

(REPRINTED FROM PANORAMA)

# DINING OUT IN OUR TOWN

by Fedora Bontempi



**THE GOLDEN STEER STEAK HOUSE**, located at 308 West Sahara Ave., two blocks West of the Sahara Hotel, has been a gourmet landmark for the past 15 years -- a record for a private restaurant. A plush, elegant spot, it has been featuring for all these years not only the best Eastern Prime Meats, but also fine French and Italian specialties and dinners.

The Menu is extensive and offers the most selective items. For an appetizer you might nibble on some Genuine Diamond Back Rattlesnake, or Steamed Clams in a garlicky sauce, or Escargots Bourguignonne, or Beluga Caviar.

Then perhaps a soup -- a Chicken Broth with Rice or Noodles; Green Turtle with a dash of Sherry; Kangaroo Tail; or a French Onion au Gratin (well-prepared -- a culinary test of any kitchen).

The salads are superbly served, and there is a fine variety to choose from, including a delightful Beefsteak Tomatoes with Pimientos and Anchovies salad. Among the salad dressings you will find an exceptional Roquefort Cheese Dressing, made with imported French Roquefort. The Garlic Bread, savory and hot, is topped with imported grated cheese.

There are Prime Rib Dinners: a Diamond Jim Cut or a Diamond Lil Cut -- for a gentleman and his lady. All dinners include Soup du Jour or Salad, Baked Potato or the fa-

mous **GOLDEN STEER** "Toasted Ravioli" (breaded, fried and served with a meat sauce). Other Dinner Entrees include: Fresh Brook Trout; Frog Legs served either Provencale (a garlicky tomato sauce) or Oklahoma (breaded and fried) or sauteed with Garlic Butter; Grenadine of Beef (slices of Filet, Green Peppers, Onions, in a Red Wine sauce and served with a flavorful Risotto - rice); New York Cut Pepper Steak; Haji-Baba Steak, a chopped prime, seasoned with Far East spices; and delicious Sauteed Chicken Livers in a Mushroom Sauce.

From the Charcoal Broiler the offerings include: Double Cut Lamb Chops; Brochette of Beef, Flambe; Top Sirloin; Short Horn Steak; Long Horn Steak -- a special New York Cut, cut extra thick; a superb Filet Mignon; a combination of Lobster and Filet Mignon; a Chateaubriand, Bouquetier for two; or a Rack of Lamb, Bouquetier for two.

Among the Italian Specialties -- the Entrees are served with a side of Spaghetti or Toasted Ravioli; Soup or Tossed Green Salad: you will find a fine Chicken Saute Sicilian, sauteed in butter and garlic, with mushrooms, a dash of lemon, and laced with Sauterne and Brandy; Chicken Caruso, prepared with chicken livers, mushrooms and Sherry; Veal Cutlet Parmigiana; Veal Piccante; Veal Scallopine served with Risotto; Veal Francaise; and Veal and Peppers, served with Ri-



JOINING FEDORA and Sam Simpkin at his fine dining spot, the Golden Steer restaurant, is owner Joe Kludjian. The Golden Steer, located on West Sahara, just two blocks from the Sahara Hotel, is a longtime landmark in Las Vegas.

sotto.

A great specialty is the **GOLDEN STEER** Imported Dover Sole, Meuniere, succulently prepared in a brown butter sauce with lemon and parsley.

The Wine List is extensive, featuring the finest imported wines and champagnes, along with the very best domestic wines.

Unhurried, leisurely dining in a charming elegant atmosphere with impeccable service is the order of the evening. There are three dining rooms -- the main dining room is a beautiful spacious room in a lush gold and red decor, with big tufted gold leather booths. Its walls are decorated with game trophies, impressive original firearms, and an outstanding collection of paintings -- Russell and Remington reproductions. There is a smaller dining room - intimate in flavor - with the same elegant atmosphere, and a private dining room

accommodating about sixty people.

The owner of the **GOLDEN STEER** is **JOE KLUDJIAN**, a 21-year resident of Las Vegas, and one of our town's veteran restaurateurs. **FRANK**

**MUSSO**, the original owner of the **GOLDEN STEER** sold out to Joe Kludjian, then the restaurant's Maitre d', about 5 years ago, when Musso went to Del Mar, Calif., to open a new place. Now Frank is back in town and working for Joe, as his Maitre d'!

Both men have worked

closely together throughout the years and helped in shaping the course of restaurant history in Las Vegas. Musso came to Las Vegas in 1946 to open the Flamingo, and in the years that followed he was asso-

ciated with the Frontier Hotel for about 11 years; served at the Royal Nevada; opened the Colonial House, and he was with Joe Kludjian when Joe opened his famous "Four Fountains" restaurant next to the Sands.

Joe Kludjian, originally from St. Louis, has an equally formidable restaurant background. He started his career literally from the bottom up -- a pot cleaner -- and apprenticed in the finer hotels of St. Louis.

The **GOLDEN STEER's** Executive Chef is **GEORGE CATSIRLIOS**, a 15-year veteran in the culinary field and a protégé of both Joe Kludjian and Frank Musso.

The location and entrance belie the spaciousness of the **GOLDEN STEER** and one is quite impressed with its opulence and service. The **GOLDEN STEER** is considered one of the finer gourmet restaurants in Las Vegas by our towners and visitors alike.

A Subcommittee of the Select Committee on Aging has scheduled two days of hearings in Nevada during October, October 10 in Carson City, 11th in Las Vegas, to consider the problems facing the state's elderly, Congressman Jim Santini has announced.

Young people can learn dancing, leather craft, kayaking, canoeing, handball, swimming, skin diving and exercise in a Saturday morning program for children and adolescents through October 25 at UNLV.

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