

Henderson Nevada Premium Steakhouses Guide

Complete Guide to Henderson's Finest Steakhouses and Prime Beef Excellence

Executive Summary

Henderson's steakhouse scene rivals any major metropolitan area, featuring award-winning establishments that serve the finest cuts of beef, premium seafood, and extensive wine programs. This comprehensive guide details every premium steakhouse in Henderson, from resort destinations to neighborhood gems, providing insider knowledge for the ultimate steak dining experience.

Henderson's Premier Steakhouse Destinations

Hank's Fine Steaks & Martinis - Green Valley Ranch Resort

Henderson's #1 Fine Dining Destination

Restaurant Overview:

- **Wine Spectator Award Winner:** Recognized for exceptional wine program and culinary excellence
- **Mid-Century Modern Design:** Sophisticated atmosphere evoking vintage Vegas glamour
- **Live Entertainment:** Nightly live music creating perfect dinner ambiance
- **Location:** Green Valley Ranch Resort, 2300 Paseo Verde Parkway, Henderson
- **Hours:** Tuesday-Sunday 4:30-10pm (11pm Friday/Saturday), Closed Mondays
- **Reservations:** (702) 617-7515, advance booking recommended

Premium Beef Program:

- **Certified A-5 Kobe Beef:** Exclusive Henderson source for authentic Japanese A-5 Kobe
- **28-Day Dry-Aged Prime:** USDA Prime cuts aged 28 days for exceptional flavor development
- **Wagyu Selections:** American and Japanese Wagyu options with marbling scores
- **Signature Cuts:** Tomahawk ribeye, porterhouse for two, and bone-in ribeye
- **Custom Preparations:** Chicago-style, Pittsburgh rare, or chef's special preparations
- **Specialty Seasonings:** House-blend seasonings and finishing salts

Steak Cuts and Pricing:

- **Filet Mignon (8oz/12oz):** \$52-68, tender center-cut beef tenderloin

- **New York Strip (14oz):** \$58, classic strip steak with robust flavor
- **Ribeye (16oz):** \$62, well-marbled cut with rich, buttery flavor
- **Porterhouse (24oz):** \$78, combination of filet and strip for sharing
- **Tomahawk Ribeye (32oz):** \$95, dramatic bone-in presentation for two
- **A-5 Kobe (4oz):** Market price, authentic Japanese Kobe beef experience

Fresh Seafood Excellence:

- **Daily Fresh Fish:** Flown in daily from Atlantic, Pacific, and Gulf waters
- **Maine Lobster:** Live Maine lobster prepared multiple ways
- **Alaskan King Crab:** Colossal king crab legs and specialty preparations
- **Fresh Oyster Bar:** Daily selection of East and West Coast oysters
- **Seafood Tower:** Combination platter with lobster, crab, shrimp, and oysters
- **Surf & Turf Combinations:** Premium steak and seafood pairings

Signature Martini Program:

- **30+ Specialty Martinis:** Handcrafted martinis with premium spirits
- **Classic Preparations:** Perfect martinis with gin or vodka, traditional garnishes
- **Creative Variations:** Unique martini creations with fresh ingredients
- **Premium Spirits:** Top-shelf vodka and gin from around the world
- **Happy Hour:** Daily 3:30-7pm with half-price martinis
- **Bartender Expertise:** Skilled bartenders trained in classic cocktail preparation

Wine Program Excellence:

- **Wine Spectator Award:** Recognized wine list with over 400 selections
- **Sommelier Service:** In-house sommelier for expert wine pairing recommendations
- **Vintage Collection:** Rare and vintage wines from renowned wine regions
- **Wine by Glass:** Premium wine selections available by the glass
- **Wine Dinners:** Special wine dinner events featuring guest wineries
- **Private Tastings:** Exclusive wine tasting experiences for special occasions

Anthony's Prime Steak & Seafood - M Resort

Elevated Steakhouse with Panoramic Views

Restaurant Distinction:

- **Panoramic Views:** Floor-to-ceiling windows showcasing Las Vegas Strip and mountain views
- **Elevated Location:** Perched atop M Resort with dramatic valley vistas
- **Contemporary Design:** Modern steakhouse design with sophisticated atmosphere

- **Location:** M Resort, 12300 Las Vegas Blvd South, Henderson
- **Hours:** Daily 5:00-10:00pm (varies seasonally)
- **Reservations:** (702) 797-1000, window tables book quickly

Prime Steak Selections:

- **USDA Prime Program:** All steaks sourced from USDA Prime grade beef
- **Dry-Aging Process:** 28-day dry-aging for concentrated flavor development
- **Signature Tomahawk:** 32oz bone-in ribeye perfect for sharing
- **Classic Cuts:** Filet mignon, New York strip, ribeye, and porterhouse
- **Specialty Preparations:** Blackened, herb-crusted, and peppercorn preparations
- **Premium Sides:** Truffle mac and cheese, lobster mashed potatoes, grilled asparagus

Fresh Seafood Program:

- **Chilean Sea Bass:** Signature preparation with miso glaze
- **Maine Lobster Tail:** Fresh lobster tail prepared broiled or grilled
- **Fresh Fish Selections:** Daily fresh fish selections from premier markets
- **Raw Bar:** Fresh oysters, clams, and seafood cocktails
- **Seafood Specialties:** Cioppino, bouillabaisse, and chef's catch preparations
- **Surf & Turf:** Premium combinations with lobster tail and filet mignon

Dining Experience Features:

- **Sunset Dining:** Prime location for sunset views during dinner
- **Private Dining:** Private dining options with dedicated service
- **Wine Program:** Extensive wine list with California and international selections
- **Cocktail Service:** Premium cocktails and spirits selection
- **Special Occasion Packages:** Customized packages for celebrations
- **Valet Parking:** Complimentary valet parking at M Resort

Sonoma Cellar Steakhouse - Sunset Station

Wine Country Elegance in Henderson

Recent Renovation Excellence:

- **Modern Renovation:** Stunning new design with gray hues and stone finishes
- **Wine Country Theme:** Sonoma Valley-inspired design and atmosphere
- **Enhanced Bar:** Redesigned Sonoma Bar with plush seating
- **Location:** Sunset Station, 1301 W Sunset Road, Henderson
- **Hours:** Monday-Thursday 5-9pm, Friday-Saturday 5-10pm, Sunday 5-9pm
- **Reservations:** (702) 547-7898, popular for wine dinners

Premium Steak Program:

- **USDA Prime Cuts:** High-quality USDA Prime steaks expertly prepared
- **Signature Preparations:** House specialties and chef's seasonal preparations
- **Classic Steakhouse Cuts:** Filet mignon, ribeye, New York strip, and T-bone
- **Specialty Seasonings:** Wine country-inspired seasonings and preparations
- **Premium Aging:** Properly aged beef for optimal flavor and tenderness
- **Custom Cooking:** Cooked to exact temperature preferences

Wine Dinner Series:

- **Monthly Wine Dinners:** Featured wineries with specially crafted menus
- **Guest Winemakers:** Meet-the-winemaker events with educational presentations
- **Multi-Course Pairings:** Chef-designed menus paired with featured wines
- **Limited Seating:** Intimate wine dinner experiences with advance reservations
- **Seasonal Themes:** Wine dinners featuring seasonal ingredients and wine styles
- **Wine Education:** Educational component enhancing wine appreciation

Special Dining Programs:

- **Tuesday Date Night:** Special 3-course menu for two including wine bottle for \$110
- **Happy Hour:** Monday-Sunday 4-6pm at Sonoma Bar with appetizer specials
- **Private Events:** Private dining options for special occasions and business meals
- **Seasonal Menus:** Rotating seasonal menu items featuring fresh ingredients
- **Chef Specialties:** Daily chef specialties showcasing seasonal preparations
- **Wine by Glass Program:** Extensive wine by glass selection with proper preservation

Henderson Neighborhood Steakhouses

DeSimone's Steakhouse - Henderson Local Favorite

Neighborhood Steakhouse Excellence

Local Institution Features:

- **Family-Owned:** Local family-owned restaurant serving Henderson for decades
- **Neighborhood Atmosphere:** Comfortable, welcoming steakhouse atmosphere
- **Consistent Quality:** Reliable quality and service appreciated by locals
- **Regular Clientele:** Strong following of Henderson residents and repeat customers
- **Personal Service:** Friendly, personal service from experienced staff
- **Value Pricing:** Excellent steakhouse quality at neighborhood prices

Steak and Seafood Offerings:

- **Prime Cut Selections:** Quality steaks including filet mignon and ribeye
- **Fresh Seafood:** Daily fresh fish and seafood selections
- **Italian Influences:** Italian-inspired preparations and pasta dishes
- **Classic Preparations:** Traditional steakhouse preparations and sides
- **Combination Platters:** Surf and turf combinations and sharing plates
- **Chef Specialties:** Daily specials featuring seasonal ingredients and preparations

Dining Experience:

- **Casual Elegance:** Relaxed steakhouse atmosphere perfect for families
- **Regular Hours:** Consistent hours serving Henderson community
- **Local Wine Selection:** Wine list featuring accessible selections and local favorites
- **Group Accommodations:** Accommodates groups and family celebrations
- **Special Occasions:** Popular for birthdays, anniversaries, and local celebrations
- **Community Involvement:** Active in Henderson community events and sponsorships

Rodizio Grill Brazilian Steakhouse - Galleria at Sunset

Brazilian Churrascaria Experience

Churrascaria Concept:

- **All-You-Can-Eat:** Traditional Brazilian rodizio-style service
- **Tablesides Service:** Gaucho servers carving meats tableside
- **Variety of Cuts:** Multiple beef, pork, lamb, and poultry selections
- **Continuous Service:** Continuous service until guests signal to stop
- **Gourmet Salad Bar:** Extensive salad bar with Brazilian specialties
- **Fixed Price:** All-inclusive pricing for complete dining experience

Premium Meat Selections:

- **Picanha:** Traditional Brazilian top sirloin cut, signature preparation
- **Filet Mignon:** Brazilian-style filet mignon with bacon wrapping
- **Ribeye:** Seasoned ribeye steaks carved fresh at table
- **Lamb:** Brazilian-seasoned leg of lamb and lamb chops
- **Pork Specialties:** Bacon-wrapped pork tenderloin and seasoned pork cuts
- **Chicken and Turkey:** Herb-seasoned chicken and turkey preparations

Brazilian Dining Experience:

- **Cultural Atmosphere:** Authentic Brazilian music and decor

- **Interactive Service:** Engaging service with cultural education
- **Family-Friendly:** Great option for families and large groups
- **Special Celebrations:** Popular for birthdays and group celebrations
- **Wine Selection:** Brazilian and international wine selections
- **Dessert Specialties:** Traditional Brazilian desserts and fresh fruit

Steakhouse Dining Excellence Standards

Quality Beef Sourcing and Preparation

Premium Beef Standards:

USDA Prime Grade:

- **Top 2% of Beef:** USDA Prime represents the highest quality grade
- **Exceptional Marbling:** Superior marbling ensuring flavor and tenderness
- **Age Requirements:** Cattle age and feeding requirements for Prime designation
- **Restaurant Selection:** Premium steakhouses exclusively serve USDA Prime
- **Price Premium:** Higher cost reflecting superior quality and limited availability
- **Flavor Profile:** Rich, buttery flavor and exceptional tenderness

Dry-Aging Process:

- **28-Day Standard:** Most Henderson steakhouses age beef 28 days minimum
- **Controlled Environment:** Temperature and humidity-controlled aging rooms
- **Moisture Loss:** Controlled moisture loss concentrating beef flavors
- **Enzyme Action:** Natural enzymes breaking down proteins for tenderness
- **Flavor Development:** Complex flavor development through aging process
- **Yield Loss:** Significant yield loss requiring premium pricing

Wagyu and Kobe Beef:

- **Japanese A-5 Kobe:** Highest grade Japanese Kobe available at select restaurants
- **American Wagyu:** Crossbred cattle producing Wagyu-style beef in America
- **Marbling Scores:** Grading system measuring intramuscular fat distribution
- **Limited Availability:** Extremely limited quantities requiring advance notice
- **Price Premium:** Significant price premium for authentic Wagyu and Kobe
- **Preparation Methods:** Minimal seasoning allowing natural flavors to dominate

Professional Steak Preparation Techniques

Expert Cooking Methods:

Temperature Control:

- **Rare (120°F):** Cool red center, soft texture
- **Medium-Rare (130°F):** Warm red center, ideal for most cuts
- **Medium (140°F):** Warm pink center, firmer texture
- **Medium-Well (150°F):** Light pink center, firm texture
- **Well-Done (160°F):** No pink, fully cooked throughout
- **Pittsburgh Rare:** Charred outside, rare center specialty preparation

Seasoning and Enhancement:

- **Simple Seasoning:** Salt and pepper allowing beef flavor to dominate
- **House Blends:** Signature seasoning blends unique to each restaurant
- **Finishing Salts:** Specialty salts applied after cooking for flavor enhancement
- **Herb Crusts:** Fresh herb and breadcrumb crusts for flavor variation
- **Compound Butters:** Flavored butters melted over hot steaks
- **Sauce Pairings:** Traditional sauces like béarnaise, peppercorn, and chimichurri

Cooking Equipment:

- **High-Temperature Grills:** Commercial grills reaching 800°F+ for proper searing
- **Broiler Finishing:** High-temperature broilers for perfect surface caramelization
- **Cast Iron Presentation:** Hot cast iron plates maintaining steak temperature
- **Resting Process:** Proper resting allowing juices to redistribute
- **Temperature Monitoring:** Precise temperature monitoring ensuring perfect doneness
- **Presentation Standards:** Professional plating and garnish standards

Steakhouse Wine Programs and Pairings

Wine Selection Excellence

Steakhouse Wine Program Standards:

Wine List Curation:

- **Sommelier Selection:** Professional sommelier-curated wine lists
- **Steak Pairings:** Wines specifically chosen to complement beef preparations
- **Vintage Selections:** Mature wines and vintage selections for special occasions
- **International Variety:** Wines from major wine regions around the world

- **Price Range:** Wide price range accommodating various budgets
- **By-Glass Programs:** Premium wines available by glass with proper preservation

Red Wine Pairings:

- **Cabernet Sauvignon:** Classic pairing with ribeye and New York strip steaks
- **Malbec:** Excellent with grilled steaks and bold flavors
- **Zinfandel:** Rich, fruity wines complementing seasoned beef preparations
- **Bordeaux Blends:** Traditional French wines pairing beautifully with filet mignon
- **Italian Reds:** Barolo, Brunello, and Chianti Classico for sophisticated pairings
- **Rhône Valley:** Syrah and Côtes du Rhône for rustic steak preparations

Premium Wine Services:

- **Decanting Service:** Professional wine decanting for vintage and tannic wines
- **Wine Education:** Staff education ensuring proper wine recommendations
- **Temperature Control:** Proper wine storage and serving temperatures
- **Glassware:** Appropriate wine glassware enhancing wine presentation
- **Tasting Notes:** Detailed tasting notes and pairing recommendations
- **Wine Dinners:** Special wine dinner events featuring renowned wineries

Cocktail and Spirits Programs

Premium Beverage Excellence:

Classic Steakhouse Cocktails:

- **Martinis:** Premium gin and vodka martinis with traditional garnishes
- **Manhattan:** Classic whiskey cocktails complementing beef flavors
- **Old Fashioned:** Traditional whiskey cocktails with premium bourbon
- **Negroni:** Italian aperitif perfect before steak dinners
- **Sazerac:** Classic New Orleans cocktail with rye whiskey
- **Cocktail Quality:** Premium spirits and fresh ingredients

Premium Spirits Selection:

- **Aged Whiskey:** Premium bourbon, rye, and Scotch whisky selections
- **Single Malts:** Scottish single malt whiskies for sophisticated palates
- **Cognac and Brandy:** After-dinner spirits complementing steak dinners
- **Premium Vodka:** Top-shelf vodka for martinis and premium cocktails
- **Craft Spirits:** Local and artisanal spirits supporting craft distilleries
- **Spirit Education:** Knowledgeable staff providing spirit recommendations

After-Dinner Service:

- **Digestifs:** Traditional after-dinner spirits aiding digestion
- **Port and Sherry:** Fortified wines complementing dessert service
- **Cigars:** Premium cigar service at select venues with proper ventilation
- **Coffee Service:** Premium coffee and espresso service
- **Dessert Wines:** Sweet wines pairing with dessert selections
- **Liqueur Selection:** Premium liqueurs and cordials for sophisticated endings

Henderson Steakhouse Reservations and Planning

Reservation Strategies and Best Practices

Securing Premium Steakhouse Tables:

Advance Booking Requirements:

- **Weekend Prime Time:** Book 2-4 weeks ahead for Friday-Saturday 7-9pm reservations
- **Special Occasions:** Reserve 4-8 weeks ahead for Valentine's Day, anniversaries, holidays
- **Large Groups:** Private dining reservations require 2-6 weeks advance notice
- **Wine Dinners:** Wine dinner reservations fill quickly, book immediately upon announcement
- **Holiday Periods:** Major holidays require 6-8 weeks advance planning
- **Corporate Events:** Business entertainment reservations need 3-4 weeks planning

Reservation Contact Information:

- **Hank's Fine Steaks:** (702) 617-7515, Tuesday-Sunday reservations
- **Anthony's Prime:** (702) 797-1000, daily reservations through M Resort
- **Sonoma Cellar:** (702) 547-7898, wine dinner and regular dining reservations
- **OpenTable:** Several restaurants available through OpenTable system
- **Concierge Services:** Resort concierge can assist with restaurant reservations
- **Special Requests:** Mention celebrations when booking for special attention

Optimizing Reservation Success:

- **Alternative Times:** Consider 5:30pm or 9:00pm for better availability
- **Weeknight Dining:** Tuesday-Thursday typically offers better availability
- **Walk-in Strategy:** Some restaurants accommodate walk-ins during off-peak hours
- **Cancellation Lists:** Join cancellation lists for desired prime-time slots
- **Group Size Flexibility:** Smaller groups have better reservation success
- **Special Occasions:** Mention anniversaries, birthdays for potential upgrades

Dress Codes and Steakhouse Etiquette

Steakhouse Dining Standards:

Appropriate Attire:

- **Resort Casual:** Minimum dress standard for Henderson premium steakhouses
- **Business Casual:** Preferred attire showing respect for dining experience
- **Jacket Optional:** Jackets welcomed and often enhance dining experience
- **Avoid:** Shorts, flip-flops, athletic wear, overly casual clothing
- **Special Occasions:** Guests often dress up for celebrations and anniversaries
- **Seasonal Considerations:** Summer allows slightly more relaxed dress standards

Dining Etiquette:

- **Punctuality:** Arrive on time for reservations, call if running late
- **Phone Policy:** Minimize phone use during dining for respectful atmosphere
- **Ordering Guidance:** Don't hesitate to ask servers for recommendations
- **Wine Service:** Allow sommelier to handle wine service and education
- **Sharing:** Large cuts like tomahawk steaks are designed for sharing
- **Appreciation:** Express appreciation for exceptional service and cuisine

Tipping Standards:

- **Service Quality:** 18-22% for exceptional fine dining service
- **Sommelier Service:** Additional tip for wine service and education
- **Special Occasions:** Consider additional gratuity for celebration assistance
- **Group Dining:** Verify gratuity policies for large groups
- **Wine Service:** Standard tip percentage applies to wine service
- **Exceptional Service:** Recognize outstanding service with appropriate gratuity

Steakhouse Special Occasions and Private Dining

Anniversary and Romantic Celebrations

Creating Memorable Steakhouse Experiences:

Anniversary Celebration Planning:

- **Advance Planning:** Book anniversary dinners 4-6 weeks in advance
- **Special Requests:** Request romantic tables, window seating, or intimate corners
- **Wine Selection:** Consider special wine bottles or sommelier pairings
- **Dessert Surprises:** Many restaurants accommodate special dessert requests

- **Photography:** Understand restaurant photography policies for capturing moments
- **Gift Presentations:** Restaurants often accommodate gift presentations during dinner

Romantic Atmosphere Enhancement:

- **Table Selection:** Request intimate tables away from high-traffic areas
- **Lighting:** Prefer restaurants with romantic lighting and ambiance
- **Music Consideration:** Live music adds romantic atmosphere at select venues
- **Service Style:** Professional, attentive service without being intrusive
- **Privacy:** Choose restaurants offering privacy for intimate conversations
- **View Enhancement:** Request tables with scenic views where available

Proposal and Engagement Celebrations:

- **Coordination:** Work with restaurant management for proposal coordination
- **Privacy Timing:** Time proposals during less busy service periods
- **Photography Service:** Some restaurants can arrange professional photography
- **Celebration Continuation:** Plan post-proposal celebration within restaurant
- **Champagne Service:** Arrange champagne service for celebration toasts
- **Memory Creation:** Create lasting memories through thoughtful planning

Business Entertainment and Corporate Dining

Professional Steakhouse Experiences:

Business Dinner Planning:

- **Table Selection:** Request quiet tables conducive to business conversation
- **Menu Selection:** Choose restaurants with varied menu options for client preferences
- **Wine Knowledge:** Understand wine list for appropriate client entertainment
- **Service Timing:** Ensure service timing accommodates business discussion needs
- **Private Dining:** Consider private dining rooms for confidential discussions
- **Expense Policies:** Understand restaurant billing practices for expense accounts

Client Entertainment Excellence:

- **Restaurant Selection:** Choose restaurants reflecting professionalism and success
- **Cultural Sensitivity:** Consider client dietary restrictions and cultural preferences
- **Conversation Management:** Balance business discussion with dining enjoyment
- **Follow-up Service:** Use exceptional dining experience for relationship building
- **Networking Opportunities:** Some restaurants offer networking events and opportunities
- **Corporate Accounts:** Establish corporate accounts for regular business entertainment

Group Business Events:

- **Private Dining Rooms:** Reserve private spaces for team dinners and celebrations
- **Menu Planning:** Work with restaurants for group menus and dietary accommodations
- **Audio-Visual Needs:** Some private rooms accommodate presentation equipment
- **Service Coordination:** Coordinate service timing for business presentations
- **Team Building:** Use fine dining as team building and employee recognition
- **Budget Management:** Plan corporate dining within established budget parameters

Steakhouse Value and Investment in Excellence

Understanding Steakhouse Pricing

Value Assessment for Premium Dining:

Cost Structure Analysis:

- **Premium Ingredients:** High-quality beef and seafood command premium pricing
- **Preparation Expertise:** Skilled chefs and preparation techniques add value
- **Service Standards:** Professional service staff training and expertise
- **Atmosphere Investment:** Restaurant design, ambiance, and maintenance costs
- **Wine Programs:** Extensive wine inventory and storage requirements
- **Location Premium:** Prime restaurant locations in resorts and premium areas

Price Range Expectations:

- **Appetizers:** \$12-24 for premium appetizers and raw bar selections
- **Steaks:** \$42-95 for prime steaks ranging from filet to tomahawk cuts
- **Seafood:** \$28-65 for fresh fish and lobster preparations
- **Wines:** \$45-200+ bottles with extensive selection and vintage options
- **Complete Dinner:** \$80-150 per person including appetizer, steak, sides, and wine
- **Special Occasions:** \$120-200 per person for celebration dinners with premium selections

Value Maximization Strategies:

- **Happy Hour Benefits:** Take advantage of happy hour specials and reduced pricing
- **Wine Programs:** Explore wine by glass programs for variety without full bottle cost
- **Lunch Options:** Some steakhouses offer lunch menus with better value pricing
- **Special Menus:** Prix fixe menus and special occasion packages offer enhanced value
- **Group Benefits:** Large groups may receive special pricing and menu options
- **Membership Programs:** Some restaurants offer membership benefits and exclusive access

Investment in Culinary Excellence

Long-Term Value of Premium Dining:

Experience Investment:

- **Memory Creation:** Premium dining creates lasting memories and special moments
- **Relationship Building:** Exceptional dining experiences strengthen personal relationships
- **Cultural Education:** Exposure to fine cuisine and wine expands cultural knowledge
- **Celebration Enhancement:** Special occasions deserves premium celebration settings
- **Professional Development:** Business dining skills and restaurant knowledge
- **Lifestyle Enrichment:** Regular fine dining contributes to lifestyle quality

Quality vs. Quantity Philosophy:

- **Occasional Excellence:** Choose fewer, higher-quality dining experiences
- **Special Occasion Focus:** Reserve premium dining for meaningful celebrations
- **Quality Ingredients:** Appreciate the difference premium ingredients make
- **Skill Appreciation:** Value culinary expertise and professional preparation
- **Service Excellence:** Recognize and appreciate exceptional hospitality
- **Overall Value:** Consider total experience value beyond just food cost

Building Culinary Appreciation:

- **Palate Development:** Regular fine dining develops sophisticated palate
- **Wine Education:** Wine programs provide ongoing education and appreciation
- **Culinary Knowledge:** Understanding preparation techniques and ingredient quality
- **Restaurant Relationships:** Building relationships with restaurant staff and management
- **Community Support:** Supporting local restaurants and culinary professionals
- **Cultural Connection:** Fine dining connects to cultural traditions and celebrations

Contact RECN Henderson Premium Steakhouse Specialists: (702) 213-5555 |
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