



June 5 to 23, 2023

Slater's 50/50 will donate a portion of proceeds from every Restaurant Week meal to Three Square Food Bank to support those facing food insecurity in Southern Nevada.

Lunch Prix-Fixe Special - \$30 (available until 5pm)

First Course	Second Course	Third Course
<p>CHOICE OF:</p> <p>Bacon Mac and Cheese Balls House-made bacon mac and cheese balls breaded with panko and served with Tapatio ranch for dipping. Set of 5 balls.</p> <p>Southern Pimento Fries Slater's fries topped with cheese, bacon, scallions and Tapatio ranch</p> <p>Garlic Parmesan Fries Slater fries mixed with roasted garlic, parmesan, herbs and paired with a side of roasted garlic aioli for dipping</p>	<p>CHOICE OF:</p> <p>The Original 50/50 Burger* Our signature 50/50 beef and bacon blend, pepper jack cheese, avocado, sunny-side up egg and chipotle mayo on a brioche bun.</p> <p>Kona Chicken Lettuce Wraps Crispy sweet & spicy chicken tenders with grilled pineapple-jicama salsa in fresh lettuce cups</p> <p>Backyard Classic Burger* Black Canyon Angus beef, cheddar cheese, lettuce, tomato, onion, dill pickles, ketchup and mustard on a brioche bun.</p> <p>The Slater's 50/50 Hot Dog Bacon-stuffed and bacon-wrapped 50/50 hot dog, grilled and served on a fresh poppy seed brioche bun with onions, relish and mustard.</p>	<p>CHOICE OF:</p> <p>Triple Trouble Chocolate Mousse Triple layer cake featuring a chocolate base, milk chocolate mousse layer, and a white chocolate mousse layer. Topped with seasonal fruits.</p> <p>Banana Chocolate Swirl Cake Semisweet cake made with Fair Trade Certified chocolate, filled with banana purée, and coated with shortbread cookie crumble.</p> <p>Italian Lemon Cream Cake Multi-layer cake filled with refreshing Italian lemon cream, topped with vanilla cake crumbs, and lightly dusted with sweet sugar. Served with strawberry puree and fresh lemon.</p>



Price excludes taxes & gratuity. Split Charge \$5 for Restaurant Week Promotion.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

All Day Prix-Fixe Special - \$40

First Course	Second Course	Third Course
<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Bacon Mac and Cheese Balls House-made bacon mac and cheese balls breaded with panko and served with Tapatio ranch for dipping. Set of 5 balls.</p> <p>Southern Pimento Fries Slater's fries topped with cheese, bacon, scallions and Tapatio ranch</p> <p>Garlic Parmesan Fries Slater fries mixed with roasted garlic, parmesan, herbs and paired with a side of roasted garlic aioli for dipping</p>	<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Best Damn Bacon Cheeseburger* Black Canyon Angus beef, thick-cut bacon, grilled onions, American cheese, lettuce, tomato and thousand island on a brioche bun.</p> <p>The Hi-Brow Burger* Black Canyon Angus beef, melted swiss and blue cheeses, baby arugula, caramelized onions, horseradish, bacon-jalapeño jam and roasted garlic aioli on a brioche bun.</p> <p>Wagyu Dip Burger* 1/2lb of succulent Australian Wagyu Beef, mushrooms, and topped off with double swiss cheese. Served on a toasted Pretzel Bun and accompanied by a side of Au Jus for all your dipping desires.</p>	<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Triple Trouble Chocolate Mousse Triple layer cake featuring a chocolate base, milk chocolate mousse layer, and a white chocolate mousse layer. Topped with seasonal fruits.</p> <p>Banana Chocolate Swirl Cake Semisweet cake made with Fair Trade Certified chocolate, filled with banana purée, and coated with shortbread cookie crumble.</p> <p>Italian Lemon Cream Cake Multi-layer cake filled with refreshing Italian lemon cream, topped with vanilla cake crumbs, and lightly dusted with sweet sugar. Served with strawberry puree and fresh lemon.</p>

Add a Beer Flight +\$10

Flight of 4 Beers: Your Choice of 4 Beers • Fun Flavors • Brewed in Vegas • Make It Hopy • Bartenders Choice

All Day Prix-Fixe Special - \$60

First Course	Second Course	Third Course
<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Vampire Dip Roasted garlic and artichoke hearts blended with creamy melted cheese, served in a sourdough bread bowl with crispy pita and veggies for dipping</p> <p>Bacon Chili Bowl Slater's irresistible bacon chili, served in a toasted sourdough bread bowl and topped with cheddar, mozzarella, red onion, and scallions. Comes with chips for scooping up every last bite</p>	<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Wagyu Dip Burger* 1/2lb of succulent Australian Wagyu Beef, mushrooms, and topped off with double swiss cheese. Served on a toasted Pretzel Bun and accompanied by a side of Au Jus for all your dipping desires.</p> <p>24K Burger* Fresh baked Brioche Bun dusted in 24-Karat Gold with three slices of thick cut Billionaire's Bacon dusted in 24-Karat Gold, stacked on 1/2 lb Wagyu beef, truffle cheese, arugula, jalapeno-bacon jam, and roasted garlic aioli.</p>	<p style="text-align: center; font-size: small;">CHOICE OF:</p> <p>Triple Trouble Chocolate Mousse Triple layer cake featuring a chocolate base, milk chocolate mousse layer, and a white chocolate mousse layer. Topped with seasonal fruits.</p> <p>Banana Chocolate Swirl Cake Semisweet cake made with Fair Trade Certified chocolate, filled with banana purée, and coated with shortbread cookie crumble.</p> <p>Italian Lemon Cream Cake Multi-layer cake filled with refreshing Italian lemon cream, topped with vanilla cake crumbs, and lightly dusted with sweet sugar. Served with strawberry puree and fresh lemon.</p>

Beer Flight Included

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