocktail 26**  
5 per order
- **Oysters on the Half Shell\* 27**  
6 per order | mignonette, cocktail  
sauce, horseradish, lemon
- **Hamachi Carpaccio 24**  
crispy garlic, jalapeno, cilantro,  
scallion, ponzu, sesame oil

## TOWERS

*Includes: cocktail sauce,  
lemon black pepper mignonette,  
dijonnaise and horseradish*

**Small 70**  
1/2 lobster, 4 shrimp,  
8 oysters, tuna tartare

**Large 130**  
whole lobster, 8 shrimp,  
12 oysters, tuna tartare

## SALADS

- **Spinach 17**  
strawberries, toasted pecans, feta,  
red onion, strawberry-pomegranate  
vinaigrette
- **Burrata & Heirloom Tomato 19**  
saba vinaigrette, basil
- **Caesar 14**  
brioche croutons, parmesan
- **Wedge 17**  
baby iceberg, smoked bacon,  
tomato, roquefort dressing, chives
- **Roasted Baby Beets 17**  
goat cheese fondue, blackberries,  
currant vinaigrette, pistachios
- Sesame Seaweed Salad 15**  
sesame dipped gobo, lemon

## SUSHI & RICE BOWLS

**SASHIMI**  
3 pieces per order

**Yellowtail\* 16**

**Salmon\* 13**

**Shrimp\* 14**

**Tuna\* 16**

**Sashimi Combo 29**  
3pc ea | Tuna, Salmon,  
Hamachi, Amberjack

● **NIGIRI**  
2 pieces per order

**Nigiri Combo\* 16**  
1pc ea | Tuna, Hamachi, Salmon,  
Ebi, Unagi, Tamago, Tobiko, Amberjack

**Yellowtail\* 14**

**Salmon\* 11**

**Shrimp\* 12**

**Tuna\* 14**

**A Boat in The Desert\* 95 | 145**  
chef selection of rolls, sashimi & nigiri

## RICE BOWLS

**Spicy Tuna\* 26**  
avocado, cucumber, furikake, nori,  
sriracha, citrus ponzu, shiso

**Chirashi\* 28**  
tuna, salmon, hamachi, tamago,  
assorted vegetables, furikake

## HAND ROLLS

**Spicy Tuna 10**

**California 9**

**Salmon Skin 9**

## ROLLS

**Emmitt Roll\* 22**  
tuna, king salmon, hamachi, avocado, serrano, eel sauce

**Mango Tango\* 17**  
salmon, avocado, mango salsa, yuzu tobiko, cilantro

**Bonzai\* 19**  
unagi tempura avocado, crab mix, ebi, unagi sauce,  
tempura crunch

**Jack Pot\* 20**  
shrimp tempura, crab mix, hamachi, unagi sauce,  
spicy mayo, green onion, tobiko

**Valentina\* 20**  
tuna, jamica, cucumber, avocado, jalapeno, lemon, tajin

**Veggie\* 12**  
cucumber, avocado, yama gobo, seaweed salad

**Spider\* 16**  
soft shell crab, avocado, yama gobo, unagi sauce,  
sprouts, tobiko, green onion

**Crispy Rice\* 19**  
tuna, spicy mayo, unagi sauce, green onion, tobiko

**Torched Hang Loose\* 19**  
california roll, salmon, aioli, unagi sauce, green onion

## CLASSIC ROLLS

Soy Paper Available

**Spicy Tuna\* 15**  
cucumber, green onion

**California\* 17**  
kanikama, avocado, cucumber

**Shrimp\* 19**  
tempura, cucumber, unagi sauce

**Salmon\* 20**  
avocado, sesame seeds

**Tuna\* 20**  
wasabi

**Hamachi & Green Onion\* 12**  
wasabi

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# MENU



gluten free



vegetarian



vegan

## MAINS

### Pan Seared Salmon\* 46

summer vegetable cous cous,  
warm tomato vinaigrette

### Jumbo Lump

#### Crab Cakes 35 | 60

sautéed asparagus, old bay  
remoulade

### Maine Lobster Tempura 53

sushi rice, stir-fried vegetables

### Miso Glazed Sea Bass\* 55

ginger spinach

### Jumbo Sea Scallops 50

pancetta & grilled corn succotash,  
creamy lemon sauce, sautéed  
pea tendrils

### 1/2 Roasted Red Bird Chicken 30

herbed pee wee potatoes, spinach,  
garlic chicken jus

### Chili Roasted Cauliflower 24

corn tortillas, tomatillo salsa, queso  
fresco, avocado sauce, lime, cilantro

### Dry Aged Bone-In Duroc

#### Pork Chop 53

slaw, amarena cherry sauce

### Dry Aged Beef Bolognese 27

pappardelle, pecorino

### Shrimp Scampi 27

trottole pasta, white wine-roasted  
heirloom cherry tomato sauce,  
parmesan

## STEAKS

### WAGYU

Proudly partnered with  
**Rosewood Ranch** | Ennis, Texas

### NY Strip\* 72

14 oz American wagyu

### PRIME WET AGED

Proudly partnered with  
**44 Farms** | Cameron, Texas

### Centercut Ribeye\* 67

16oz

### Bone-in Cowboy Ribeye\* 95

24oz

### Boneless NY Strip\* 62

26 oz

### Bone-in Sirloin\* 79

22 oz

Proudly partnered with

**WR Farms** | Hastings, Nebraska

### Filet Mignon\* 65

11 oz

### Hanger Steak\* 31

11 oz

### PRIME DRY AGED

Proudly partnered with  
**Flannery Beef** | San Rafael, California

### 28 Day Ribeye\* 127

24 oz

### 32 Day Bone-in New York

#### Strip\* 74

24oz

## TO SHARE

Proudly partnered with

**Pat LaFrieda Meats** | North Bergen, New Jersey

### Our Famous Logo Tomahawk\* 173

44 oz

## ADD TO ANY STEAK

### Cold Water Lobster Tail\* 49

### Garlic Shrimp\* 12

3 per order

## A LITTLE SOMETHING EXTRA

- Bordelaise 6
- Jumbo Crab Oscar 25
- Remy VSOP Cream 6

## SAUCES

- Bearnaise
- Cowboy Butter
- Chimchurri
- Hollandaise
- Horseradish Cream

## SIDE

### Skin on French Fries 8

dijonaise & ketchup  
+ truffle & parmesan 4

- Sautéed Spinach 11  
parmesan, lemon, garlic  
+Creamed Spinach 3

- Wild Mushrooms 15  
rosemary, garlic, cognac

### Sautéed Asparagus 11

truffle hollandaise

- Super Creamy Mashed Potatoes 13  
+loaded: bacon, sour cream, scallions, aged cheddar 9  
Scallions, aged cheddar 9  
+sautéed lobster in garlic butter 19

- Patatas Bravas 11  
crispy pee wee potatoes smoked paprika & Lime aioli

### Mac-N-Cheese 12

orecchiette, cheddar, breadcrumbs  
+lobster 19

### Creamed Corn 11

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# MENU



gluten free



vegetarian



vegan

## EMMITT'S SIGNATURE COCKTAILS

### Gold Jacket Fashioned 14

Woodson Whiskey, spiced Demerara syrup,  
served with a "22" ice sphere

### Samba Spritz 14

Deep Eddy Grapefruit Vodka, Italicus Bergamot,  
Presecco, Fever-Tree grapefruit soda

### Season Three 14

Bacardi Coconut Rum, fresh lime juice, Mint and  
Lemon Verbena

### The Double Deuce 16

Old Forester 100, fresh lemon juice,  
Mint and Lemon Verbena, Aromatic bitters

### Cocktail 164 16

Herradura Double Barrel Reposado, Los  
Veras Mezcal, fresh lemon juice, spicy mango  
syrup, chili bitters with Tajin rim

## ESPRESSO MARTINI COLLECTION

### The Traditional 14

Tito's Vodka, Borghetti coffee liqueur, cold  
pressed espresso, simple syrup

### South of the Boarder 14

Don Julio Reposado, Borghetti coffee liqueur,  
cold pressed espresso, simple syrup

### It's a Little Smokey in Here 14

El Silencio Mezcal, Lucano Amaro,  
cold pressed espresso, Saccharum syrup

### The Passport 16

Slane Irish Whiskey, Amaro, Borghetti coffee liqueur,  
cold pressed espresso, simple syrup

### The Royal 18

A. Hardy Cognan VSOP, Borghetti coffee liqueur, cold pressed  
espresso, simple syrup

## TABLE SIDE COCKTAILS

### The Mediterranean G&T 18

Gin Mare, Fever-Tree Mediterranean Tonic

### Elderflower & Lemon Twist 18

Stoli-Vodka, St-Germain, Fever-Tree  
Elderflower Tonic

### Kentucky Mule 19

Old Forester 100, fresh lime juice, Fever-Tree  
Blood Orange Ginger Beer

### Sparkling Paloma 19

Casa Noble Reposado, Agave syrup, fresh lime  
juice, Fever-Tree grapefruit soda

## LOUIS XIII

Think a Century Ahead

Guided by visionary Cellar Master, Bapiste  
Loiseau, we make our mark today  
by handing down precious eaux-de-vie to  
future generations. Time is our raw material,  
and every drop of Louis XIII is our living legacy.

## LOUIS XIII PERFECT POUR

half once 120

one once 230

one & half ounce 350

two onces 450

## AFTER DINNER DRINKS

### The Gridiron 11

Licor 43, cold pressed espresso

### Goodnight Chef 15

Charles Goodnight bourbon, Knob  
Creek Smoked, Maple bourbon,  
spiced Demerara syrup, orange  
bitters, candied bacon

## DESSERTS

### ● Emmitt's Butter Cake 14

vanilla bean ice cream,  
bourbon-salted caramel sauce

### ●● Classic Crème Brûlée 12

fresh raspberries

### ● Parisian Chocolate Cake 15

raspberry sauce

### ●● Vanilla Ice Cream & Seasonal Sorbet 10

### Carrot Cake 15

rum pineapple, crème anglaise

### ● NY Style Cheesecake 14

mixed berries, raspberry sauce

## DESSERT WINE

### Elvio Tintero Moscato D'asti 13

Moscato d'Asti  
Piemonte, Italy, 2022

### Inniskillin Pearl 25

Vidal Icewine  
Niagara Peninsula, Canada, 2019

### Graham's Six Grapes 25

Reserve Port  
Porto, Portugal MV

### Sandeman 20 Year 25

Tawny Port  
Douro, Portugal MV

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# BRUNCH MENU

● gluten free

● vegetarian

● vegan

## APPS

**Pull Apart Rolls 8**  
whipped Butter, sea salt

- **Tuna Tartare 25**  
soy, sesame, ginger, chili  
crispy furikake chips

- **Creole Shrimp 25**  
cajun spices, confit  
shallots, crostini

**Spicy Tuna Tataki 19**  
black pepper seared,  
crispy shallots, green onion

- **French Onion Soup 16**  
veal broth, Remy VSOP, gruyere

**Crispy Cauliflower 11**  
sweet chili aioli, sesame seeds,  
cilantro

- **Jumbo Shrimp Cocktail \$**  
5 per order

- **Hamachi Carpaccio 26**  
crispy garlic, jalapeno, cilantro,  
scallion, ponzu, sesame oil

- **Oysters on the Half Shell\* 27**  
6 per order | mignonette, cocktail  
sauce, horseradish, lemon

## SALADS

- **Caesar 14**  
brioche croutons, parmesan

- **Wedge 17**  
baby iceberg, smoked bacon,  
tomato, roquefort dressing, chives

**Steak House 32**  
petite filet, mexied greens, mushrooms,  
blue cheese, tomatoes, croutons, sherry  
vinaigrette, veal jus

add any salad, prime hanger steak...16,  
ahi tuna...20, shrimp...10, chicken breast...9,  
salmon...13, crab cake...20

## SANDWICHES

Choice of skin on fries, breakfast potatoes or  
mixed green salad, sub gluten free bun...3

- **Filet Mignon 37**  
white cheddar, red onion, truffle aioli, arugula  
toast brioche

**Shaved Prime Rib Cheesesteak 27**  
house made whizz, caramelized onions &  
peppers, sweet chili aioli

**Grilled Chicken 18**  
cabbage slaw, bacon swiss, pickles,  
honey mustard, brioche bun

**Dry Aged Burger 20**  
lettuce, tomato, pickle, caramelized onion,  
cheddar, emmitt's sauce, toasted brioche  
add applewood smoked bacon...4 egg...2

**Crab Cake 27**  
shredded lettuce, tomato, old bay remoulade,  
toast brioche

**Croissant Sandwich 15**  
bacon, omelet, avocado, cheddar

**Croque Madame 16**  
country ham, gruyere, bechamel,  
sunny side egg, sourdough

## SIDES

**Skin on French Fries 10**  
+truffle and parmesan...4

**Sauteed Asparagus 13**

**Truffle Hollandaise 13**

**Patatas Bravas 11**  
crispy pee wee potatoes, smoked paprika &  
Lime Aioli

**Mac and Cheese 10**  
orecchiette, white cheddar, breadcrumbs  
+lobster...19

**Smoked Bacon 8**

**Brioche Toast 5**

**Mixed Berries 8**

**Breakfast Potatoes 6**

## MAINS

**Avocado Toast 18**  
toasted brioche, smoked salmon,  
poached eggs, dill

**Wild Mushroom & Spinach Frittata 18**  
toast, arugula, truffle vinaigrette

**Belgian Style Waffles 14**  
pure maple syrup, whipped cream  
add applewood smoke bacon...4

**French Toast 16**  
mixed berries, mascarpone cream,  
pure maple syrup

**Steak & Eggs 35**  
10oz prime hanger steak, breakfast potatoes,  
roasted tomato, chimichurri

**Classic Breakfast 15**  
2 eggs, toasted brioche, roasted tomato,  
bacon, breakfast potatoes

**Eggs Benedict 18**  
2 poached eggs, ham, english muffin,  
hollandaise, breakfast potatoes

## ● SUSHI & RICE BOWLS

**SASHIMI**  
3 pieces per order

**Hamachi\* 16**

**Salmon\* 13**

**Amberjack\* 15**

**Tuna\* 16**

**Sashimi Combo 29**  
3pc ea | Tuna, Salmon,  
Hamachi, Amberjack

## ● NIGIRI

3 pieces per order

**Nigiri Combo\* 29**  
1pc ea | Tuna, Hamachi, Salmon,  
Ebi, Unagi, Tamago, Tobiko, Amberjack

**Hamachi\* 14**

**Salmon\* 11**

**Shrimp\* 12**

**Tuna\* 14**

**Amberjack\* 13**

## RICE BOWLS

**Spicy Tuna\* 26**  
avocado, cucumber, furikake, nori,  
sriracha, citrus ponzu, shiso

**Chirashi\* 28**  
tuna, salmon, hamachi, tamago,  
assorted vegetables, furikake

## ROLLS

**Emmitt Roll\* 22**  
tuna, king salmon, hamachi, avocado,  
serrano, eel sauce

**Mango Tango\* 17**  
salmon, avocado, mango salsa, yuzu  
tobiko, cilantro

**Bonzai\* 19**  
unagi tempura avocado, crab mix,  
ebi, unagi sauce,  
tempura crunch

**Jack Pot\* 20**  
shrimp tempura, crab mix, hamachi,  
unagi sauce,  
spicy mayo, green onion, tobiko

**Valentina\* 20**  
tuna, jamica, cucumber, avocado,  
jalapeno, lemon, tajin

**Veggie\* 12**  
cucumber, avocado, yama gobo,  
seaweed salad

**Bling Bling\* 19**  
spicy yellowtail, shrimp tempura, asparagus,  
avocado, eel sauce

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## SOCIAL HOUR

### **Dry-Aged Burger 11**

*white cheddar, lettuce, tomato,  
Emmitt's sauce, pickles, caramelized  
onions, toasted brioche*

### **Steak Frites 22**

*10 oz hanger steak, bordelaise,  
arugula salad, skin-on-fries*

### **A Boat in the Desert 22**

*spicy tuna roll, california roll,  
edamame*

### **Draft Beers 4**

*Atomic Duck  
Bud Light  
Firestone 805  
Hazy Little Thing  
Heineken  
Lagunitas  
Teneya Creek*

### **Well Drinks Half off**

### **Wines by the Glass Half off**

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## THE STORY BEHIND: EMMITT'S BUTTER CAKE

Butter Cake is a family favorite that has evolved into something both familiar and extraordinary. The Butter Cake recipe at Emmitt's Vegas, curated by Chef Antwan Ellis and Steve Mannino, balances rich flavors with a texture that strikes the perfect note between decadence and comfort. The emphasis is on using Woodson Whiskey for the caramel sauce, mixed with flavors, notes, and undertones reminiscent of familial times at the table. The dessert is a nostalgic nod to Emmitt's past, yet it's elevated by the culinary knowledge of his present.

For Emmitt, each slice represents a moment to be savored—a pause in the fast pace of life to enjoy something simple, yet meaningful. This dessert is as much about the experience as it is about the flavor, serving as a reminder that, in food as in life, it's the details and the care that truly make the difference.

## SUSTAINABLY SOURCED

At Emmitt's Vegas, we believe that exceptional dining begins with exceptional ingredients. That's why we partner with the finest suppliers in the industry, ensuring that every cut of meat served at our restaurant meets the highest standards of quality and flavor.

Here are five of the distinguished farms that make our commitment to excellence possible:



### **44 Farms** | *Cameron, Texas*

Renowned for their marbling and raised without added hormones, antibiotics, or artificial ingredients, 44 Farms steaks deliver unparalleled tenderness, juiciness, and flavor. It's no wonder they grace the tables of top restaurants across the country.



### **Pat LaFrieda Meat Purveyors** | *North Bergen, New Jersey*

With over a century of tradition, Pat LaFrieda is synonymous with premium meat. Their custom-cut offerings, sourced from reputable domestic farms and aged to perfection, set the gold standard for quality in the industry.



### **Rosewood Ranch** | *Ennis, Texas*

At Rosewood Ranch, the philosophy is simple: healthy, well-fed cattle produce the best meat. Their cattle are raised naturally, free from hormones or antibiotics, ensuring that every single cut of beef meets the highest standards. From conception to plate, their herds are under personal guidance, guaranteeing the quality and integrity of the beef we serve.



### **Flannery Beef** | *San Rafael, California*

With a rich history steeped in tradition, Flannery Beef has been synonymous with exceptional quality for generations. Sourcing the finest beef from within the U.S., they have earned a reputation for excellence among chefs and discerning consumers alike.



### **WR Farms** | *Hastings, Nebraska*

WR Farms specializes in premium Angus Beef, celebrated for its finely marbled meat that ensures tenderness and depth of flavor. Rooted in strong values and a commitment to excellence, they deliver unparalleled quality from the heart of cattle country.

At Emmitt's Vegas, we serve only the best, ***because our guests deserve nothing less.***



# MEETING & EVENTS

Emmitt's Vegas provides the perfect backdrop for unforgettable events in the heart of Las Vegas. Whether you're planning a corporate gathering or an intimate celebration, our venue offers versatile spaces designed for every occasion.

Designed by Moser Architecture Studio, each area within Emmitt's Vegas offers a distinct ambiance. From the secluded outdoor patio to the sophisticated dining room and lively bar, each area is crafted with meticulous attention to detail. For more exclusive events, our two private dining rooms offer a refined, intimate setting.

With menus designed to encourage sharing and celebration, Emmitt's Vegas is where exceptional service meets a serene, modern ambiance—making every event truly special.



# PHOTO & VIDEO LIBRARY



PHOTO LIBRARY



VIDEO LIBRARY  
COMING SOON



MEETINGS & EVENTS LIBRARY  
COMING SOON



## RECENT PRESS RELEASES

### **Emmitt's Vegas Honored with 2024 OpenTable Diner's Choice Award**

*August 27, 2024*

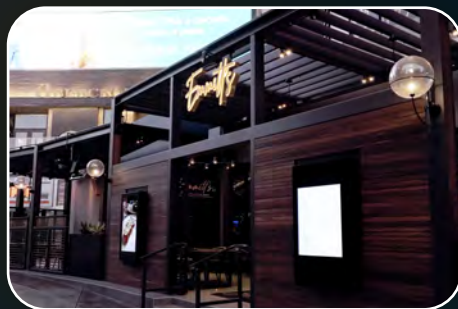


### **Emmitt's Vegas Unveils 'A Legendary Dining Experience' on the Strip, Opening Spring 2024**

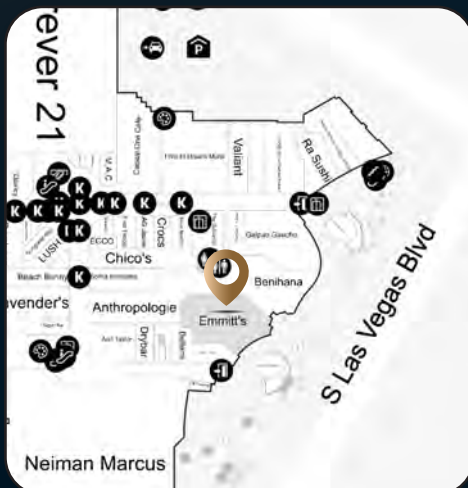
*February 7, 2024*



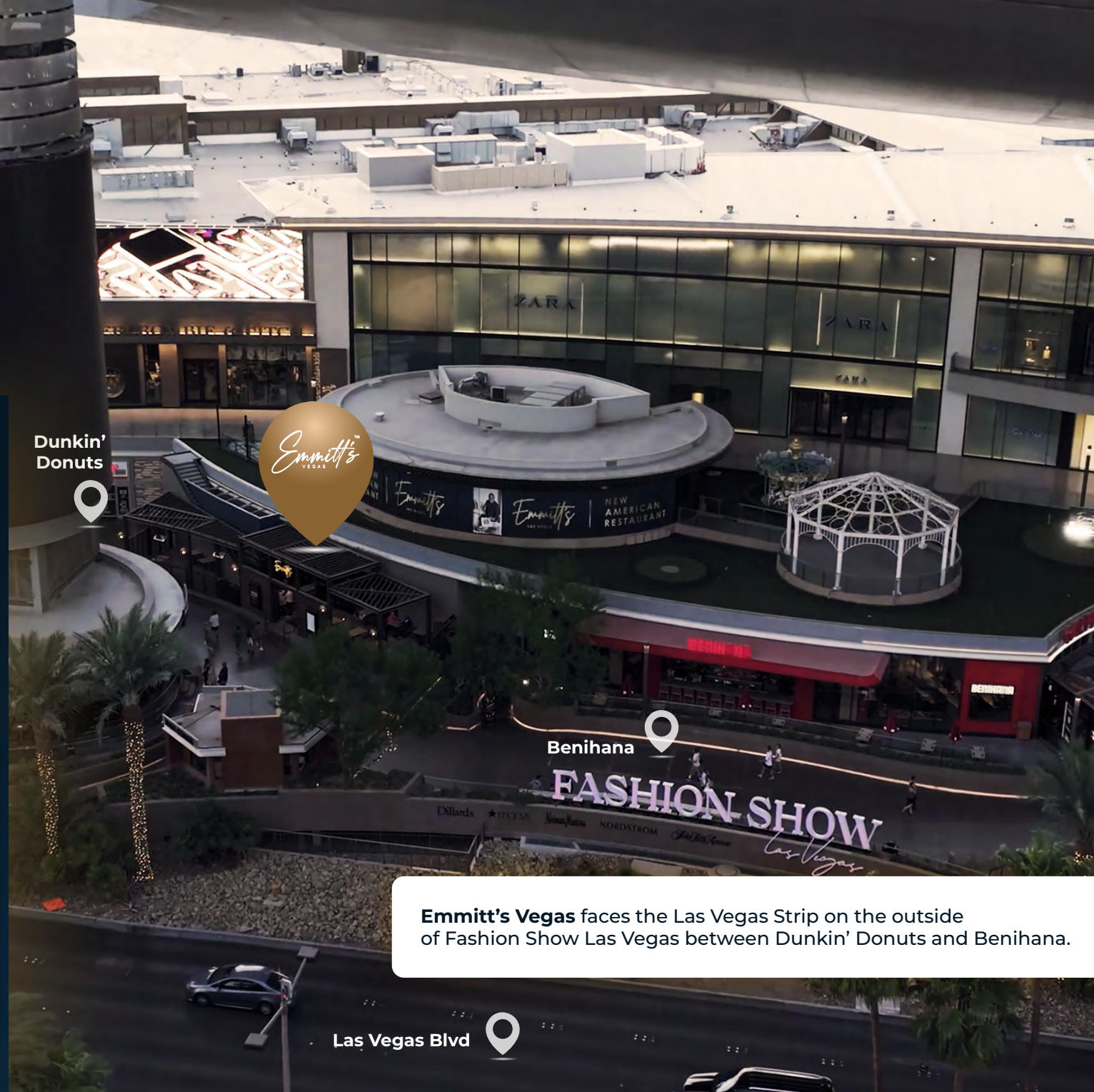
# MAP



Exterior of Restaurant



Map View



Dunkin' Donuts

Benihana

**Emmitt's Vegas** faces the Las Vegas Strip on the outside of Fashion Show Las Vegas between Dunkin' Donuts and Benihana.

Las Vegas Blvd

## CONTACT

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