

Family-Friendly Dining

In the past decade, Las Vegas has experienced a restaurant boom, with celebrity chefs opening outposts in almost every hotel. Once purely a destination for gamblers, partiers, and wedding parties, the Strip is now the new Mecca for curious palates weaned on, and educated by, the Food Channel. Food used to be cheap in Vegas because the casinos a) wanted you to spend most of your money gambling and b) wanted you to feel like you'd gotten something—like a surf-and-turf special or an all-you-can-eat spread—for a bargain, so that your inevitable losses didn't seem so tragic. Then came food awareness—let's call it cuisine consciousness—and Vegas's entrepreneurs saw an opportunity to lure high rollers and their appetites, along with garden-variety gourmands, into the brand-new casino/resorts.

In came name chefs—Wolfgang, Emeril, Bradley Ogden, Bobby Flay—plus upscale, high-priced eateries such as **Lutèce**, **Picasso**, and **Alizé**—the list is mouthwateringly, and expensively, long.

At first glance, it seems that there are now fewer low- to midpriced options, and that it's easier to go broke at the dinner tables than at the gaming tables. Oh sure, you can eat three meals a day at food courts—**McDonald's**, **Nathan's Hot Dogs**, and pizza are staples at most of the hotels, with **Krispy Kreme Doughnuts** a popular choice for breakfast and dessert—but at a certain point, you may want, or need, some variety. With a little

forethought, the average visitor—especially ones with hungry mouths to feed—can find a cornucopia of reasonably priced eats. And that's where the Las Vegas gourmet boom has its advantages.

Buffets, once a stolid bastion of plain food, now offer international dishes and “stations” for Asian, Mexican, Italian, Middle Eastern, and other cuisines, along with large salad bars. Lunch menus, lower-priced gourmet cafes, and cantinas also provide a way for you and yours to sample celebrity chefs' cooking without squandering your children's college fund on the experience.

And while certain restaurants decline to seat families with children under 5 years old, most are more than happy to accommodate all ages, providing children's menus, highchairs, and booster seats. Some even go so far as to cook special, off-menu dishes to order for your children. Upscale chain restaurants such as **P.F. Chang's China Bistro** and the **Cheesecake Factory** offer dependable choices and large portions, while the themed chains—**Rainforest Cafe**, **ESPN Zone**, **NASCAR Cafe**, and similarly souvenir-slinging restaurants—provide varying levels of food in an entertaining environment. So grab a fork, tie on your napkin, and dive in. Bon appetite!

Note: In the listing descriptions after each review, following the website (or phone number if the restaurant doesn't have a website listed), we

detail whether a restaurant has a children's menu and whether it's equipped with highchairs and booster seats. If any of these amenities is missing from

the listing description, it means the restaurant doesn't offer that particular service.

1 Tips for Dining in Las Vegas

GETTING IN

The most logical, time-tested advice is that if you are planning to watch the *Sirens of TI* show from **Buccaneer Bay**, want to celebrate your budding Iron Chef's birthday at **Nobu**, or just want to eat at a specific place at a specific date and time, you should make reservations immediately after you make your hotel reservation, giving both your hotel and home phone number, and confirm your reservation once you arrive in town. Or you can have the concierge at your hotel call and make reservations for you. You should probably always make a reservation, no matter what, just to be safe, though we must say that during the down season (midsummer)—even with a chef's convention of more than 1,000 all staying at a hotel where we wanted to try out some of the restaurants—we still had no problem walking in and getting seated. Again, we don't recommend chancing it, but if you do, here are our hints for getting a table:

- **Go early**, right at opening, for lunch and dinner. Prime time for lunch is between 12:30 and 2pm, but restaurants open for lunch at 11 or 11:30am. Your best bet for dinner is arriving between 5:30 and 6pm.
- **Dress nicely**. That means shirts with collars (polo or button-down) on men and boys, no shorts or jeans for men, and nice blouses or casual dresses for women and girls. Also for the ladies, a lightweight sweater is advisable because it can sometimes get chilly in restaurants.
- **Take whatever seats are available**. Remember that you are walking in without a reservation and that you have kids, so don't be surprised if you are seated a bit away from the center of the action; other tables may have been already reserved.

SAVING MONEY

You can spend upwards of \$200 a day on food for a family of four without ever having a memorable meal. And that bites. But with a small amount of planning, there's no reason that you won't be able to sample some celebrity-chef fare without busting the bank, or at least keep your food costs at a manageable level. One way is to get your rooms off the Strip at a place offering complimentary continental breakfasts, or at an apartment-style hotel, where you can use the in-room kitchen facilities for some of your meals. Granted, staying away from the main section of the city requires some planning and usually a car, or you could end up spending what you were trying to save in food costs on cab fares to and from the Strip.

Keep in mind that on the Strip, food-court stands such as Nathan's offer breakfast specials of standards such as pancakes, eggs, and bacon. Buffets are best saved for a late breakfast or an early lunch; kids can stuff themselves, then maybe rest in the room watching TV or playing games for a couple of hours during the hottest part of the day, emerging refreshed and still semifull in time for more sightseeing and an early dinner. Dinner can be as simple as appetizers and dessert or as elaborate as you like. Most restaurants offer kids' menus for all meals, though the lunch and dinner selections of pizza and chicken fingers may get repetitive for some children.

Tips Dining Out in Peace

Bring pencils or pens and paper with you, so the kids have something to do while waiting for their food. This is also a great time for them to write postcards, so keep some handy. If you get caught without even a crayon and the waiter won't lend you a pen, have a few word games at your disposal—I Spy, for example, or have someone choose a category (movies, actors, food, and so on) and, in turn, each person must name something in the category. The catch is that the person with the next turn must name something that starts with the last letter of the previous answer. (Example: orange, eggplant, tomato, onion . . .)

We're sure your kids have lovely manners, but if you happen to be ferrying around a child who decides to make a ruckus at the table, try a trick that's worked for us. Promptly remove him or her from the premises for a supervised time-out. Don't yell, don't threaten, just quietly keep a beady eye on the tyke until he calms himself down. It's highly effective for the majority of kids and makes a lasting impression on siblings. After the third time-out on the pavement, we promise you that you won't have to do it again.

Bend the rules. If you don't usually let your children drink soda pop, perhaps, as a treat when out for a meal (or behind your back—we're realists!), you can let them have some. And letting the kids order a Shirley Temple or Roy Rogers (7-Up or cola and grenadine with a cherry) always adds importance to a night out.

Think ahead before venturing out for dinner. If your little ones have had a long day seeing the sights, make time for them to nap before you go out to eat. (You won't mind the chance to put your feet up either.) You're on vacation, so don't dine early unless you plan to eat at a restaurant where reservations are hard to come by. There is no joy in returning to a hotel room to watch TV. With everyone relaxed and happy, mealtime can be a leisurely and enjoyable way to recap the adventures of day. Encourage each of the children to tell what they enjoyed best that day and discuss the family's plans for tomorrow.

Some fine restaurants—**Emeril's**, **Delmonico Steakhouse**, and **Mon Ami Gabi**, for example—offer lunch menus, providing an alternative, dare we say cheaper, way to sample their cuisines. Others, such as **Border Grill**, **Chinois**, and **Spago**, have more casual spin-offs that serve signature dishes at a far lower price.

We wish that more hotels had minibars and fridges so we could take doggie bags back to our rooms, because the portions are huge at many restaurants, most notably **Stage Deli**, **Cheesecake Factory**, and its sister, **Grand Lux Café**. Sharing an order—if you can come to a consensus—is a great way to eat. You can, however, rent small fridges at most hotels for \$10 and up per day. Consider appetizers as main courses—many, such as the quesadillas at **Border Cantina**, are large enough for two. Family-style dining is expected at Asian restaurants such as **Chin Chin**, **P. F. Chang's**, and **Lotus of Siam**—considered by some to be the best Thai restaurant in the United States. Order a couple of dishes and

Tips Stock Up on Staples

If you have a car, you can use it to stock up on staples that you'd pay inflated prices for on the Strip. Drive just a couple miles into the suburbs to a big supermarket and stock up on soft drinks, snacks, cereal, bananas, and other foodstuffs, so you don't have to pay the inflated prices in the resorts. It may be worth your while to bring a cooler along to keep things cold in your room. Highways 159 and 160 west are littered with Albertson's, Smith's, and Raley's, and the Maryland Parkway is loaded with strip malls and discount stores.

some rice, and you've got a complete meal for a reasonable price. Dim sum—small Chinese dishes of many varieties—is a filling and inexpensive breakfast/lunch option available at several Chinese restaurants.

And then there's that old standby, pizza—try the gourmet versions at **Wolfgang Puck** or **California Pizza Kitchen**, go for a standard pie picked up from the nearest food court, or have **Metro Pizza** (p. 142) deliver to your room.

ABOUT PRICE CATEGORIES

The restaurants in this chapter are arranged first by location, then by the following price categories (based on the average cost of a dinner entree): **Very Expensive**, where most entrees cost more than \$20; **Expensive**, where the majority of entrees are \$15 to \$20; **Moderate**, where the majority of entrees are \$10 to \$15; and **Inexpensive**, where entrees are under \$10 (sometimes well under). We've also made sure to provide you with children's menu information, where applicable. In Very Expensive and Expensive restaurants, expect to spend no less than twice the price of the average entree for your entire meal with a tip; you can usually get by on a bit less in moderate and inexpensive restaurants. Dessert-restaurant pricing is based on the cost of one dessert. Buffets and Sunday brunches are gathered in a separate section at the end of this chapter.

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3 South Strip

VERY EXPENSIVE

Emeril's New Orleans Fish House ★★ SOUTHERN/CAJUN/CREOLE
 Many of the kids we know, ages 4 and on up, think Emeril is the bam. One cooking-show-addicted mom of our acquaintance swears that her baby's first words were "pork fat," but she might just be exaggerating the teeniest bit. No matter, it proves the point: Emeril Lagasse is a bona fide superstar with a young following; he even has his own line of children's cookware and a cookbook for kids. If your child is as nuts about him as some of the ones we know, you'll definitely want to treat the little one—and yourself—to a meal here. To eat at one of his restaurants is to understand why he inspires such a passionate following. We sampled tasty double-cut pork chops with gnocchi and mushrooms, plus Cajun-spiced rib-eye steak with Emeril's trinity of spices, and his famous smashed potatoes, along with fish dishes. You may want to consider coming at lunch, rather than at the busier, and more expensive, dinner seating.

But if you eat at this restaurant (designed to look like a sidewalk cafe in New Orleans—replete with vines and Spanish moss) rather than at Emeril's Delmonico Steakhouse (p. 133) up the way at The Venetian, it should be because you really want to try what Emeril does with fish—such as the jumbo Gulf shrimp wrapped in bacon or the seared salmon with Louisiana crawfish ragout. Share some awesome appetizers—think crab cakes or sinfully good Creole marinated fried calamari. The gumbo, served at both lunch and dinner, is thick with seafood and is rich, redolent, and dark with spices, and there's a winning selection of salads at both lunch and dinner.

Try to save room for dessert—there’s banana cream pie with banana crust and caramel sauce, and individual lemon-pudding cakes with just the perfect balance of sweet and tart—edible sunshine, seriously. Chocolate freaks should delve into the lethal double-chocolate walnut brownie stack with Bailey’s ice cream and warm fudge sauce. This is a perfect place for a fancy dessert with the kids no matter where you’ve eaten dinner.

In the MGM Grand, 3799 Las Vegas Blvd. S. ☎ 702/891-7374. www.emerils.com. Highchairs, boosters. Reservations required. Main courses \$12–\$18 at lunch, \$20–\$38 at dinner (more for lobster). AE, DC, DISC, MC, V. Daily 11am–2:30pm and 5:30–10:30pm.

Nob Hill ★★☆☆ *Finds* AMERICAN This is a pricey, adult-looking restaurant, but, surprisingly, it’s rather kid friendly, and good to boot. “We’re a neighborhood restaurant,” explained one of the staff members. “And we don’t like to leave out any of the family.” Indeed, we were delighted to see a family with a 5-year-old and a 7-year-old happily eating away in the modern yet comfortable room. When we inquired, our server told us that parents regularly bring their children here, and that most kids order the chicken tetrazzini (cream sauce, chicken, noodles, and black truffles!) and the appetizer sampler, which features fried shrimp, a mushroom egg roll, and a foie gras pot sticker.

Executive chef Wayne Alcaide will also specially make pasta or other entrees for children who might not want to try seasonal dishes such as pork loin with mission fig sauce or quail served with asparagus and *panzetta*, an Italian bread salad. And the wee ones can always happily dig away at the whipped potato sampler, featuring five types of spuds emulsified with tasty things such as cheese and bacon, garlic, and mushrooms.

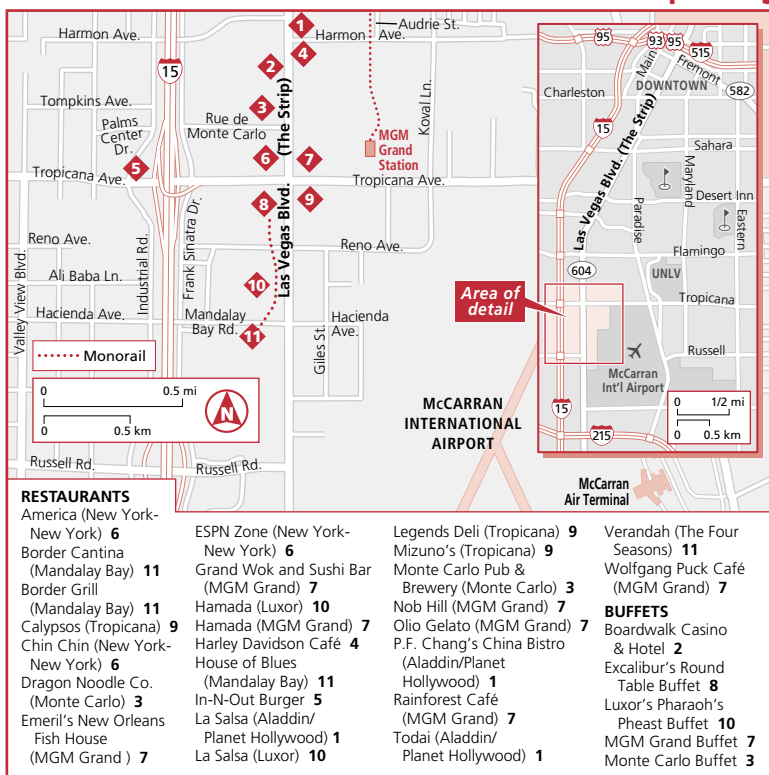
This is a serious restaurant, make no mistake, but it’s nice that the entire staff realizes that children of fine diners will most likely grow up to be as enthralled by food as their parents—and the parents we spied on were encouraging this by sharing bites of their potato-encrusted sand dabs, bouillabaisse, and fried soft-shell crab with their well-behaved offspring. Children aren’t the only ones catered to at Nob Hill; upon placing our order, we were asked if we had any allergies or if we had reservations for a show, in order to allow the chef to adjust to our needs.

The theme of the chef/proprietor Michael Mina’s restaurant is San Francisco, with its wealth of seafood and agricultural abundance, emphasizing organic vegetables and fruits and the free-range poultry and meats of Northern California. Appetizers included a charcuterie plate, seared foie gras with raspberry jam, and a crab Louis salad. The desserts are splendid as well—caramel pot au crème with a trio of hand-dipped biscotti, a custom-made miniature Tarte Tatin with mission figs, and a selection of homemade ice creams. Ask in advance for the special glass-enclosed booths, which look like old-style private train cars, for a truly intimate family dining experience.

In the MGM Grand, 3799 Las Vegas Blvd. S. ☎ 702/891-7337. Highchairs, boosters. Reservations recommended. Main courses \$23–\$40. AE, DC, MC, V. Daily 5:30am–10:30pm, last seating at 10pm.

Todai ★ JAPANESE Instead of basing the children’s menu on age, Todai, a Japanese sushi/seafood buffet chain, takes a different tact—the charge for your children depends on their height. At any one time, Todai offers over 40 different types of sushi and rolls along with a wide variety of hot dishes, including teriyaki, tempura, dumplings, chicken wings, fried rice, and vegetables. Plus, there are salads ranging from the basic potato with mayo to the hot pickled cabbage, *kimchi*. There’s an endless array of desserts including a couple very odd

South Strip Dining



ones—green tea cheesecake and piña colada tofu—along with cookies, flourless chocolate cake, and puddings. We like it here, but sushi purists complain that the rice for the sushi is extruded and formed by machine. Nevertheless, this is the best bet for families who want an unlimited Asian food feast.

In Aladdin/Planet Hollywood, 3667 Las Vegas Blvd. S. ☎ 702/892-0021. Highchairs, boosters. Reservations accepted for large parties. Children 5 ft. and under half price; 4 ft. and under \$6.95. Lunch Mon–Thurs \$16, Fri–Sun \$18; dinner Mon–Thurs \$28, Fri–Sun \$30. AE, DC, DISC, MC, V. Lunch daily 11:30am–2:30pm; dinner Sun–Thurs 5:30–9:30pm, Fri–Sun 5:30–10pm.

EXPENSIVE

Border Grill ★★ MEXICAN The *Two Hot Tamales* television program is no longer aired, but long before there were hundreds of cable channels, Mary Sue Milliken and Susan Fenniger carved out an empire making fresh, light Mexican food with a *nuevo* twist. The Vegas outpost of their most famous restaurant is every bit as yummy as the ones in Santa Monica and Pasadena, and there's even a lower-priced cantina that serves a truncated, less expensive menu (p. 126). The location, at Mandalay Bay, the southern most point of the Strip, puts it a bit out of the way, but for devotees or the curious, it's worth a special trip. The prices and the hours at both locations also make this a sound choice for families staying next door at the Four Seasons or who've come to view Shark Reef.

We loved the enchiladas, made with citrus-marinated chicken and a poblano chile sauce, and our test child went wild over the chicken *chilaquiles*, a casserole made with corn tortillas, cheese, and different salsas. The tacos were a successful

choice, as were all the appetizers, though 8 bucks was a steep tariff for guac and chips. Sharing a plate of assorted tamales and a salad is enough food for two any-sized people, but our portion-control issues may be different than yours. Ordering off the children's menu gives kids the option of tacos, tamales, grilled turkey, or fish. Desserts for kids include cookies and ice cream, but we preferred the flan and the Mexican chocolate pie.

In Mandalay Bay, 3950 Las Vegas Blvd. S. ☎ 702/632-7403. www.mandalaybay.com. Kids' menu, high-chairs, boosters. Reservations recommended. Main courses \$15–\$20. AE, DC, DISC, MC, V. Sun–Thurs 11:30am–10pm; Fri–Sat 11:30am–11pm.

Grand Wok and Sushi Bar ★ ASIAN This is one of the only places you'll find Thai food on the entire Strip, and you'll pay dearly for it by comparison to the Thai joints along Sahara Boulevard. No matter, the pad Thai noodles are light and sweet, perfectly seasoned, served with garnishes of shredded cabbage, carrots, and chopped peanuts. The red curry with coconut is tasty, with just the right amount of heat. Portions—especially the soups—are large enough to share, so you'll be able to sample several items from the extensive Pan-Asian menu. Along with Thai food, there are traditional Chinese dishes, Vietnamese rice noodle soup (*pho*, pronounced “fuhr”), Indonesian dishes, and sushi. Kids get a kick out of the minced shrimp “lollipops” on sugar-cane sticks. Adults may want to try one of the fine sakes with their meal. This restaurant is very popular with the MGM Grand's Asian clientele, which is always a good sign.

In the MGM Grand, 3799 Las Vegas Blvd. S. ☎ 702/891-7777. www.mgmgrand.com. Highchairs, boosters. Reservations not accepted. Main courses \$8.95–\$30; sushi \$4.50–\$14. AE, DC, DISC, MC, V. Restaurant Mon–Thurs 11am–10pm; sushi bar 5–11pm; both open Fri–Sat 11am–midnight, Sunday 11am–10pm.


Hamada ★ JAPANESE This reliable restaurant has several branches scattered about Las Vegas's hotels, and has been rated as the Top Japanese Restaurant in Nevada by Zagat's, and by the readers of the *Las Vegas Review-Journal*. Hamada serves good, dependable Japanese food. There's nothing earthshakingly amazing about the food, served in bamboo-decorated rooms festooned with hanging banners, but there's a certain confidence in knowing you'll get the same food every time. The sushi is fresh, basic, standard stuff with a few now-traditional rolls (think California roll, dragon roll, and their siblings) thrown in. Tempura, teriyaki, and sukiyaki, along with noodle dishes, form different combos.

Lunch specials served in *bento* boxes—lacquered wooden platters with separate areas for each item, not unlike upscale TV-dinner plates—include teriyaki, tempura, sushi, and, inexplicably, potato salad, along with fruit, miso soup, and salad. They're definitely a bargain, but only the Luxor Hamada is open for lunch. This Luxor location has a sushi bar and dining room, while the dinner-only Hamada at The Flamingo (3555 Las Vegas Blvd. S.; ☎ 702/733-3455) also features a *teppan* grill for searing and stir-frying food before your eyes. The Hamada Asian Village at the Stratosphere (2000 Las Vegas Blvd. S.; ☎ 702/380-7777) also features a *teppan* grill and serves Chinese as well as Japanese food. Both of the latter locations are open from 5 to 11pm, daily. All locations serve *udon* soup—huge bowls of fat noodles with tempura shrimp and vegetables floating in a clear broth. The MGM Grand's Hamada (3799 Las Vegas Blvd. S.; ☎ 702/891-7349), in the food court, is the least expensive of all, and its noodles, soups, sushi, and salads are a welcome change from the usual food court fare; it's open from 8am to midnight, daily.


In the Luxor, 3900 Las Vegas Blvd. S. ☎ 702/262-4548. www.hamadaofjapan.com. Highchairs, boosters. Main courses \$15–\$30; sushi \$4–\$10. AE, DC, DISC, MC, V. Lunch daily 11am–4:30pm; dinner daily 4:30pm–midnight.

Tips If Your Kids Are Really Picky . . .

Many Las Vegas restaurants will fax you their menus, so you and your kids can agree, in advance, where you'd like to have special, or just regular, meals.

House of Blues  SOUTHERN/CAJUN/CREOLE The blues and folk music meet Disneyland with a New Age overlay here. Decorated with folk art, outsider art, and found art, this huge, funky shack serves up a (loud) all-ages gospel brunch buffet with eggs, fried chicken, bourbon-glazed ham, salads, and way too much other stuff in the main showroom every Sunday. The restaurant, separate from the nightclub so that all ages can dine here, provides regular meals. We like the burgers the best of everything on the regular menu, and we'd love it if the Sunday brunch fried chicken migrated over to the main menu. Along with ribs and gumbo, they serve catfish, grilled tuna, steak, and salads. It's above adequate for a chain, with some interesting selections (andouille sausage po' boys), but sometimes it seem like they're trying too hard (those andouille sausage po' boys again). The children's menu, which is fine for light eaters or the superfussy, features a grilled-cheese sandwich, pasta, or chef salad. Blah. Kids might be happier with the main-menu burger, or the rib "fingers" from the appetizer menu. Desserts are nothing special. For lunch, spend your money at one of Emeril's places instead: You'll get better, more original food for your money.

In Mandalay Bay, 3950 Las Vegas Blvd. S. ☎ 702/632-7600. www.mandalaybay.com. Kids' menu, highchairs, boosters. Main courses \$11–\$20; kids' menu \$4.95. AE, DC, DISC, MC, V. Breakfast daily 8–11am; full meals Mon–Thurs 11am–midnight, Sat–Sun 11am–1am. Gospel brunch in the showroom Sun (2 seatings) 10am and 1pm.

Mizuno's  JAPANESE Mizuno's is the perfect place to take fussy eaters, budding gourmards, and vegetarians. The food is fresh and fun, and because this is Vegas, you get quite a show to go along with your meal. Guests are seated around a tabletop grill, called *teppan*, where your personal chef arrives with cleaver in hand to prepare your *teppanyaki* (stir-fried) meal. You can choose either the one-meat-item Samurai dinner or the two-item combo Shogun, with reduced price options for children under 12; vegetarians get sautéed veggies. All dinners come with miso soup and a small salad. Fried rice is made as you watch. There's sushi and *gyoza* (steamed then fried dumplings, aka pot stickers) for appetizers, but you'll want to save room for the light and tasty entrees. Want chicken with extra garlic? No problem. Like extra onions, or no onions with your steak? Your chef is happy to oblige as he rapidly chops, sautés, and stirs ingredients together. The strobe lights start as he tosses shakers and juggles knives, giving a real showbiz feel to the whole meal. It's satisfyingly flashy, and satisfyingly good as well. One dad told us that Mizuno's is the only place in all of Vegas where his two kids will actually eat their veggies and that they beg to come here. Now that's an endorsement!

In the Tropicana Resort & Casino, 3801 Las Vegas Blvd. S. ☎ 702/739-2713. www.tropicana.lv.com. Kids' menu, highchairs, boosters. Reservations recommended. Full Samurai dinners mostly \$17–\$25; shogun combination dinners \$26–\$79; kids' menu \$9.95. AE, DC, DISC, MC, V. Daily 5–10:45pm.

MODERATE

America AMERICAN Take a gastronomic tour of the USA at this brightly colored restaurant. Your kids can practice their geography and cultural

history while ordering Buffalo wings—they're from upstate New York, not the prairies—and Cobb salad, which comes from Hollywood. The menu features American food, with a dish's point of origination spelled out next to each item. Some of these are a bit random, such as the fried mozzarella sticks from Santa Monica and the Laguna Nigel *salade niçoise*. And our neighbors down Mexico way might be a bit surprised to find out that America, the restaurant, has annexed Tijuana, the city, for America, the country, via the Caesar salad. On the main wall, a 90×20-foot map of the United States (complete with mountains, rivers, and forests) provides distraction and/or nonchalant education opportunities. The food is good, especially for such an ambitious concept.

In New York—New York, 3790 Las Vegas Blvd S. ☎ 800/693-6763 or 702/740-6451. www.nynyhotelcasino.com. Highchairs, boosters. Main courses \$9–\$23. AE, DC, DISC, MC, V. Daily 24 hr.

Border Grill Cantina ★★ MEXICAN No kids' menu, but you don't really need it; you can share dishes, sampling the quesadillas, tacos, and empanadas also found at the Border Grill. We liked the chicken mole quesadilla, but alas, the complex dark sauce was not a child pleaser. Our test child much preferred the *carne asada* (steak) and the grilled fish tacos, and, naturally, the *taquitos*—corn tortillas rolled around shredded beef, deep fried, and served with guacamole and salsa. No desserts that we could find, but adults may appreciate the margaritas and fine tequilas on hand.

In Mandalay Bay, 3950 Las Vegas Blvd. S. ☎ 702/632-7403. www.mandalaybay.com. Highchairs, boosters. Reservations not accepted. Main courses \$9–\$14. AE, DC, DISC, MC, V. Daily 11:30am–7:30pm.

Chin Chin CHINESE *Chin chin* means “to your health” in Chinese, and this chain, which got its start on chic Sunset Plaza in West Hollywood, uses no added MSG in the preparation of their fresh, light food. Along with noodles, which symbolize longevity to the Chinese, Chin Chin serves salads, wokked meats and veggies, plus dim sum (small and various dishes of Chinese food); a filling meal anytime of day. At breakfast, a traditional eggs, waffles, and bacon buffet shares space with dim sum, noodles, and *congee*, a rice porridge, which can be ordered off the menu. The light and airy room features an open kitchen, so kids can watch their food being prepared.

In New York—New York, 3790 Las Vegas Blvd S. ☎ 800/693-6763 or 702/740-6300. www.nynyhotelcasino.com. Highchairs, boosters. Main courses \$9–\$14. AE, DC, DISC, MC, V. Sun–Thurs 8am–11pm; Fri–Sat 8am–midnight.

Dragon Noodle Co. ★ ASIAN Sushi and Chinese food come together in this campily decorated restaurant (think lots of red paint, dragons, and hanging, fringed lamps). Food is cooked in an open kitchen, something kids love to watch, especially when the wok flares up. Everything can be prepared for take out, though unless you're staying in the Monte Carlo, it could be cold by the time you get back to your place. And forget about carrying sushi around in 100°F (38°C) weather. We really like the Chinese food here—the chow fun with beef and chop suey are solid choices, as are the kid-pleasing lemon chicken (battered and fried with a lemon sauce), the orange chicken (battered and fried with a chile-orange sauce), and the honey chicken (more battered and fried chicken morsels, this time with a honey glaze). If you'd like to throw in a vegetable or two (please do), there's spinach with soy and garlic and Chinese broccoli with oyster sauce, along with a selection of tofu dishes that even most nonvegetarians will like. Fried rice, egg rolls, wontons, and soups are traditional hunger busters that won't bust your budget. The barbecued pork appetizer is tasty, and the fried chicken and noodle salad are light and refreshing. Menu items can be modified

and ingredients adjusted to your desires. Sushi is served Tuesday through Sunday evenings from 5pm until closing.

In the Monte Carlo Resort & Casino, 3770 Las Vegas Blvd. S. (between Flamingo Rd. and Tropicana Ave.). ☎ 702/730-7965. www.monte-carlo.com. Highchairs, boosters. Main courses \$7–\$22 (many under \$10); sushi \$5 and up. AE, DC, DISC, MC, V. Sun–Thurs 11am–11pm, Fri–Sat 11am–midnight; sushi bar Tues–Thurs 5–10pm, Fri–Sun 5–11pm.

ESPN Zone AMERICAN Sports enthusiasts will thrill to this theme chain, where some sporting event is always airing on the TVs and memorabilia lines the walls. The food is all-American armchair-quarterback fare—think burgers, grilled steaks, fried chicken fingers, and the ever-popular cheese fries, though they have tried to hit a home run with the health conscious by including grilled fish, pasta, and a subpar apple, blue cheese, and walnut salad, with the inexplicable addition of roasted red peppers. Kids under 10 have their own menu, which includes a drink with their order of chicken tenders, PB&J, hot dog, grilled cheese, pasta, or miniburgers. The same miniburgers, called sliders, are on the appetizer menu in a “cluster of six,” while nachos, called Zone Queso Chips, have bacon on them for an extra-cholesterol kick (as do the aforementioned cheese fries). Desserts are big enough for two or three adults. When the kids are done eating, send them upstairs to play video games, so you can share a peaceful moment together watching bass fishing. This is Vegas—be prepared for the sports souvenir shop right outside the door.

In New York–New York, 3790 Las Vegas Blvd S. ☎ 702/933-3776. www.espnzone.com. Kids’ menu, highchairs, boosters. Main courses \$12–\$26; kids’ menu at lunch and dinner \$5.99. AE, DC, DISC, MC, V. Mon–Thurs 11:30am–11pm; Fri 11:30am–midnight; Sat 11am–midnight; Sun 11am–11pm.

Harley-Davidson Cafe AMERICAN Harley-Davidson motorcycles were once the hog of choice for one-percenters—the outcasts of society, the rebels, the grungy, leather-clad bad asses you wouldn’t want your kids to grow up and be. But now, doctors, lawyers, and other “upstanding” citizens—many of whom spend upwards of \$18,000 for their hog—head on down the highway, riding America’s number-one motorcycle for fun. Let your kids take an up-close gander at the motorcycle memorabilia as they sink into black simulated leather booths and chow down on sloppy Joes, Roadhouse Chicken Wings, and, of course, the Harley Hog sandwich. There are also salads as well as vegetarian fare on the menu, no doubt because the demographics and image of bikers has changed so much during the past 2 decades. But not to give short shrift to Harley-Davidson’s rowdy history, there is a menu of over 20 hard liquor drinks available in souvenir glasses.

3725 Las Vegas Blvd. S. (between Harmon and Tropicana aves.). ☎ 702/740-4555. Highchairs, boosters. Reservations accepted. Main courses under \$10–\$20. AE, DC, DISC, MC, V. Daily 11am–midnight.

P.F. Chang’s China Bistro CHINESE With menu items developed in conjunction with acclaimed chef Barbara Tropp (San Francisco’s China Moon Café and author of *China Moon Cookbook* and *Modern Art of Chinese Cooking*), P.F. Chang’s China Bistro serves a decent selection of favorite Chinese dishes. While you won’t find exotic items such as shark fin or birds nest on the menu, you will get sizable portions of traditional Chinese restaurant items: Mongolian beef, orange-peel chicken, and sweet-and-sour pork, along with egg rolls, Peking duck, noodle dishes (we liked the Singapore street noodles with shrimp and curry, but kids might find its yellow color and spiciness a bit off-putting), cashew chicken, and the signature lettuce wraps. It’s all good, even the non-traditional desserts—Great Wall of Chocolate Cake and the deep-fried banana rolls

with coconut ice cream. The room itself (with replicas of Xian statues—life-size terracotta warriors found in an emperor's gravesite) is lovely.

In the Aladdin/Planet Hollywood Resort & Casino, 3667 Las Vegas Blvd. S. (at Harmon Ave.). ☎ 702/836-0955. Highchairs, boosters. Reservations accepted. Main courses \$8–\$18 (many under \$10), some less at lunch. AE, DC, DISC, MC, V. Sun–Thurs 11:30am–midnight; Fri–Sat 11:30am–1am.

Rainforest Cafe ★ AMERICAN Part of a chain, this ecologically themed restaurant is entirely smoke-free—a rarity in Vegas. Animatronic animals (including a misplaced dinosaur) blink, roar, and twitch their ears and tails as a rainstorm passes overhead. There's a huge saltwater aquarium and a waterfall, and at breakfast, magicians from Houdini's Magic Store wander around performing sleight-of-hand and close-up magic. And yes, there's a souvenir shop with T-shirts, safari clothes, stuffed animals, and coffee mugs. We scored a very cool leopard-spotted onesie jumper from a rack next to a winking gorilla. But back to the food—which is really pretty good; for once, the owners seem to have paid just as much attention to it as to the decor.

In keeping with the tropical theme, the food has exotic names cloaking its mostly kid-friendly ingredients, but the dishes are all described in detail, so you and your family can easily decide more easily. Some items, such as the Rasta Pasta with walnuts, broccoli, and red peppers may be a little too way out for some kids, but there are pizza, Buffalo wings, fried chicken, and pot roast, along with ribs, and large salads for the finicky. The 12-and-under set can choose from the kids' menu, which comes with a soda, milk, or juice. The most awesome kids' meal was Jurassic Chicken Tidbits—dinosaur-shaped deep-fried nuggets—but the Rainforest Rascal burger plate was also a good choice. Vegetarian adults and kids will find something for them on both menus, and the desserts are huge.

In the MGM Grand, 3799 Las Vegas Blvd. S. ☎ 800/929-1111 or 702/891-8580. www.mgmgrand.com. Kids' menu, highchairs, boosters. Reservations accepted. Main courses \$12–\$15; kids' menu \$5.99. AE, DC, DISC, MC, V. Sun–Thurs 8am–11pm; Fri–Sat 8am–midnight.

Wolfgang Puck Cafe ★★ CALIFORNIA This branch of the celebrity-chef's populist chain is bright and lively, featuring the famous multicolored

Moments **Tea for Two**

High tea—with its dainty finger sandwiches, scones thickly slathered with clotted cream, and tiny frosted cakes, not to mention a choice of different teas, served with either milk or lemon—is a lovely and relaxing way to spend an afternoon with your children, especially if they are Anglophiles or prone to throwing tea parties with their dolls and pets. The **Verandah** ★ at the child-loving Four Seasons serves high tea daily from 2 to 5pm, replete with the requisite cucumber and cress sandwiches, scones, and pastries. You might want to pack ladylike hats and gloves and plan to make this a dress-up playtime by inviting any historical personages or invisible princesses and fantasy friends from your child's imagination. And if high tea's not your cup of tea, the Verandah offers children's menus for breakfast, lunch, and a dinner buffet. (In the Four Seasons, 3960 Las Vegas Blvd. S., ☎ 877/632-5000 or 702/632-5000; www.fourseasons.com. Afternoon tea \$23.75 per person. AE, DC, DISC, MC, V.)

mosaics designed by Puck's artistically ambitious wife Barbara Lazaroff and his even more famous huge wood-burning pizza ovens. This is an affordable choice for parents who want to have a gourmet-lite experience with their kids without breaking the bank, especially during happy hour, when appetizers are available at reduced prices. Well, okay, maybe your kids aren't into pesto pizza or goat cheese, but the ravioli is good and the salads are large and fresh, making it a welcome change from the food court, coffee shop, or from buffet fare. Puck's signature Chinese chicken salad is full of crunchy fried wontons and cabbage, and the basic Caesar salad is large enough for two. Another good option for sharing is the trio of spring rolls, featuring chicken, shrimp, and vegetable deep-fried egg rolls with hot mustard and sweet dipping sauces.

In the MGM Grand, 3799 Las Vegas Blvd. S. ☎ 800/929-1111 or 702/895-9653. www.mgmgrand.com. Highchairs, boosters. Reservations not accepted. Main courses \$13–\$29. AE, DC, MC, V. Mon–Fri 11:30am–11:30pm; Sun 11:30am–10pm.

INEXPENSIVE

Calypos DINER/COFFEE SHOP Building your own burger is one of the prime attractions at this cheery coffee shop, which also features salads, including a dessert camouflaging itself amongst the leafy-green offerings: melon balls heaped atop pound cake, served with frozen yogurt. For the adventurous, there's a Mediterranean chopped salad with shrimp and the Thai shrimp satay, but we prefer the classic coffee shop fare such as the burger with barbecue sauce, grilled onions, bacon, and pineapple, followed by a fudge sundae. Your kids will, too.

In the Tropicana Resort & Casino, 3801 Las Vegas Blvd. S. ☎ 702/739-2222. Highchairs. Reservations not accepted. Main courses \$5.95–\$17. AE, MC, V. Daily 24 hr.

In-N-Out Burger ★ *Value* AMERICAN This Southern California classic roadside, family-owned, drive-through burger chain has always made a point of serving fresh, high-quality fast food. Potatoes for the fries are hand cut at each location; the meat is always fresh, not frozen; shakes are made with real ice cream; and all burgers can be customized for your desires. None of the special variations are listed on the menu, but have gained mythic stature amongst those in the know. Try the Animal Style—grilled onions, extra sauce, and pickles—or the protein, which comes wrapped in lettuce with no bun; or the Wish Burger, which has no burger, just cheese, lettuce, and tomatoes. A Flying Dutchman has two slices of cheese and two patties with nothing else; if you just want mustard and ketchup with your meat and cheese, ask for the Old Fashioned. Along with their “secret items,” the chain has a couple other peculiarities: Numbers of certain Bible chapters and verses (Revelation 3:20, John 3:16, Proverbs 3:15, and Nahum 1:7) are printed on the underside of soda cups, malt cups, and burger wrappers, which may be disturbing to some; and no phone numbers are listed for individual locations—they can only be reached through the 800 number. In addition to the Strip-side In-N-Out, you can find this quirky drive-through on the road to Nellis Air Force Base (51 N. Nellis Blvd.), west of the North Strip (2900 W. Sahara Blvd.), and on the east end of town (4705 S. Maryland Pkwy.). 4888 Industrial Rd. (at Tropicana). ☎ 800/786-1000. www.inandout.com. Highchairs, boosters. Reservations not accepted. Main courses \$1.45–\$5.50. Cash only, no credit cards; ATM on-site. All branches Sun–Thurs 10:30am–1am; Fri–Sat 10:30am–1:30am.

La Salsa *Value* MEXICAN This pioneering chain of Mexican fast food/casual dining restaurants created the concept of the salsa bar, where different types of fresh salsas can be self-served onto your freshly made tacos and burritos. La Salsa was also the first fast-food Mexican chain to grill chicken and beef for tacos and

Value **Cheap Eats**

Gone are Vegas's days of **super-cheap buffets**, but there are a few holdouts, places that offer meals for a bit less than the Strip average (though most really cheap dining establishments are in ickyish, smoky, old hotels). Also note that these places cut no discount for children; even kindergartners will pay full price. Nevertheless, if you feel that you *must* experience this vestige of old Las Vegas, try one of the below.

At its two locations, **Arizona Charlie's** buffet, 740 Decatur Blvd. (☎ 702/258-5200), and 4575 Boulder Hwy. (☎ 702/951-9000; www.arizonacharlies.com), offers basic food at cheap prices—breakfast for \$4.99, lunch for \$5.99, and dinner for \$7.99. Children 2 and under eat free. The **Gold Coast** buffet, 4000 W. Flamingo Rd. (☎ 702/367-7111), provides seven serving stations. Breakfast is \$5.45, lunch \$6.95, dinner and Sunday brunch \$10.45, Sunday steak night will set you back \$14.95, and Thursday seafood night is \$14.95. Children 2 and under eat free. **Main Street Station**, 200 Main St. (☎ 702/387-1896; www.mainstreetcasino.com), is 2 blocks from the Fremont Street Experience and offers a buffet with a variety of cuisines. Breakfast is \$5.75, lunch \$7.75, dinner \$10.79. The Tuesday night T-bone special is \$12.98, and Sunday brunch runs \$9.95. Children 2 and under eat free. **The Orleans**, 4500 W. Tropicana Ave. (☎ 702/365-7111; www.orleanscasino.com), also delivers low-price buffets of cuisines of the world. Breakfast is \$5.95, lunch \$6.95, and dinner \$11.95. Children 2 and under eat free.

Hot dog lovers should check out **Westward Ho Hotel & Casino**, 2900 Las Vegas Blvd. S. (☎ 702/731-2900; www.westwardho.com), which offers the Mega-Dog, a huge half pound of processed meat for a mere

is credited with popularizing soft tacos, *carne asada* (grilled steak), and black beans, all of which were quite an innovation when the chain launched more than 20 years ago. Its Vegas locations mean that vegans can eat vegetable, rice, and lard-free bean burritos or tacos, and that no one has to worry about the food being too spicy, because you can choose your salsas, all of which are rated by heat. An order of tacos comes two to a plate, burritos are large, and the chips good and fresh. All food can be custom-ordered—we overheard one slinky teen asking for a rice, tomato, and lettuce taco. Whatever! Along with this branch, you can find this popular taco stand at the Aladdin/Planet Hollywood Desert Passage Shops (3663 Las Vegas Blvd. S.; ☎ 702/892-0645), Caesars Palace (3570 Las Vegas Blvd. S.; ☎ 702/735-8226), and at the Neonopolis downtown (450 Fremont St.; ☎ 702/384-1720).

In the Luxor Las Vegas, 3900 Las Vegas Blvd. S. ☎ 702/739-1776. www.luxor.com. Reservations not accepted. Main courses \$3–\$9. AE, DC, DISC, MC, V. All branches open daily 11:30am–10pm.

Legends Deli DELI/DINER/COFFEE SHOP After a tour of the Casino Legends Hall of Fame (p. 170) next door, fans of Elvis—or kids who just like trying food they may not get at home—will want to sample the King's favorite, a peanut butter, jelly, and banana sandwich—fried, of course. It's very good in a

\$1.49. At the **Gold Coast Casino**, 3959 Las Vegas Blvd. S. (☎ 702/367-7111; www.goldcoast.com), a dog from the cart near the sports bar is 75¢. **Slots A Fun Casino**, 2890 Las Vegas Blvd. S. (☎ 702/734-0410; www.casinocity.com), has a much-lauded hot dog, which made it into a PBS special on the best hot dogs in all of the United States (though some people we know don't think they're anything particularly special!). These casinos allow children, accompanied by their parents, to go to the snack bars.

Beef eaters can find a \$1.99 burger at **Key Largo**, 377 E. Flamingo Rd. (☎ 702/733-7777; www.keylargocasino.com), available 24 hours a day. A complete sirloin steak dinner for \$4.95 is served day and night at nearby **Ellis Island** (☎ 702/733-8901; www.super8lasvegas.com). And a \$7.77 steak and shrimp dinner can be had 24/7 at the Hard Rock's **Mr. Lucky's** coffee shop (☎ 702/693-5000; www.hardrockhotel.com).

You can also save big at hotel food courts (with McDonald's, Nathan's, and more adventurous fare), which offer inexpensive alternatives to buffet or restaurant breakfasts. MGM Grand, Monte Carlo, and The Venetian have particularly good food courts with lots of interesting choices. You can save big bucks at breakfast, and the kids will be happy with familiar choices. On the other hand, buffets can be good value at lunch or dinner for kids under 10 because of the desserts—they're part of the buffet and you can eat as much as your stomach (or parent!) allows. Note also that children under 10 are charged half price at many Strip hotel buffets.

really decadent, trailer-park way. Other sandwiches—the main food item served here—include hot dogs, Philly cheese steak, tuna salad, plus a basic PB&J, without the added Elvisian touches. Though it's not listed on the hotel's website, you can find this fun snack spot, and the museum, near the sports bar.

In the Tropicana Resort & Casino, 3801 Las Vegas Blvd. S. (☎ 702/739-2222. www.tropicanalv.com. High-chairs. Reservations not accepted. Main courses \$5–\$8. AE, MC, V. Daily 9am–9pm.

Monte Carlo Pub & Brewery ★★★ *Value* AMERICAN Huge, loud, and fun, this brewpub features pizzas, burgers, and salads, along with a half-dozen highly recommended local beers. TVs are tuned to different stations, so guests can watch (forget about hearing) sports, news, and other programs. Exposed bricks, copper tubing, and brew vats add to the casual and lively decor. Kids are welcome until 9pm, when live music begins. We really liked the barbecued chicken pizza, house salad, juicy cheddar burger, and the jalapeño poppers that literally popped with flavor. Pass on the Buffalo wings, which came soaked in a thin, unpleasant, vinegary pepper sauce. The nachos are large enough for a family of four, plus Spot the dog. Did we mention chicken fingers? Yum! There's ice cream, cheesecake, and a huge chocolate brownie smothered in ice cream and fudge sauce for dessert. This informal, reasonably priced hotel-dining barn is a

Las Vegas's Chinatown

Las Vegas's Chinatown (4255 Spring Rd.; www.lvchinatown.com) is an under-10-minute drive from Treasure Island, but almost a world away, despite its strip-mall atmosphere. Along with stores carrying a variety of exotic goods, there are over half-a-dozen family-friendly restaurants serving food from the Far East. **Pho** (☎ 702/227-8618), a Vietnamese soup shop named for the soup itself, serves a big hot-pot with raw beef (it cooks instantly in the hot broth), bean sprouts, leaves, and lime, along with a regular menu of Vietnamese dishes like spring rolls wrapped in a delicate rice paper and stuffed with shrimp, noodles, and herbs. **Dragon Sushi** (☎ 702/889-4336) offers sushi as well as basic Japanese foods.

Both **168 Shanghai** (★ (☎ 702/889-8700) and **Harbor Palace** (☎ 702/253-1688) serve dim sum from the traditional metal carts that are pushed through the restaurant, stopping at each table. Your waitress will lift up each dish, showing you the contents, which can range from the not-for-the-squeamish (chicken feet) to the most sedate and succulent items such as *shu mai*—thin-skinned dumplings filled with shrimp—or fluffy *cha su bao*, the Chinese barbecued-pork sandwich. Each diner is given a small dish of mustard and hot sauce for dipping; the addition of soy sauce is at your discretion. The dim sum dishes for vegetarians are meager (Chinese broccoli, no oyster sauce, please), but the regular menu offers some options.

great change of pace from buffets and coffee shops with enough choices on the menu for everyone. We loved it, and so did the other families scattered about.

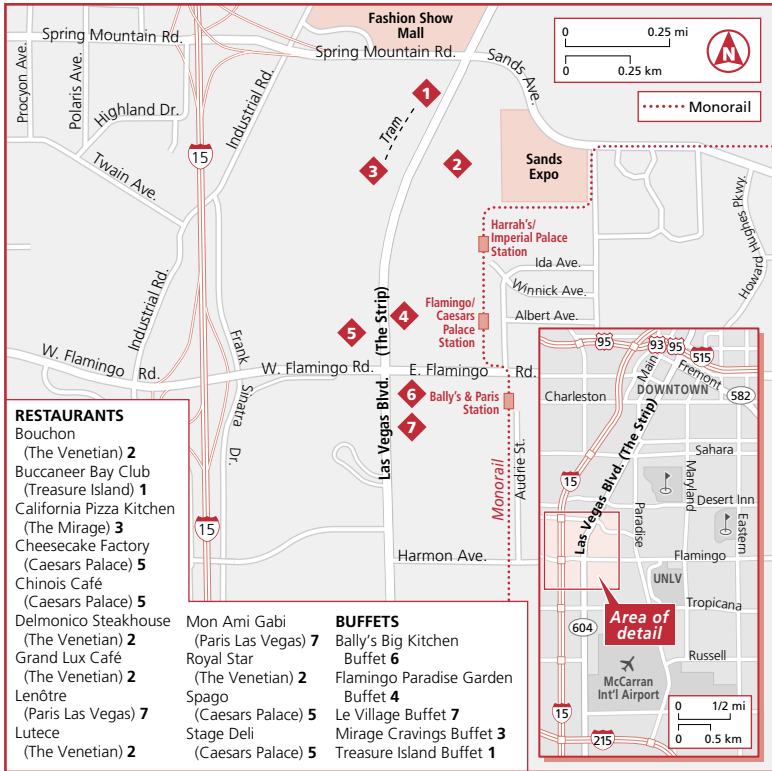
In the Monte Carlo Resort & Casino, 3770 Las Vegas Blvd. S. (between Flamingo Rd. and Tropicana Ave.). ☎ 702/730-7777. www.monte-carlo.com. Highchairs, boosters. Reservations not accepted. Main courses \$7–\$18 (most under \$10). AE, DC, DISC, MC, V. Sun–Thurs 11am–3am; Fri–Sat 11am–4am.

4 Center Strip

VERY EXPENSIVE

Buccaneer Bay Club (★ *Moments* AMERICAN) You'll feel like you're dining in a pirate's lair in this elegant room decorated with swords, blunderbusses, and conquistadors' helmets. Treasure chests spill their bounty from nooks and crannies, and the many windows, albeit small, overlook the pirate battle that rages every hour and a half in the Sirens Cove lagoon below. The wait staff will alert you when the battle is on and kindly holds your order until the fracas is over. One of the best-kept secrets on the Strip, this restaurant serves meat, fowl, and seafood with a few surprises—like spice-rubbed quail and grilled prime rib of buffalo—along with the standard items, including hot and cold appetizers. If your child has an urge to try escargot, indulge him or her here—the garlicky morsels are baked in brioche, emerging tender and succulent. Portions, like those in almost every Vegas restaurant, are large and could overwhelm a child. You may want to stick to ordering appetizers and dessert while watching the pirate battle. And why not, when the final course includes warm Valrona chocolate cake, and delicate, perfect soufflés. A fancy, dress-up place to bring children

Center Strip Dining



older than 5 for a special occasion, Buccaneer Bay may set you back a few doubloons, but the view and the food make it worthwhile.

In Treasure Island, 3300 Las Vegas Blvd. S. ☎ **877/793-7111** or 702/894-7223. Boosters. Reservations recommended. Main courses \$20–\$35. AE, DC, DISC, MC, V. Wed–Sun 5–11pm. Children 5 and older only.

Delmonico Steakhouse ★★ SOUTHERN/CAJUN/CREOLE You may want to save dinner here for the adults and bring your Emeril-adoring offspring for lunch, because the food at Delmonico is very adult, as are the prices. Lunchtime features a juicy burger with bacon, Swiss cheese, caramelized onions, and truffle emulsion. The shredded barbecue-pork sandwich with A.O.K. sauce is the most upscale barbecue food ever. For good measure, throw in some truffle Parmesan potato chips or smashed potatoes, and your child won't mind foregoing dinner. Appetizers—including the barbecue shrimp in tangy sauce with a rosemary biscuit and the creamy salmon cheesecake—are served at both lunch and dinner, as are soups and salads. A true Emerilphile should go for the gumbo, and the kid-pleasing French onion soup comes with an English muffin smothered in Swiss cheese. Desserts, especially the flourless chocolate-peanut butter cake with peanut butter mousse, fudge sauce, and toasted peanuts, are rich, flavorful, luxurious, and satisfying.

In The Venetian, 3355 Las Vegas Blvd. S. ☎ **702/414-3737**. www.emerils.com. Highchairs, boosters. Reservations strongly recommended for dinner. Lunch \$11–\$39; dinner \$25–\$44. AE, DC, DISC, MC, V. Daily 11:30am–2pm; Sun–Thurs 5:30–10:30pm; Fri–Sat 5:30–11pm.

Mon Ami Gabi ★★ *Moments* FRENCH Tile floors and dark wood booths enhance the feeling of dining in a Parisian bistro, circa 1909, and the menu is traditional French grill food, such as steaks, soups, and salads, served in an elegant and charming atmosphere. Come early and make sure to ask for patio seating, where you are slightly elevated above the Strip and can watch the passersby. While there is no children's menu, young ones will find a variety of soups, salads, crepes, quiches, omelets, and sandwiches at lunch; at dinner, more adult food comes into play, though soups and sides can certainly fill young one's tummies. At both, guests are presented with a baguette of freshly baked bread upon being seated, and our waiter steadily brought us more as needed.

The portions are massive, even by Vegas standards, so once again, sharing is a wise option. We especially liked the pepper steak and the roasted duck, along with the endive and the frisee salads. Desserts, naturally, are big enough for four. Even though the menu has less for children at dinner, nighttime on the Strip patio offers a wonderful view of the water ballet across the street at the Bellagio. Every 15 minutes, the fountains dance and cascade in time to classical and pop music as you savor your fine meal, making this a romantic spot for couples, but without the formality of other adult restaurants.

In Paris Las Vegas, 3655 Las Vegas Blvd. S. ☎ 702/944-4224. www.monamigabi.com. Highchairs, boosters. Reservations recommended, though you cannot specifically reserve a table on the patio. Lunch \$9.95-\$27; dinner \$26-\$49. AE, DC, DISC, MC, V. Lunch Mon-Fri 11:30am-3:30pm, Sat-Sun 11am-3:30pm; dinner Mon-Fri 5-11pm; Sat-Sun 5pm-midnight.

Spago ★★ *Spago for kids?* CALIFORNIA Sure, why not treat them, if you think they'd enjoy beets layered with goat cheese, crispy Asian duck, or any other of Wolfgang Puck's signature dishes? If you're not ready to commit to the more expensive indoor restaurants (reservations, please), grab a seat at the less formal "outdoor" cafe overlooking the Forum Shops and order up the Jewish pizza. (Yes, that's its creator's designation.) You'll have to ask for it by name, because this dish—crème fraîche and salmon on a thin, wood-fired pizza crust—is not on the menu. Puck's signature Chinois chicken salad can be found here (as well as at Wolfgang Puck Cafe at the MGM Grand and, of course, Chinois, also at Caesars), but its omnipresence in Vegas doesn't detract from its wonderfulness—soy mustard dressing, crisp wontons, and lettuces tossed with roasted chicken. For the less adventurous, there's meatloaf, pasta, and fish, all treated with herbs and seasonings in a way that will make you rethink food. The desserts, including homemade sorbets and the brownie sundae, are luxurious. If you think that the prices are more than you'd like to spend on the kids, then consider getting a sitter or ordering a pay-per-view movie for them and treating yourselves to this gourmet experience.

In Caesars Palace, 3570 Las Vegas Blvd. S. ☎ 702/369-6300. Highchairs, boosters. Reservations recommended for the dining room; not accepted at the cafe. Dining room main courses \$25-\$42; cafe main courses \$16-\$27. AE, DC, DISC, MC, V. Dining room Sun-Thurs 5:30-10pm, Fri-Sat 5:30-11pm; cafe Sun-Thurs 11am-11pm, Fri-Sat 11am-midnight.

Tips Call in Advance

When making reservations, reserve the highchairs and booster seats you'll need, making it easier for the staff to accommodate you; some restaurants have limited numbers.

Sweets for the Sweet

Traditional gelato is a low-fat, low-sugar version of ice cream, made without eggs, and whipped to a dense, rich texture. Gelato Las Vegas-style takes the health kick a bit further; it's made without any milk products at all, so that lactose-intolerant individuals and vegans can enjoy a creamy, smooth frozen dessert. The base of this miracle dessert is vegetable oils and cellulose, a plant fiber: Think tofu, in a good way; in a very, very good way—whipped, sweetened, and fabulously flavored. Some flavors are also made sugar free, using Splenda, maltose, or aspartame—ask your server.

At The Venetian, **Cocolini Gelato** (3555 Las Vegas Blvd. S.; ☎ 888/283-6423 or 702/414-1000) scoops up brilliant, surreally colored gelatos and sorbets (made out of fruit juices) from their food court stand that also serves cappuccinos and Krispy Kreme Doughnuts. They are open from 11am to 11pm, daily. **Olio Gelato** ⚡, open Sunday through Thursday from 11am to 10pm, and Fridays and Saturdays from 11am to 11pm, in the MGM Grand (3799 Las Vegas Blvd. S.; ☎ 800/929-1111 or 702/891-7777), takes the frozen concept to its most Vegas extreme—beautiful women in space-age, silver minidresses loll about in front of a wall of gelato and sorbet; each drawer is a freezer displaying a round photo of the flavor therein. Both the pseudo-Barbarellas and their far less flashier counterparts at Cocolini Gelato will happily supply you with sample after sample of the over 30 flavors (make sure to tip) until you come to a decision. (They stock almost the same choices.) We like *baci* (hazelnuts in a chocolate base), the summery peach, and tart green apple sorbets, but the espresso and the vanilla bean gelatos are also favorites. What the heck, there's half the calories in this stuff than in regular ice cream—get two scoops.

EXPENSIVE

Royal Star ⚡ CHINESE This gem is hidden down a hallway at The Venetian; if you want a fine, authentic Chinese seafood meal, this is the place to search out. The food is fresh, clean, and tasty, with shrimp, crabs, and lobster plucked live from tanks and cooked to order. Seafood lovers should try the lettuce cups—sautéed fresh seafood served in leaves of lettuce and a plum sauce. Children will be happy with the crispy shrimp rolls, Peking duck, and fried rice. Vegetarians will have plenty to choose from including tofu dishes, both mild and spicy. Especially tasty is the Ivory Jade Buddha—spinach and tofu poached in vegetable broth. Portions from the main menu are large enough for a family to share. The dim sum here makes for an excellent snack, but be prepared—a quick afternoon nosh could set you back upward of \$20, per person, in no time.

In The Venetian, 3555 Las Vegas Blvd. S. ☎ 702/414-1888. www.venetian.com/dining. Highchairs, boosters. Reservations recommended for dinner. Main courses \$10–\$28; lunch dim sum \$4 and up per order. AE, DC, DISC, MC, V. Daily 11am–3pm and 5–11pm.

MODERATE

Cheesecake Factory ⚡ AMERICAN Be prepared, the portions are huge here—even the lunch-sized portions of pasta and salads are too much for most

The Kult of Krispy Kreme

Part of Krispy Kreme's original attraction was its elusiveness. For decades, these doughnuts were legendary across the United States for their sweet coating and crisp, golden crust that gave away into the fluffy, but not too yeasty, interior. Visitors to the South, the only region in the United States where Krispy Kremes were sold, were urged by friends and family to bring back a box, usually of the Original Glazed doughnuts, as a delicious souvenir.

But by 1996, Krispy Kreme had migrated to New York City, in 1999 it arrived in California, and today there's at least one Krispy Kreme shop in almost every state. So elusiveness may no longer be the magnet, but you'll still see lines of people waiting for their dozen hot and fresh treats no matter which branch you head to.

Why? Aside from the great taste, another part of Krispy Kreme's attraction is the immediacy of a sinfully indulgent (and fresh!) experience. Each store that makes the doughnuts cooks two runs a day, one in the morning and one in the late afternoon. You really, really want to be there then to grab a hot, fresh Original Glazed right off the rack and feel it melt in your mouth. Luckily, Las Vegas, a city known for allowing—nay, encouraging—decadent behavior, has plenty of Krispy Kreme outlets to satisfy your cravings: **The Venetian**, 3355 Las Vegas Blvd. S. (☎ 702/414-4308) in the food court, open 7am until midnight; **Treasure Island**, 3300 Las Vegas Blvd. S. (☎ 702/894-7223), **Circus Circus**, 2880 Las Vegas Blvd. S. (☎ 702/733-9944); and **Fitzgeralds**, 301 Fremont St. (☎ 702/366-0150).

True Krispy Kreme connoisseurs head for the **Excalibur**, 3850 Las Vegas Blvd. S. (☎ 702/736-5235), where the shop is open 24 hours a day, and doughnuts are made from 6 to 11am and again from 6 to 10pm. The real thrill about the Excalibur's Krispy Kreme, located on the second floor of the hotel, is that you can stand slack jawed in anticipation in front of a glass wall, watching the raw doughnuts flip into the hot grease then flip back out cooked and golden onto the tray where they are drenched with a warm, damp sugary coating before arriving in the cases for your buying and eating pleasure.

adults, and if you have guilt issues about leaving food on your plate, you may want to eat elsewhere. Their slogan is NO ONE GOES HOME HUNGRY FROM HERE, and they're right. Most people go home overstuffed. With more than 200 items on the menu (well, that includes desserts, too), everyone should find something pleasing in this faux-bistro-styled restaurant. The food is dependable, especially if you stick to the more basic items, though maybe you think avocado-stuffed, deep-fried egg rolls are a good idea. We preferred the standard burger, the Santa Fe salad, and the tacos to the more highfalutin attempts (miso-glazed salmon, for instance). The room is loud, loud, loud, so kids aren't frowned upon in the least, though you won't find an actual children's menu. There are also dozens of flavors of cheesecake for dessert; being purists, we opted for the basic plain and loved it.

In Caesars Palace, 3570 Las Vegas Blvd. S. ☎ 702/792-6888. www.cheesecake-factory.net or www.caesars.com/caesars/lasvegas. Highchairs, boosters. Reservations accepted. Main courses \$10–\$20. AE, DC, DISC, MC, V. Mon–Thurs 11:10am–11:30pm; Fri–Sat 11:10am–12:30am; Sun 10:10am–11:30pm.

Chinois Café ★★ (Value) ASIAN Once he conquered Italian food and created gourmet pizza, Wolfgang Puck, like Caesar, did not rest on his laurels; he forayed into the realm of Chinese cooking; blended it with French, and Chinois was born. This outpost of Puck's famous Santa Monica eatery is divided into a pricey downstairs restaurant and a more playful, less expensive cafe upstairs, which is where we suggest you and your family eat. We like the Mongolian lamb chops, pink inside, crusted with herbs on the outside, the duck with plum sauce served with ginger and scallion pancakes, and the baby pork ribs in a sweet, tangy sauce, all served family style for sharing. The vegetable fried rice is light and fluffy, probably the best we've ever had, and the garlic tofu is deeply satisfying. The yummy sushi selection is very extensive.

In the Forum Shops at Caesars Palace, 3570 Las Vegas Blvd. S. ☎ 702/737-9700. www.wolfgangpuck.com. Highchairs, boosters. Reservations recommended. Main courses \$9–\$32. AE, MC, V. Daily 11am–9pm.

Grand Lux Café ★ INTERNATIONAL The Cheesecake Factory's not-so-little sister joins the international set, with an equally large menu of gargantuan dishes served 24 hours a day, every day. Art Nouveau styling gives the Grand Lux the feel of a Viennese cafe circa 1900, but the choices scream, "Welcome to the 21st century!" Asian nachos—fried wonton skins topped with peanut sauce, chicken, wasabi, and cheese—stand out as an egregious example of a food consultant run amok, as do the coconut–macadamia nut–crusted chicken skewers and the Santa Fe roll—sort of a Southwestern egg roll meets deep-fried burrito concept. Ugh. There's also a caramel-coated, fried chicken claiming Thai flavors (garlic and ginger), which just screams insulin and cholesterol overload. However, the Vietnamese summer roll, which is one of the few relatively greaseless appetizers, is good, as are the salads, many of which are carried over from the Cheesecake Factory. We liked that the waiter and the kitchen were able to handle a complex variation of Madeira chicken for our fussy eater who wanted no cheese, no mushrooms, no asparagus, and no sauce, and got exactly what he ordered—a plain chicken breast with plain mashed potatoes. Vegetarians will find a decent selection, plus sides (mashed sweet potatoes—yum). Desserts are big enough for three adults; we appreciated the fresh baked chocolate chip cookies, a whole dozen of them; they were simple and are probably the best item on the menu. There's a kid-size breakfast available, and if you ask your server, she or he may be able to work with you on a lunch or dinnertime meal customized for your kid.

In The Venetian, 3355 Las Vegas Blvd. S. ☎ 888/2-VENICE or 702/414-1000. www.venetian.com. Highchairs. Reservations accepted. Main courses \$9–\$26 (most under \$15). AE, DC, DISC, MC, V. Daily 24 hr.

Tips Chillin' Out

If your hotel does not provide a fridge in your room, inquire about renting one. The cost runs about \$10–\$15 a day for a small icebox. Because cold bottled water costs \$2 at hotel convenience stores, you could easily save the rental charge by buying water, juice, and sodas outside the hotel and chilling them in your room. Plus, you'll have a place to stash leftovers for a quick breakfast—cold chow mein, anyone?

Stage Deli ★ *Finds* DELI You'd think a place with this many food items, at these reasonable prices, would be jammed, but it's not—especially at breakfast, when you can find a huge variety of morning foods at reasonable prices, making this a welcome option for those staying here and nearby at The Mirage and Treasure Island. The atmosphere is very New York. Kids will love the faux-graffitied walls and the plates of pickles served on every table. Those pickles are flown in daily from New York, along with bagels, lox, spicy mustard, and the bread for the Stage's famous 5-inch-high stacked sandwiches. The fountain selection features classics like egg creams, shakes, and malts. For dessert, try the chocolate rugelach or the New York cheesecake.

In Caesars Palace, 3570 Las Vegas Blvd. S. ☎ 702/893-4045. www.arkrestaurants.com or www.caesars.com/caesars/lasvegas. Highchairs, boosters. Reservations accepted for large parties only. Main courses \$10–\$14.50; sandwiches \$6–\$14. AE, DC, DISC, MC, V. Sun–Thurs 7:30am–11pm; Fri–Sat 7:30am–midnight.

INEXPENSIVE

California Pizza Kitchen CALIFORNIA Bright, light, and loud, this chain caused a sensation when it opened over 20 years ago—finally, gourmet food mainstreamed out of chic celebrity chefs' open kitchens and into the malls, eventually landing in the freezer section of your local supermarket. Here is a plethora of pizza—Thai pizza, Peking duck pizza, barbecued chicken pizza, pizza with odd sauces, tandoori chicken, stinky cheese, peanuts, potatoes, and just to keep the traditionalists at bay, pepperoni. All are good, depending on where your taste lies. The basic five-cheese is always going to make someone happy; you can order cheeseless if that's your choice, and should you prefer salads to slices, they have those too. We like the Southwestern-style salad with corn, beans, and chicken. It's a chain, so it's reliable. It's full of families (there's even a special kids section on the chain's website at www.cpk.com/cpkids), so yours is welcome. The California pizzas and pastas are large enough to share between two adults, as are the Neapolitan pizzas with thin crusts and more traditional toppings; salads come in (large) half and (even larger) full portions. The kids' menu features kid-sized pasta, salads, and a variety of pizzas, including the barbecue chicken pizza; all kids' meals come with a drink.

In The Mirage, 3400 Las Vegas Blvd. S. ☎ 702/791-7223. www.cpk.com. Kids' menu, highchairs, boosters. Main courses \$7–\$18; kids' menu \$4.99. AE, DC, DISC, MC, V. Sun–Thurs 11am–midnight; Fri–Sat 11am–2am.

Lenôte ★★ ★ *Finds* DESSERTS Oooo-la-la. Desserts made the Parisian way—delicious and decadent. Please thank Paris Las Vegas for bringing you this branch of the famous French cafe/shop (run by world-renowned pastry chef Gaston Lenôte), which also makes smooth, rich chocolate candies and breakfast pastries. Try their most popular dessert: chocolate mousse surrounding pistachio cream filling dubbed the Millennium—though they might want to rethink that name. If you feel that fruit might be a more salubrious sweet, the charlotte features strawberries, along with vanilla custard supported by a ladyfinger crust. There's also Tarte Tatin (a caramelized apple tart) and other seasonal fruit tarts, plus heaps of chocolatey goodness. You can start your morning at Lenôte in a more sensible fashion, with a cheese croissant, baguette, or apple turnover; the fresh desserts get loaded into the cases around 9:30am.

In Paris Las Vegas, 3655 Las Vegas Blvd. S. ☎ 702/946-7000. www.paris-lv.com. Reservations not accepted. Pastries \$3–\$7. AE, DC, DISC, MC, V. Daily 7am–11pm.

5 North Strip

INEXPENSIVE

Capriotti's ★ *Value* SANDWICHES A favorite with locals, Capriotti's certainly builds the best and most eclectic selection of sandwiches on the Strip, and at the best prices. Along with traditional Italian subs, cheese steaks, and hot-sausage sandwiches, you'll find veggie burgers and a tofu "turkey" sub. Try the much-loved Bobbie (real turkey, cranberry sauce, and dressing) or any of the other of Cap's specials. Keep in mind that these sandwiches are very large; the so-called "small" is 9 inches long, while the large tops out at almost 20 inches. If you're planning a side trip or picnic, this is where you should pick up your victuals. **Note:** There are several branches of this restaurant scattered around town, though this one is our favorite; check the website for other locations.

322 W. Sahara Ave. ☎ 702/474-0229. www.capriottis.com. Reservations not accepted. Sandwiches \$3–\$12. AE, DC, DISC, MC, V. Mon–Sat 10am–7pm; Sun 10am–5pm.

NASCAR Cafe AMERICAN Concept over content here—this is all-American food, with a slight Southern twist; after all, NASCAR got its start in the South, back in the days of moonshining, when bootleggers would build supercharged stock cars to outrun the revenuers. The food here is not bad, just not great, but the atmosphere makes up for it—race memorabilia festoons the walls and NASCAR races play on video screens. Race fans will love to look at all the photos, autographed items, and car parts while downing burgers and ribs—check out Carzilla, the largest NASCAR ever built, which serves as the bar downstairs. If you don't know Dale, Jr., from Michael Schumacher, or the Daytona 500 from the Monaco Grand Prix, you're better off elsewhere.

In the Sahara, 2535 Las Vegas Blvd. S. ☎ 702/734-7223. www.saharavegas.com. Highchairs, boosters. Reservations not accepted. Main courses \$7–\$18. AE, DC, DISC, MC, V. Sun–Thurs 11:30am–9pm; Fri–Sat 11am–10pm.

Pink Pony ★ DINER/COFFEE SHOP Kid friendly is the operative theme at this coffee shop, where your children will get crayons and a circus placemat to color. The striped walls and circus paintings will delight, as will the prices. The food is fine for kids and for those who have grown tired of standing in lines and want a simple meal.

In Circus Circus, 2880 Las Vegas Blvd. S. ☎ 877/224-7287 or 702/734-0410. www.circuscircus.com. Kids' menu, highchairs, boosters. Main courses \$6–\$15; kids' menu \$3–\$6. AE, DC, DISC, MC, V. Daily 24 hr.

Stivali ★ ITALIAN Locals love Stivali, and for good reason. This family-oriented Italian restaurant makes it easy for parents with half orders of pasta, full orders, and the mind-numbing all-you-can-eat pasta dinner. Parties of four can share multiple entrees, allowing everyone to pick and choose something that will satisfy their taste buds. The food is good Italian fare with some unexpected finds such as *osso buco*. Appetizers include *bruschetta*, calamari, and mozzarella marinara. There's a good selection of salads and an overwhelming amount of main courses, ranging from pasta and pizza to veal piccata. Entrees come with a dauntingly "endless" soup or salad starter, plus a side dish of pasta. The room is warm and cozy.

In Circus Circus, 2880 Las Vegas Blvd. S. ☎ 877/224-7287 or 702/734-0410. www.circuscircus.com. Highchairs, boosters. Main courses \$6.95–\$21. Children under 10 eat free with paying adult 5–7pm daily. AE, DC, DISC, MC, V. Wed–Fri and Sun 5–10pm; Sat 5–11pm.

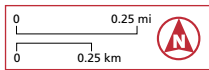
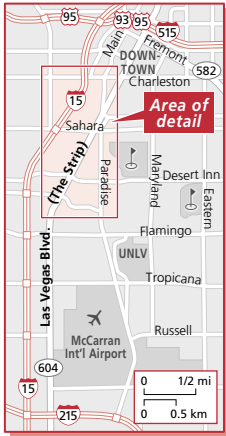
North Strip Dining

RESTAURANTS

- Capriotti's 3
- Hamada (Stratosphere) 2
- NASCAR Café (The Sahara) 4
- Pink Pony (Circus Circus) 5
- Stivali (Circus Circus) 5
- Tiffany's Cafe at
White Cross Drugs 1

BUFFET

- Circus Circus Buffet 5



Tiffany's Cafe at White Cross Drugs ★ DINER/COFFEE SHOP Just a close walk from the Stratosphere, this is a real, old-fashioned coffee shop/diner that's been in business for over 60 years. Open 24 hours, it's located inside a pharmacy, so picturesque it isn't. Take your kids here, pull up to the fountain, and order thick creamy shakes (the best in Vegas), ½-pound burgers, slices of pie, or meatloaf, so they can see what all the other retro diners are merely *trying* to be. The food is good, plus, it's a bargain. **Note:** The neighborhood here remains stubbornly rough in appearance, and that can be a turnoff. Keep alert if you come here at night.

In White Cross Drugs, 1700 Las Vegas Blvd. S. ☎ 702/382-1733. 1 highchair. Reservations not accepted. Main courses \$3–\$9. No credit cards. Daily 24 hr.

6 East of the Strip

VERY EXPENSIVE

Nobu ★★★ JAPANESE If you want to experience a modern gourmet Japanese restaurant, this is the place, but if dragon rolls and volcanoes are more your sushi speed, go elsewhere. Nobuyuki Matsuhisa is the reigning king of modern Japanese cooking, whose acclaimed restaurants—Nobu, Ubon (Nobu backwards), and Matsuhisa—serve both the raw and the cooked in a delicate fusion of Japanese, Peruvian, and French cuisine. The Nobus in New York, Malibu, Miami, and London are very, very good restaurants, and, luckily, the landlocked Las Vegas version lives up to its heritage. Leave behind your expectations of standard Japanese cuisine when you enter this beautiful room, with its black-rock sculpture and bamboo walls. This is sushi supreme (the fish is flown in daily from Tokyo), and you'll want to taste the yellowtail with jalapeño, the tuna sashimi salad with ponzo dressing, and Kobe beef *carpaccio*, along with the changing *omatase* (chef's taste) dinners, which can feature items like seared Kobe with foie gras or seared salmon in a delicate sauce. Well-behaved children are welcome (there is chicken teriyaki on the menu for the fussy eater), but you may want to get a sitter, allowing you to savor this restaurant as a romantic, gourmet getaway.

In the Hard Rock Hotel, 4455 Paradise Rd. ☎ 702/693-5090. www.hardrockhotel.com. Highchairs. Reservations suggested. Main courses \$20–\$50; sushi \$5 and up per order. AE, DC, DISC, MC, V. Daily 6–11pm.

INEXPENSIVE

Hard Rock Cafe AMERICAN Give this place the dubious respect it deserves; the Hard Rock was the progenitor of the theme restaurant as we know it today. Full of rock souvenirs like scarves, jackets, guitars, hats, and platinum records from bona fide superstars as well as those who made the grade if only for a moment, the Hard Rock serves decent burgers, good salads, and huge desserts, along with loud music and a party atmosphere. If your kids love rock music, they'll love this place. You, on the other hand, may not.

In the Hard Rock Hotel, 4455 Paradise Rd. ☎ 800/473-7625 or 702/733-8400. www.hardrockhotel.com. Kids' menu, highchairs, boosters. Main courses \$8–\$18; kids' menu \$6.95. AE, DC, DISC, MC, V. Sun–Thurs 11am–11pm; Fri–Sat 11am–midnight.

Lotus of Siam ★★★ Value THAI There's virtually nowhere on the Strip to get Thai food, so a visit to Lotus of Siam is worth the cab fare for a *prik king* (a seasoned curry with green beans) fix. When *Gourmet* magazine's Jonathan

Fun Fact Did You Know?

Celebrity watchers know that Nobuyuki Matsuhisa counts many stars as guests at his restaurants, some of whom are occasionally spotted dining at Nobu in Las Vegas, and that actor Robert DeNiro is an investor. Fans of the Iron Chef cooking show will also recognize the name Nobu—New York's Nobu restaurant is where Japanese Iron Chef Masaharu Morimoto worked as executive chef—when not performing as the Iron Chef in Kitchen Stadium—until he opened his own eponymous restaurant, Morimoto, in Philadelphia in 2002. At Nobu, he carried on and advanced founder Matsuhisa's vision, creating some of the signature dishes for the Nobu restaurants worldwide.

Commercial Center

The appropriately named Commercial Center at 953 E. Sahara Ave., just west of Maryland Parkway, features numerous authentic Korean and Thai restaurants, along with the plainly, but perfectly, named Asian Market, which is full of unique delicacies like *poki-poki*—thin cookies rolled around a sweet filling, then dipped in frosting.

Gold declared this small Thai restaurant (in a giant shopping center loaded with other Asian eateries) the best Thai restaurant in America, some locals were stunned, while others crowed rapturously that they'd known it all along. Luckily, Lotus of Siam has pretty much ignored the hype and hoopla—with the exception of reprinting reviews and posting them on their walls—and instead has stayed focused on its cooking. The lunch buffet at \$6.99 is one of the best around, with more than a dozen dishes, including fried spring rolls and garlicky chicken wings, two soups, salad, vegetarian specialties (we loved the glass noodles with tofu and mushrooms), pad Thai, and several curries (which were warm and flavorful with spices, but not hot at all). Desserts included sliced fruits and delicious deep-fried banana rolls. If you'd like to order off the menu, you can adjust the spiciness to your comfort level, but be prepared, the higher range of hotness is truly, tearfully painful.

953 E. Sahara Ave. #A-5. ☎ 702/735-3033. Highchairs, boosters. Reservations strongly suggested for dinner. Lunch buffet \$6.99; other dishes \$5–\$15. AE, MC, V. Daily 11:30am–2:30pm and 5–9:30pm.

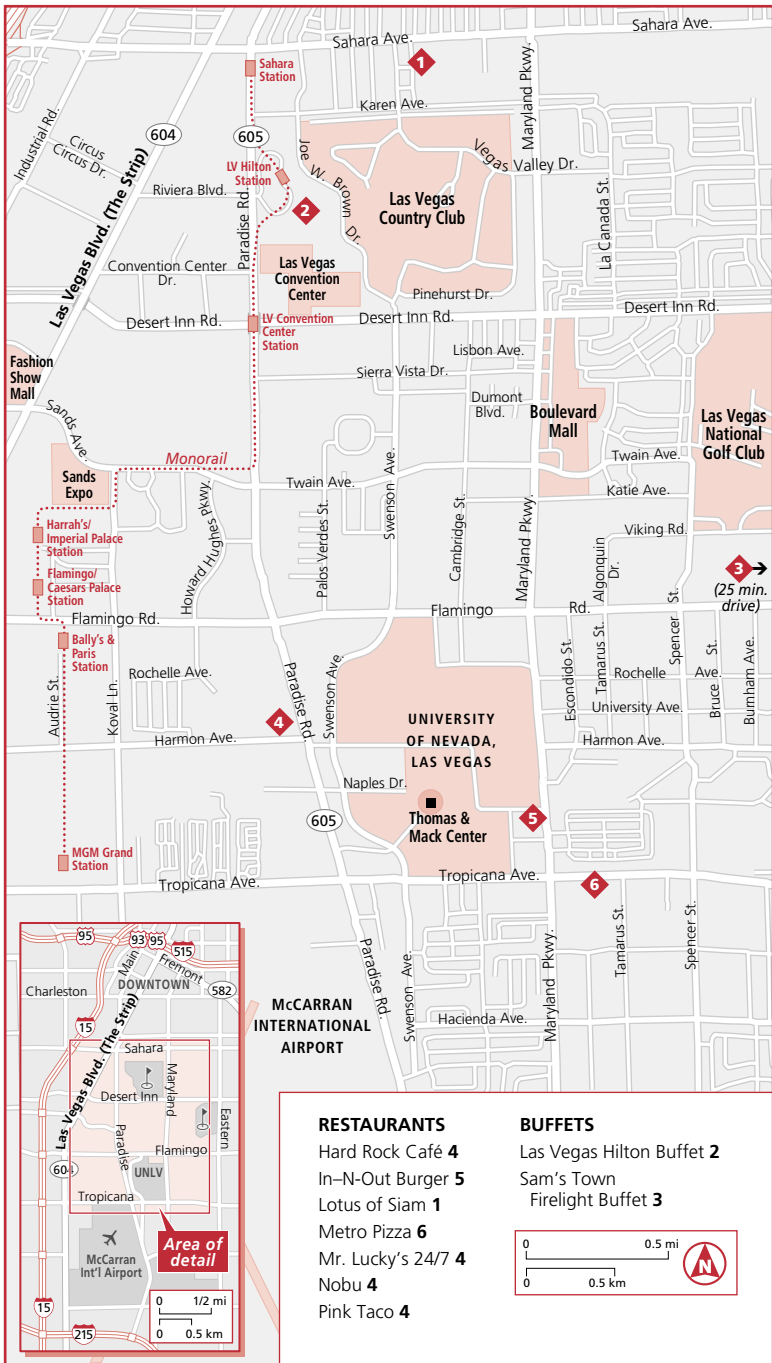
Metro Pizza ★ ITALIAN Consistently voted Best Pizza by the citizens of Las Vegas in polls from the *Las Vegas Review-Journal*, Citysearch.com, and Zagat's, Metro features a variety of pizzas—"regular" with crisp crusts; stuffed, which sandwiches layers of cheese and toppings between two crusts, then tops with sauce; specialty pizzas like barbecued chicken and a sauceless white pizza; and East Side pizzas, which have slices, rather than a blanket, of cheese—along with calzones, baked ziti, and their highly addictive garlic Romano or spicy Atomic french fries. Meat eaters can dig into the Stockyard pizza, while vegetarians will appreciate the Casa Verde pizza, with veggies, and the Wrigley Field stuffed pizza with broccoli, green peppers, and mushrooms. Vegans will groove the cheeseless La Costa, topped with mushrooms, tomatoes, and broccoli. They also feature dine-in specials and desserts from Ferrara's of Little Italy. But best of all—they deliver to hotels!

1395 E. Tropicana Ave. ☎ 702/736-1955. Highchairs, boosters. No reservations. Main courses and pizzas \$5.95–\$22. AE, DISC, MC, V. Mon–Thurs 11am–11pm; Fri–Sat 11am–11:30pm; Sun noon–10pm.

Mr. Lucky's 24/7 ★★ DINER/COFFEE SHOP This is, in our opinion, the best hotel coffee shop for families in Las Vegas, if only because pop-cultured kids will like the groovy blue-and-orange menus, the blaring rock music, and overhead TVs playing videos. Feel like a Vegas insider by asking for the secret, off-the-menu steak and shrimp special, offered at \$7.77. The burgers are good, and breakfasts are filling. We liked the pancakes and the omelets, as well as the smoothies. Salads are huge. Afterward, stroll around the hotel and take in the collections of rock memorabilia.

In the Hard Rock Hotel & Casino, 4455 Paradise Rd. ☎ 800/473-ROCK or 702/693-5592. www.hardrockhotel.com. Kids' menu, highchairs, boosters. Reservations not accepted. Main courses \$8–\$16; kids' menu \$5–\$7. AE, DC, DISC, MC, V. Daily 24 hr.

Dining East of the Strip

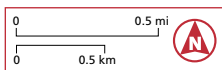


RESTAURANTS

- Hard Rock Café **4**
- In-N-Out Burger **5**
- Lotus of Siam **1**
- Metro Pizza **6**
- Mr. Lucky's 24/7 **4**
- Nobu **4**
- Pink Taco **4**

BUFFETS

- Las Vegas Hilton Buffet **2**
- Sam's Town
- Firelight Buffet **3**



Pink Taco MEXICAN The loud rock music might make you want to turn away, but then you'd miss out on good Mexican food (tamales, quesadillas, tacos, and the like) served in a large room nicely decorated with folk art. Take a hint from us: Come early and sit on the patio, where you'll be far away from the margarita-maddened crowd. If you want to take advantage of half-priced appetizers to fill your family, happy hour runs Monday through Friday from 4 to 7pm. Along with the price-break on starters, they also offer two-for-one "beer's [sic] and margaritas," and half-off appetizers meaning the bar area and main room can get raucous. Again we stress: Retreat to the patio.

In the Hard Rock Hotel & Casino, 4455 Paradise Rd. ☎ 702/693-5525. www.hardrockhotel.com. Highchairs, boosters. Reservations not accepted. Main courses \$7.50–\$13. AE, DC, DISC, MC, V. Sun–Thurs 11am–10pm; Fri–Sat 11am–midnight; bar open until 3am Fri–Sat.

7 West of the Strip

INEXPENSIVE

Voodoo Café *(Moments)* DESSERTS Perfect for older kids, the Voodoo Café offers a spectacular view from the 50th floor of the Rio, coupled with a selection of tempting desserts in a setting straight out of *I Walked with a Zombie* or *The Serpent and the Rainbow*. The voodoo vibes are emphasized with elaborate *veves* (symbols) painted on the walls of the purple, black, and red room. The *veves* are accurately executed and designed to invoke or celebrate the different gods—known as *loas*—of success, happiness, love, luck, and wealth (all appropriate for a casino).

Avoid the entrees, which are large, spicy, and not the best Cajun food in Vegas. Instead, grown-ups should relax while enjoying an exotic drink such as the Headshrinker or Witch Doctor, while 'tweens and teens take in the spooky atmosphere, astounding view, and virgin cocktails with ghost-shaped stirrers. The bananas Foster are flambéed at the table—very flashy and fun, though you may want to make sure your server has flamed off all the alcohol before the kids sample it. The plate of chocolate desserts features flourless chocolate cake, homemade chocolate ice cream, a chocolate cookie, and a minimilkshake; ask that they make the milkshake without alcohol if the kids are having it. At night, the upstairs level becomes a bar/nightclub, strictly off limits for those under 21, and there is a dress code (no shorts, no jeans, no tank tops on men) for the restaurant and nightclub.

In the Rio All-Suite Hotel & Casino, 3700 W. Flamingo Rd. ☎ 702/252-7777. www.playrio.com. Highchairs, boosters. Reservations recommended. Desserts \$6–\$9. AE, DC, MC, V. Daily 5–11pm.

8 Downtown

Note: Restaurants in this section can be found on the “Downtown Attractions & Dining” map on p. 167.

EXPENSIVE

Second Street Grill ★ *(Finds)* SEAFOOD Though the Grill is tucked away in an obscure corner of Downtown's obscure Fremont hotel, it's one of the great seafood restaurants in Las Vegas. What's more, though it's been around for nearly 15 years, it's one of Vegas's greatest unknown restaurants; if you're stuck for a nice place to eat, you can almost always get in here on short notice. The seafood served at the Second Street Grill is flown in fresh from around the Pacific Rim and that region's influence is felt throughout the menu. The blackened ahi and mahimahi might not be to kids' tastes, but the filet mignon

smothered with Maui onion rings will be. There are also rib-eyes, pasta, and a bargain special. Appetizers include shrimp and duck tacos, crab cakes, and chicken wrapped in lettuce. For dessert, try some mango sorbet or the Hawaiian pineapple boat (floating with tropical fruit); kids will love the banana lumpia (a cinnamon banana wrapped in an egg roll and deep-fried, served with vanilla ice cream with a honey-balsamic glaze).

In the Fremont Hotel & Casino, 200 E. Fremont St. ☎ 800/634-6182 or 702/385-3232. www.fremont-casino.com. Boosters. Entrees \$13–\$32. AE, DC, MC, V. Sun–Mon and Thurs 6–10pm; Fri.–Sat 6–11pm.

INEXPENSIVE

El Sombrero ★ MEXICAN At first glance, this squat adobe building, with bars across tiny windows and a heavy security door, looks like a Juárez jailhouse. But the neon sign gives it away: This is El Sombrero, the first Mexican cantina and the oldest restaurant in Las Vegas (opened in 1950). What's more, only two chefs have overseen things here in its entire 55-year history; the current one, Jose Aragon, has run the kitchen since 1976 and the menu has barely changed since then. Huevos are available for lunch and dinner; they're served ranchero style (covered with salsa) and with chorizo. The house special is a burrito enchilada-style (floating in red or green sauce), otherwise known as "smothered." Other entrees include *carne asada* (steak), *chile verde* and *colorado* (pork with green or red sauce), and *camarones* (shrimp). If you need to get away from it all and pretend you're anywhere but Vegas, this is the place to do it.

807 S. Main St. ☎ 702/382-9234. Reservations not accepted. Booster, highchairs. Entrees \$6–\$11.50. MC, V. Daily 11am–10pm.

9 Buffets

Most buffets are great deals for families. You get a vast amount of food for the money, the majority offer discounts for children, and you only need tip about a dollar per person, rather than 15% of the bill. In addition, you can have food on the table in a matter of a minute or two, handy especially for very young and hungry kids. Selections are varied, so you can almost always find something for everyone, and drinks and desserts are included in the price. Lunch buffets are the most cost effective; there's little difference in quantity from dinner, but the price is always lower. Consider having your largest meal mid-day (as recommended by most nutritionists), followed by a lighter less pricey supper. Las Vegas buffets used to be homogenous, without much to recommend one over another, but today the differences, both in quality and price, are more discernible.

SOUTH STRIP

For a map of the buffets below, see the "South Strip Dining" map on p. 123.

MODERATE

Luxor's Pharaoh's Pheast Buffet ★★ As well as being fresh and tasty, this is a really fun buffet whose King Tut decor matches that of the hotel, giving you something to look at and talk about during the wait for your meal. The whole effect is very Indiana Jones, with servers in khaki uniforms and mummies and other artifacts artistically strewn about under "wooden" support beams. And the food is pretty darn good, too, including plenty of fresh salads (the tabbouleh and hummus were especially yummy) plus delectable Korean-style short ribs. The Chinese and pasta stations doled up some fine, ethnic options with several choices (important for kids); and the Mexican was surprisingly good, with an

Tips Beware Buffet Lines

At the more popular buffets, beware of humongous, ridiculous buffet lines, especially on weekends or in high season. Basic strategy is to arrive early for breakfast and early or late for lunch or dinner. If you arrive at prime time, resign yourself.

actual kick of spice to it (important for some adults). There wasn't enough chocolate for us on the dessert bar, but the mini crème brûlées were nice, and there are sugar-free desserts as well. This is a popular buffet, so lines can get ferociously long. **Tip:** The menu is posted at the entrance, so you can decide whether you want to eat here before you make the trudge down the ramp.

3900 Las Vegas Blvd. S. ☎ **800/288-1000** or 702/262-4000. www.luxor.com. Highchairs, boosters. Breakfast \$10.75; lunch \$11.25; dinner \$16.95; children under 4 eat free; half price for children 4–10. AE, DC, DISC, MC, V. Daily 6:30am–11pm.

MGM Grand Buffet At breakfast, omelet and Belgian waffle stations provide variety to this otherwise average buffet. If you ask nicely, the staff will get you plain yogurt instead of the sweeter berry flavors on display. Lunch and dinners have the usual carving stations, veggies, and salad bar. The children's prices and the selection make it a good choice for family lunches or dinners. Also available: low-fat, sugar-free desserts. At all meals, you get a full pot of coffee on your table.

3799 Las Vegas Blvd. S. ☎ **702/891-7777**. www.mgmgrand.com. Highchairs, boosters. Breakfast \$11.99; weekend brunch \$14.99; lunch \$14.99; dinner \$21.99 except Fri–Sat \$24.99; children 3 and under eat free; children 4–12 breakfast \$5.99, lunch \$6.59, dinner \$11.99. AE, DC, DISC, MC, V. Daily 7am–10pm.

Monte Carlo Buffet ★ A “courtyard” under a painted sky, the Monte Carlo's buffet room has a Moroccan market theme with murals of Arab scenes, Moorish archways, oriental carpets, and walls hung with photographs of, and artifacts from, Morocco. Dinner includes a rotisserie (for chicken and pork loin or London broil), a Chinese food station, a taco/fajita bar, a baked potato bar, numerous salads, and more than a dozen desserts, plus frozen yogurt and ice-cream machines. Lunches are similar. At breakfast, the expected fare is supplemented by an omelet station, and choices include crepes, blintzes, and corned beef hash. Fresh-baked New York-style bagels are a plus.

3770 Las Vegas Blvd. S. ☎ **702/730-7777**. www.monte-carlo.com. Highchairs, boosters. Breakfast \$10.50; lunch \$10.95; dinner \$15.95; Sun brunch \$16.95; children under 3 eat free; \$7.25 for children 3–12. AE, DC, DISC, MC, V. Daily 7am–10pm; Sun brunch 7am–3pm.

INEXPENSIVE

Boardwalk Casino & Hotel Remarkable because it's the only buffet now open around the clock, the Boardwalk offers a basic spread with prices that evoke the Vegas of old, with steak and eggs served from 11pm 'til 6am. A lengthy brunch/lunch period means sleepyheads can still get their adequate pancakes and sausages, while an equally adequate (read: not anything to write home about) dinner, with a selection of beef, chicken, and vegetables, as well as carbs, lasts until late in the evening.

3750 Las Vegas Blvd. S. ☎ **702/735-2400**. www.boardwalklv.com. Highchairs, boosters. \$7.99 11pm–6am; \$9.99 10am–4:30pm; \$11.99 4:30–11pm; midnight steak and eggs \$7.99; children under 4 eat free. AE, DC, DISC, MC, V. Daily 24 hr.

Excalibur's Round Table Buffet One of the nicest features of this bustling buffet is that the menus for the day's meals are posted overhead before you get to the entrance so that you can decide if you really want to eat here. The large room resembles a hospital cafeteria enlivened by heraldic flags draped about. The food is adequate and heavy on the starch.

3850 Las Vegas Blvd. S. ☎ 702/597-7777. www.excaliburlasvegas.com. Highchairs, boosters. Breakfast \$9.99; lunch \$10.99; dinner \$14.49; children under 3 eat free; \$2 off for children 4–12. AE, DC, DISC, MC, V. Daily 6:30am–10pm.

CENTER STRIP

For a map of the buffets below, see the “Center Strip Dining” map on p. 133.

EXPENSIVE

The Mirage Cravings Buffet ★★ Completely remodeled and retooled in summer 2004, The Mirage Cravings provides the best value among the Center Strip “gourmet buffets,” such as Le Village at Paris and the ultraexpensive (and more-for-adults) Bellagio Buffet. The room has a high-tech feel with its stainless steel, brass, and a couple of dozen video monitors out front playing sensual video loops of food. Open and airy, the traffic flow is well designed, so you can usually get in and out of the serving stations without much waiting. Dim sum is served at every meal, along with abundant seafood, bagels and lox at breakfast, good sushi, wood-fired pizzas, on-site smoked meats, and gelato for dessert.

3400 Las Vegas Blvd. S. ☎ 800/791-7111. www.mirage.com. Highchairs, boosters. Breakfast \$12.50, lunch \$17.50, dinner \$20.50, brunch \$20.50; all meals free for children under 5; age 5–10 breakfast \$8.50, lunch \$12.50, dinner \$14.50, brunch \$14.50. AE, DC, DISC, MC V. Mon–Sat 7am–10pm; Sun 8am–10pm.

Paris's Le Village Buffet ★★ This is the only buffet in Las Vegas that successfully carries out its host hotel's theme in its entirety. As well as incorporating the hotel's decor into the buffet area, Le Village Buffet has based the entire spread, from salad to sugary finale, around the hotel's *parlez-vous* premise. All of France is represented at Le Village Buffet, in two-thirds replica of a French village that is charming in that Vegas-y fake way, but is the nicest buffet dining room in the entire city. If you want to sample all the cuisine of France without a vacation to five or so regions of that country, this is the place to do it. Though this is the second-most expensive buffet in town, for the variety and the well-executed concept, it's worth it.

Each buffet station reflects the specialties of a specific French region. In Brittany, you have crepes made to order, while Normandy features seafood and quiche. Burgundy, known for its farming and hunting, serves up the carving station with chateaubriand sauce and cherry sauce Escoffier. Hearty Alsace serves stews, while the Mediterranean region of Provence features made-to-order pastas. Be sure to sample a crepe from Le Village's one-of-a-kind cooked-to-order crepe station. Desserts include tarts, pastries, and bananas Foster.

3665 Las Vegas Blvd. S. ☎ 702/946-7000. www.paris-lv.com. Highchairs, boosters. Breakfast \$12.95, lunch \$17.95, dinner \$24.95, brunch \$24.95; children 3 and under eat free, \$3 off for children 4–9. AE, DC, DISC, MC, V. Mon–Sat breakfast 7–11:30am, lunch 11:30am–5:30pm, dinner 5:30–10pm; Sat–Sun brunch 11:30am–4:30pm, dinner 4–10:30pm.

MODERATE

Bally's Big Kitchen Buffet ★ This is a sort of old Las Vegas smorgie, where the dining room is separate from the serving area, so it's like going to the kitchen for your food. It's quieter in the dining room, too. The selection isn't as large as the newer superbuffets with all their specialized serving islands and vast variety,

but the food here is consistently high quality and the service, for some reason, is always superb. The plentiful seafood will please adults; the baked-potato bar and soft-serve ice cream will satisfy the kids.

3645 Las Vegas Blvd. S. ☎ 800/739-4111. www.ballyslasvegas.com. Highchairs, boosters. Brunch \$12.95; dinner \$17.95; all meals free for children 4 and under; 5–8 half price. AE, DC, DISC, MC V. Daily 7am–2pm, 4–10pm.

INEXPENSIVE

Flamingo Paradise Garden Buffet ★ *Value* This is one of the nicest buffet rooms in Las Vegas, especially if you can be seated by the large windows overlooking the fish ponds and waterfalls. Watch the swans and ducks swim languidly by as you eat selections chosen from the soup/salad/pasta bar, stir-fry station, or from the international food stations offered at lunch and dinner (their offerings change monthly). Desserts include sugar-free options, along with cookies, cakes, and really good brownies. Breakfast includes fresh-baked breads and the ubiquitous omelet station. The low prices for families, plus the view, make this a great place to eat.

3555 Las Vegas Blvd. S. ☎ 800/732-2111 or 702/733-3111. www.flamingolv.com. Highchairs, boosters. Champagne breakfast/brunch \$10.95; lunch/dinner \$15.95; children under 3 eat free; half price for children 3–12. Prices may be higher on holidays. AE, DC, DISC, MC, V. Daily breakfast 6–11:30am, lunch 11:30am–2:30pm, dinner 4:30–10pm.

Treasure Island Buffet ★ Feel like a real pirate as you peel the shells from the tangy, tasty, all-you-can-eat shrimp under flags of the 13 colonies in the New Orleans room, strewn with antiques (or their replicas) from the period of Jean Lafitte. You'll be able to sample the thankfully not-too-salty Chinese food, cheeses, cold cuts, a salad bar, the decent hot dishes (chicken, beef, fish), fruits, and veggies in both this room and the adjoining one, designed as a Tuscan town plaza, with twinkling lights. Lunch and dinner in both rooms are stocked with identical, average-but-okay/passable, foods, including a large selection of desserts, so you can eat lunch in the bayou one day and dinner in Italy another. Breakfast packs no surprises, though on Sundays, there's unlimited champagne with brunch.

3300 Las Vegas Blvd. S. ☎ 702/894-7111. www.treasureisland.com. Highchairs, boosters. Breakfast \$10.99; lunch \$13.99; dinner \$17.99; Sun brunch \$17.99; children under 4 eat free; half price for children 4–11. AE, DC, DISC, MC, V. Mon–Sat 7–10:45am and 11am–3:45pm; daily 4–10:30pm; Sun 7:30am–3:30pm.

NORTH STRIP

For a map of the buffets below, see the “North Strip Dining” map on p. 140.

INEXPENSIVE

Circus Circus There are over 50 choices at this, the Strip's cheapest buffet, so kids can have a blast sampling everything from the steam tables. For the most part, adults rate it in a word: cheap. Low price, low quality. It's been remodeled a few times over the years, but the food seems never to change. Think of it as fuel for your next adventure, rather than as a dining experience.

2880 Las Vegas Blvd. S. ☎ 877/224-7287 or 702/734-0410. www.circuscircus.com. Highchairs, boosters. Breakfast \$7.99; lunch \$8.99; dinner \$9.99; Sat–Sun brunch \$8.99; champagne brunch \$24.95 (no discounts for children at any meal). AE, DC, DISC, MC, V. Mon–Fri 7–11:30am, noon–4pm, and 4:30–10pm; Sat–Sun 7am–4pm and 4:30–11pm.

EAST OF THE STRIP

For a map of the buffets below, see the “Dining East of the Strip” map on p. 143.

INEXPENSIVE

Las Vegas Hilton Buffet ★ As at all restaurants at the Hilton, children 12 and under eat at half price. Gone is the old sports theme, replaced with a sort of a generic outdoorsy look, but luckily, the kitchen still serves good food. Prime rib is served at lunch and dinner; the salad bar is fresh; and the desserts tasty and not overwhelmingly sugary. At dinner, there's the addition of an all-you-can-eat crab and shrimp station, while on Fridays there are additional seafood selections.

3000 Paradise Rd. ☎ 888/732-7117 or 702/732-5111. www.lv-hilton.com. Highchairs, boosters. Breakfast \$9.99; lunch \$10.99; dinner \$14.99; weekend brunch \$14.99 (includes unlimited champagne); children under 2 free; half price for children 3–12. DC, DISC, MC, V. Daily 7am–2:30pm and 5–10pm.

Sam's Town Firelight Buffet ★ The huge wall of flames here is really impressive, and the room is open to the atrium with its Sunset Stampede light show, making this a nice room, especially for kids. Along with the usual food choices, there's a Mexican and Chinese food station, and it's fun to get your ice cream scooped at the dessert station. Prices are higher on Wednesday night for steak night and for the Friday night seafood buffet.

5111 Boulder Hwy. ☎ 702/456-7777. www.samstownlv.com. Highchairs, boosters. Lunch \$7.99 adults, children \$5.49; dinner Sat–Tues and Thurs \$11.99, children 4–8 \$7.99; dinner Wed \$13.99, children 4–8 \$10.49; dinner Fri \$17.99, children 4–8 \$13.49; Sat–Sun brunch \$9.99, children 4–8 \$6.99; all meals free for children under 4. AE, DC, DISC, MC, V. Mon–Fri 11am–3pm; Sat–Sun 10am–3pm; Mon–Sun 4–9pm.

**WEST OF THE STRIP
EXPENSIVE**

Rio's Carnival World Buffet ★ *Overrated* Gorge yourself with food from around the world, if you (and more importantly, your kids) can stand to wait in line. Locals have long voted this one of the best buffets in town, but unless you're coming for the *Masquerade in the Sky* (p. 155), it's not really worth going out of your way; the food isn't good enough to pay off for the long lines. If you do want to try beating the crowd, plan on a late lunch at 2 or 3pm or an early dinner starting about 4 or 5pm. Remodeled and reopened in summer 2004, stations now include Chinese, Italian, Mexican, seafood, American, sushi, baked potato, barbecue, pizza, *teppanyaki*, and a unique Oriental noodle-soup bar, with *pho*, hot and sour *tom yum* soup, and more. Low-fat and sugar-free desserts are included along with the full-strength cakes, pies, and puddings.

In the Rio All-Suite Hotel & Casino, 3700 W. Flamingo Rd. ☎ 888/752-9746 or 702/252-7777. www.playrio.com. Highchairs, boosters. Breakfast \$12.99; lunch \$14.99; dinner \$22.99; champagne brunch \$22.99; Village Seafood \$34.99 adults, \$22.99 children; children under 3 eat free; \$3 off for children 4–8. AE, DC, MC, V. Daily 7am–10pm.

10 Just the Two of Us: Romantic Dining

Where to go when it's just the two of you? Try any of the below romantic restaurants, all of which happen to be French.

While we think the patio of **Mon Ami Gabi** (p. 134) is the most casual and affordable romantic dining spot in Las Vegas, other passionate couples who've snagged a sitter for the night may wish to indulge themselves at the incredibly romantic **Picasso** ★★, in the Bellagio, 3600 Las Vegas Blvd. S. (☎ 702/693-7111; www.bellagio.com). Tables overlook the Bellagio fountains and are themselves surrounded by \$30 million dollars worth of Picasso artwork. Chef Julian Serrano's prix-fixe dinners and tasting menus hold their own in this elegant environment, where attentive servers pamper you without intruding.

The new **Bouchon** ★★, in The Venetian, (3355 Las Vegas Blvd. S.; ☎ 702/414-6200; www.bouchonbistro.com), offers up an elegant and intimate French bistro setting (there's also lovely outside patio dining available in good weather)—and genius Thomas Keller, arguably the best chef in the United States. The classic menu changes daily, but expect such delicacies as pâté, Snow Creek oysters, and caviar.

High style and haute cuisine are the outstanding characteristics of **Lutèce** ★ (The Venetian, 3355 Las Vegas Blvd. S.; ☎ 702/414-2220), where small nooks overlooking the Strip provide romantic dining spots. The emphasis here is also on French food, but with a lighter, more modern touch than at Le Cirque. Truffles, halibut, filet, baby vegetables, and other beautifully prepared foods are presented in an elegant (but not stuffy), minimalist decor.

Alizé ★★ (Palms, 4321 W. Flamingo Rd.; ☎ 702/951-7000), opened by the former chef at Napa, and freshly launched at the Palms, has received ecstatic reviews as the best restaurant in Las Vegas, which is saying a lot. The view, coupled with the superlative food (think jumbo prawns with ricotta dumplings, Muscovy duck with Moroccan spices, a palate-cleansing sorbet course, and voluptuous chocolate desserts), creates the most fabulously romantic dining experience in the whole city.

Reservations are a must for any of the above-mentioned restaurants.

For information on babysitters and child-care services, see section 13 of chapter 2, “Planning a Family Trip to Las Vegas,” beginning on p. 60.