



LOCATION

Caesars Palace
3570 S Las Vegas Blvd
Las Vegas, NV 89109
Cross Street: The Strip,
Las Vegas Blvd & Flamingo Rd

GENERAL MANAGER

Crystal DeLorenzo

EXECUTIVE CHEF

Joyce Bucad

CONTACT

702-731-7778
hospitalitysales@caesars.com

PRIMARY CUISINE

Contemporary American

PRIVATE DINING WEBSITE

mktmmenugroupdiningclvstantonsocialprime.com

DRESS CODE

Smart Casual

VENUE SIZE

6,000 square feet

CAPACITY

204 seats

DINING STYLE

Shared Plates

**VEGAN,
VEGETARIAN,
GLUTEN-FREE**

Yes

PRIVATE DINING

Inspired by private salons, the private dining room is lined with paneling that mimics a dressing room screen, immersive teal floral wall covering that shimmers with gold leaf. A collection of related but unique pendants hang above the dining table. A smaller VIP PDR features the same wall covering but with a gold-toned background, perfect for intimate gatherings.

CAPACITY

Private Dining Room: 22 Seats
VIP Private Dining Room: 8 Seats

**HOURS OF
OPERATION**

Sunday – Thursday
5pm to 10:30pm
Friday – Saturday
5pm to 11:30pm

VENUE DESCRIPTION

Stanton Social Prime is a restaurant and lounge by Chef Chris Santos (Beauty & Essex, Food Network's "Chopped") and Tao Group Hospitality featuring prime steaks and signature share plates in a lavish setting inside Caesars Palace. The 200-seat Art Deco-inspired space is adorned in bold colors, rich textures, and dramatic décor reminiscent of an iconic showgirl's backstage boudoir.

Stanton Social originated as a New York City hotspot serving Chef Santos' nouveau share plate menu that helped define Tao Group Hospitality's playful and luxurious approach to dining and celebrity magnetism during its 15-year run on the Lower East Side. Stanton Social Prime is a

reboot of the original, complete with its famed genre bending share plates like French Onion Soup Dumplings and Potato & Goat Cheese Pierogies. A selection of prime dry-aged steaks, inspired entrées, and decadent side dishes have been introduced to share the spotlight. True to the showmanship of Las Vegas, service at Stanton Social Prime will include theatrical tableside presentations, charming craft cocktails, a globe-spanning wine list, and a 10-seat bar dripping with top shelf spirits. Rockwell Group's interior design draws inspiration from both the original location around New York City's Garment District and the Las Vegas Strip with costume motifs and a modern nod to Art Deco style.

MENU HIGHLIGHTS

THE BLACK REGIMENT

Bulliet Rye Whiskey, Carpano Antica, Amaro Montenegro

PRETTY IN PINK

10 oz. Filet, Pink Peppercorn Sauce, Pink Oyster Mushrooms

ABOUT CHEF CHRIS SANTOS

Chef Chris Santos has over twenty-five years of experience as an executive chef in New York City's hottest restaurants as well as his expansions on the West Coast. He is the Co-Founder and Executive Chef of Beauty & Essex Restaurants in the Lower East Side, at the Cosmopolitan Las Vegas, and in Hollywood, CA. He oversees the menu development and culinary operations of all three properties with Stanton Social Prime being the latest addition in Las Vegas.

After graduating from Johnson & Wales University and traveling extensively through Europe, Chef Santos honed his craft, palette, and style in various restaurants around New York City including the cult classic Wyanoka, the famed Time Café, and award-winning Latin restaurant, Suba.

In 2005, he and partner Rich Wolf introduced the world to their unique brand of communal dining with the debut of their restaurant, The Stanton Social. The New York Times praised his innovative talent in which he tweaks traditional

classics with an "infectious playfulness." In 2007, he was named Star Chefs Rising Star Chef and began developing a sister restaurant to his first smash hit. In December of 2010, Santos and Wolf welcomed Beauty & Essex to the Lower East Side. With an operational pawnshop entrance, the breathtaking design transforms the turn-of-the-century townhouse into a seductive, bi-level restaurant and lounge. A few years later, Santos introduced Beauty & Essex to the West Coast in Las Vegas, and again in Los Angeles in 2017.

Santos released his first cookbook in 2017 to critical acclaim: "SHARE –Delicious and Surprising Recipes to Pass Around Your Table". In addition to his three restaurants, he has been a series regular and sitting judge on Food Network's hit series Chopped since its debut in 2008 and is a two time champion himself. Santos has been featured on NBC's TODAY Show, CBS's Early Show, The Martha Stewart Show, and The Rachael Ray Show among many others.



@StantonSocialPrime



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CAESARS PALACE
LAS VEGAS



GROUP DINING MENU OPTION 1

\$125 per person

SMALL SHAREABLES

SELECT 2

LITTLE GEM CAESAR SALAD

charred avocado purée, asiago, sourdough croutons

PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

FRENCH ONION SOUP DUMPLINGS

french onion soup, gruyère, brioche crouton skewer

LARGE SHAREABLES

SELECT 2

WILD SALMON (GF)

roasted garlic cauliflower purée, warm chorizo vinaigrette

CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's peppers, burrata

MANICOTTI & WAGYU MEATBALLS

red wine vinegar-spiked marinara, basil ricotta, crispy basil

STEAK FRITES (GF)

prime skirt, shoestring fries, classic au poivre sauce

HOT POTATOES SHAREABLE

SELECT 1

HERB CRUSTED SHOESTRING FRIES (GF)

garlic aioli

LOADED POTATO PURÉE (GF)

cheddar, scallion, crème fraîche, crispy bacon

DIRTY TOTS (GF)

lobster crème fraîche, caviar

NOT POTATOES SHAREABLE

SELECT 1

THAI BBQ WILD MUSHROOMS (VEGAN)

toasted sesame

BRUSSELS SPROUTS (VEGAN, GF)

maple bourbon glaze

MISO GLAZED CRISPY EGGPLANT (VEGAN)

crispy fried eggplant tossed in miso glaze sauce

DESSERT SHAREABLE

FLORIDA KEY LIME PIE

graham cracker crust, toasted meringue

GF - Gluten-Free

8.375% sales tax and 24% service charge will be added to all food and beverage purchases.

Consuming raw or undercooked meat, poultry, seaweed, shell stock, or eggs may increase your risk of foodborne illness.



CAESARS PALACE
LAS VEGAS



GROUP DINING MENU OPTION 1 CONTINUED

UPGRADES

PER PERSON

'PRETTY IN PINK' +\$20

pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)

18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25

talleggio blend, 1½ lb. lobster

GF - Gluten-Free

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LAS VEGAS

STANTON
SOCIAL PRIME



GROUP DINING MENU OPTION 2

\$150 per person

SMALL SHAREABLES

SELECT 3

'AL PASTOR' YELLOWTAIL CRUDO

grilled pineapple, cilantro, lime, pineapple ponzu

PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

LITTLE GEM CAESAR SALAD

charred avocado purée, asiago, sourdough croutons

THE HOUSE SALAD (VEGETARIAN, GF)

market greens, pickled carrots, crispy chickpeas, manchego, carrot-harissa vinaigrette

OYSTERS ROCKEFELLER

crisped bacon & cornmeal-crust oysters, garlic butter

FRENCH ONION SOUP DUMPLINGS

french onion soup, gruyère, brioche crouton skewer

CRAB CAKE 'CORN DOGS'

sweet corn mustard

LARGE SHAREABLES

SELECT 2

WILD SALMON (GF)

roasted garlic cauliflower purée, warm chorizo vinaigrette

CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's peppers, burrata

MANICOTTI WAGYU & MEATBALLS

red wine vinegar-spiked marinara, basil ricotta, crispy basil

STEAK FRITES (GF)

prime skirt, shoestring fries, classic au poivre sauce

'PRETTY IN PINK' 10 OZ. FILET

pink peppercorn sauce, pink oyster mushrooms

HOT POTATOES SHAREABLE

SELECT 1

HERB CRUSTED SHOESTRING FRIES (GF)

garlic aioli

LOADED POTATO PURÉE (GF)

cheddar, scallion, crème fraîche, crispy bacon

PATATAS BRAVAS (GF)

smoked paprika aioli

DIRTY TOTS (GF)

lobster crème fraîche, caviar

GF - Gluten-Free

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CAESARS PALACE
LAS VEGAS



GROUP DINING MENU OPTION 2 CONTINUED

NOT POTATOES SHAREABLE

SELECT 1

THAI BBQ WILD MUSHROOMS (VEGAN)

toasted sesame

BRUSSELS SPROUTS (VEGAN, GF)

maple bourbon glaze

MISO GLAZED CRISPY EGGPLANT (VEGAN)

crispy fried eggplant tossed in miso glaze sauce

DESSERT SHAREABLE

SELECT 2

FLORIDA KEY LIME PIE

graham cracker crust, toasted meringue

ICE CREAM & SORBET

selection of seasonal flavors

COCOA PEANUT BUTTER CAKE

peanut butter mousse, devil's food cake,
warm chocolate sauce

UPGRADES

PER PERSON

'PRETTY IN PINK' +\$20

pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)

18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25

talleggio blend, 1½ lb. lobster

GF - Gluten-Free

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LAS VEGAS

STANTON
SOCIAL PRIME



GROUP DINING MENU OPTION 3

\$185 per person

SMALL SHAREABLES

SELECT 4

'AL PASTOR' YELLOWTAIL CRUDO

grilled pineapple, cilantro, lime, pineapple ponzu

PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

LITTLE GEM CAESAR SALAD

charred avocado purée, asiago, sourdough croutons

THE HOUSE SALAD (VEGETARIAN, GF)

crisped parsley & cornmeal-crust oysters, garlic butter

OYSTERS ROCKEFELLER

crisped bacon & cornmeal-crust oysters, garlic butter

FRENCH ONION SOUP DUMPLINGS

french onion soup, gruyère, brioche crouton skewer

CRAB CAKE 'CORN DOGS'

sweet corn mustard

LARGE SHAREABLES

SELECT 2

WILD SALMON (GF)

roasted garlic cauliflower purée, warm chorizo vinaigrette

CHICKEN PARMIGIANA

san marzano tomato sauce, mama lil's peppers, burrata

'PRETTY IN PINK' 10 OZ. FILET

pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP (GF)

18 oz. 28-day dry-aged bone-in New York strip

HOT POTATOES SHAREABLE

SELECT 1

HERB CRUSTED SHOESTRING FRIES (GF)

garlic aioli

LOADED POTATO PURÉE (GF)

cheddar, scallion, crème fraîche, crispy bacon

PATATAS BRAVAS (GF)

smoked paprika aioli

DIRTY TOTS (GF)

lobster crème fraîche, caviar

GF - Gluten-Free

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CAESARS PALACE
LAS VEGAS



GROUP DINING MENU OPTION 3 CONTINUED

NOT POTATOES SHAREABLE

SELECT 1

THAI BBQ WILD MUSHROOMS (VEGAN)
toasted sesame

BRUSSELS SPROUTS (VEGAN, GF)
maple bourbon glaze

MISO GLAZED CRISPY EGGPLANT (VEGAN)
crispy fried eggplant tossed in miso glaze sauce

DESSERT SHAREABLE

SELECT 2

FLORIDA KEY LIME PIE
graham cracker crust, toasted meringue

ICE CREAM & SORBET
selection of seasonal flavors

COCOA PEANUT BUTTER CAKE
peanut butter mousse, devil's food cake,
warm chocolate sauce

UPGRADES

PER PERSON

'PRETTY IN PINK' +\$20
pink peppercorn sauce, pink oyster mushrooms

NEW YORK STRIP +\$20 (GF)
18 oz. 28-day dry-aged bone-in New York strip

LOBSTER MAC & CHEESE +\$25
taleggio blend, 1½ lb. lobster

GF - Gluten-Free

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SOCIAL PRIME



PASSED PARTIES

\$65 per person, 1 hour

\$80 per person, 2 hours

\$95 per person, 3 hours

CHOOSE 5

BIGEYE TUNA TACOS

cilantro, radish, wasabi kewpie

SHRIMP COCKTAIL (GF)

old-school cocktail sauce, new-school mignonette 'slushy'

'AL PASTOR' YELLOWTAIL CRUDO

grilled pineapple, cilantro, lime, pineapple ponzu

PIEROGIES (VEGETARIAN)

potato, goat cheese, truffle

CRAB CAKE 'CORN DOGS'

sweet corn mustard

OYSTERS ROCKEFELLER

crisped bacon & cornmeal-crusting oysters, garlic butter

BLACK TRUFFLE WAGYU RIBEYE CHEESESTEAK SLIDERS

fonduta, 8-hour rioja-caramelized onions

BBQ WILD MUSHROOM TACOS (VEGAN)

pickled radish slaw, tofu crema, cilantro

DIRTY TOTS (GF)

lobster crème fraîche, caviar

PASSED DESSERTS

CHEF'S SELECTION

GF - Gluten-Free

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