



SUMMER 2022

# Select LIFE

OFFICIAL PUBLICATION OF FERTITTA ENTERTAINMENT  
LANDRY'S RESTAURANTS & GOLDEN NUGGET



## TAKE PLEASURE IN NEW ADVENTURES

SIPPING WITH  
THE STARS P.4

PIER PRESSURE  
P.27

FOOD WITH A  
STORY P.32



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Dear Guests,

We are always thrilled to reveal the newest Select Life Magazine this time of year since there is usually so much happening for many, including Fertitta Entertainment, Landry's, and Golden Nugget.

Whether you are interested in trying new restaurants we've recently opened (p.2), discovering new places to travel to (p.27), or looking for delicious new recipes to cook for the family (p.32), we've taken great measures to ensure you find new ways to enjoy your summer.

Find out what your favorite stars are drinking and the stories behind them (p.4) and check out what the Houston Rockets are cooking up for the upcoming season (p.10).

I hope you enjoy this publication just as much as we enjoyed creating it. If you haven't done so already, be sure to sign-up for our Landry's Select Club and Bitcoin loyalty program and 24K Select Club, to earn points that add up to great rewards redeemable at many of our properties. We hope to see you again very soon.

Warmest Regards,

Tilman J. Fertitta  
Chairman, President and CEO of Landry's, Inc.

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On the cover: Galveston Island Historic Pleasure Pier

Managing Editor  
Courtney Goodson

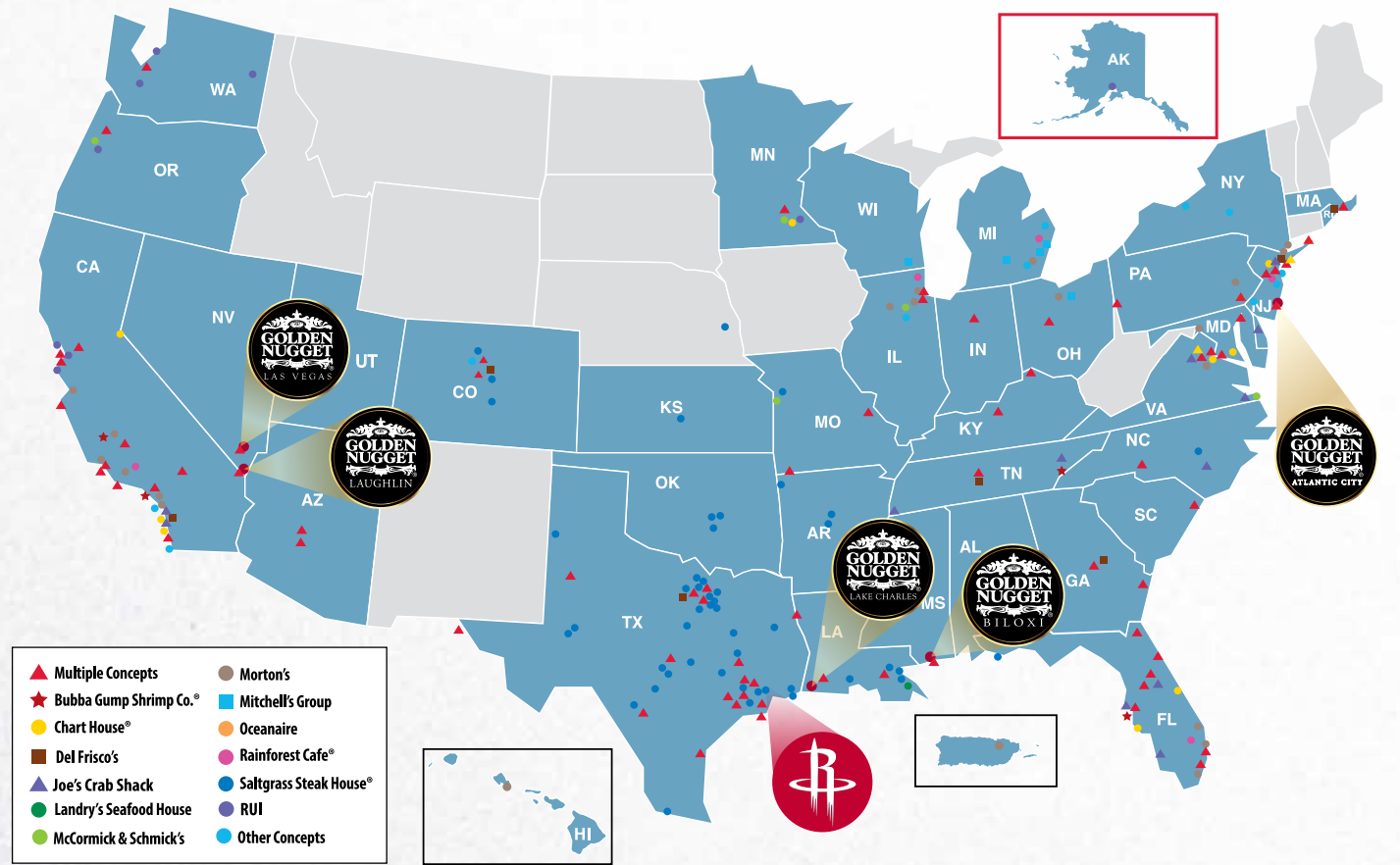
Art Director & Design  
Hannah Childs



Electronic copy online at: landrysinc.com



Spectacular Restaurants for Casual & Fine Dining  
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Rogers  
Sherwood

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Berkeley  
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Cardiff  
Coronado  
Dana Point  
Garden Grove  
Irvine  
Long Beach  
Los Angeles  
Monterey  
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Ontario  
Palm Desert  
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San Diego  
San Francisco  
San Jose  
San Leandro  
Santa Ana  
Santa Monica  
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Colorado Springs  
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Miami  
Orlando  
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Dunwoody  
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Gurnee  
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Northbrook  
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Schaumburg

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Indianapolis

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Wichita

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College Station  
Conroe  
Corpus Christi  
Cypress  
Dallas  
El Paso  
Fort Worth  
Galveston  
Grapevine  
Helotes  
Houston  
Humble  
Irving  
Katy  
Kemah  
Lewisville  
Longview  
Lubbock  
Mansfield  
McAllen  
McKinney  
Mesquite  
Midland  
Odessa  
Pasadena  
Pearland  
Piano  
Port Arthur  
Rockwall

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Sandy

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Alexandria  
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Chesapeake  
Fredericksburg  
Reston  
Tysons Corner

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Seattle  
Spokane  
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WISCONSIN  
Brookfield

**INTERNATIONAL LOCATIONS**  
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Beijing  
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**HONG KONG**  
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**PUERTO RICO**  
San Juan  
**SAUDI ARABIA**  
Riyadh  
**SINGAPORE**  
Marina Square  
**TAIWAN**  
Taipei  
**UNITED ARAB EMIRATES**  
Abu Dhabi  
Dubai  
**QATAR**  
Doha



# LANDRY'S LINEUP

From restaurant remodels to brand new locations, see what's new this season.  
BY SELECT LIFE STAFF



Mark Birnbaum, Tilman Fertitta, Eugene Remm

CATCH STEAK LA

## CATCH STEAK IF YOU CAN! *CATCH STEAK is Now Open in LA*

In the heart of West Hollywood, **CATCH STEAK LA** is the latest outpost of the Catch Hospitality Group, gracing downtown LA with its energetic classic steakhouse charm. Just steps away from the original **CATCH LA**, this expansive location features rich wood and garden-like spaces spread across two levels and includes an outdoor patio with a retractable rooftop. **CATCH STEAK LA** is one of the few restaurants nationally to have an official Kobe license from Japan, which allows for a unique table-side Beef Sommelier experience with the "Flight of Three" offering.



Jim Gray, Bruno Mars, Tilman Fertitta



CATCH STEAK Aspen

## STEAKS IN THE MOUNTAINS?! *CATCH STEAK Aspen Now Open*

**CATCH STEAK'S** newest location is now open and located at 515 E. Hopkins Avenue. **CATCH STEAK Aspen** features both indoor and outdoor seating options offering breathtaking views of the Aspen Mountains. Keeping with the original concept, **CATCH STEAK** offers an innovative take on the classic steakhouse concept. It features a shareable menu including a curated selection of American cuts, a focused selection of Japanese Wagyu, and "Not Steak" CATCH style dishes. **CATCH STEAK'S** modern take on the original steakhouse concept provides a more approachable fine-dining steakhouse experience. [catchrestaurants.com](http://catchrestaurants.com)



## LEGENDARY BEER GARDEN *Saltgrass Opens First Ever Beer Garden*

A brand-new social beer garden extends Saltgrass' ability to bring people together for delicious food and a good time. **Saltgrass Beer Garden** is now open at the Shepherd Saltgrass location in Houston, Texas. With live music every Friday and Saturday starting at 6:30pm, customers can enjoy local Houston artists while ordering drinks and food from the featured Beer Garden menu. Located on the backside of the restaurant, the enclosed garden is comprised of patio furniture with umbrellas and an additional area with a variety of games and TVs. [saltgrass.com](http://saltgrass.com)



## FIRST CLASS DINING IN DOWNTOWN LA

### *New Mastro's Ocean Club Opens In Downtown LA*

**Mastro's Ocean Club** has opened its doors in Downtown Los Angeles at 1200 S. Figueroa Street offering its acclaimed, first-class dining experience with the highest quality of seafood and steaks in a cosmopolitan, entertaining atmosphere. This marks the 9th location in California for the iconic restaurant brand. **Mastro's Ocean Club** is highly regarded among celebrities, food critics, and discerning diners alike for its supreme customer service and unforgettable culinary offerings. Serving a selection of fresh seafood and raw bar offerings; the highest quality USDA Prime steaks with 16 different cuts of meat; superb appetizers and sides such as lobster mashed potatoes and a two-foot-tall seafood tower; creative sushi selections developed by international famed sushi chef Angel Carbajal of Cabo San Lucas's Nixsan and chef-crafted desserts including the award-winning, melt-in-your-mouth warm butter cake. The new location is walking distance to L.A. Live, one of Los Angeles' most popular entertainment complexes. [mastos.com](http://mastos.com)



Mastro's Ocean Club  
Downtown LA



# SIPPING with the STARS

BY COURTNEY GOODSON

*Sure.* You can sip on what your favorite stars are sipping. From tequila to cognac, here's what some of them are serving up in some of your favorite Landry's restaurants.



*Adam Levine & Behati Prinsloo*

## CALIROSA TEQUILA

### PROFESSION:

Adam: Singer-songwriter, producer, actor  
Behati: High fashion model, entrepreneur, fashion designer, brand ambassador, lifestyle authority, and philanthropist.

### TASTING NOTES:

Behati: We age all of our tequilas in California red wine barrels – the Rosa Blanco is our most popular offering and gives an incredible pink hue due to the unique aging process. With its floral-forward flavor and notes of strawberry, raspberry, honey, and sweet agave, the Rosa Blanco can be sipped chilled or mixed in with your favorite cocktails. The Añejo, a bit richer, gives off vanilla, caramel, butter-scotch, and coffee, with slight hints of dry fruit and figs and the Extra Añejo is aged for 36 months, giving an extra bold color and flavor. Our newest addition to the family is the Cinco Años – aged for five years, this premium liquid offers unique aromas of chocolate, hints of vanilla and marshmallow with light notes of wood oak to finish.

### WHAT WAS THE INSPIRATION BEHIND STARTING YOUR LABEL?

Adam: When Behati and I discovered that tequila can be finished in red wine barrels - which isn't done very often - and we realized it created this smooth flavor and uniquely pink color, we were shocked that it wasn't really done on a larger scale. That really jumpstarted our passion that led to the creation of CALIROSA.

### WHAT YEAR WAS IT STARTED?

Adam: It's been about a four-year evolution for the final product, which launched in July 2021!

### WHAT'S A FUN FACT THAT MOST PEOPLE DON'T KNOW ABOUT CALIROSA?

Behati: We'd been going back and forth on the name for a long time – one day Adam just had a lightbulb moment and said "What about Calirosa?" - because of the California wine barrels we age it in, and rosa is pink in Spanish! Brian, Adam's tattoo artist, and our team mocked up so many creative ideas for logo treatments too - a sun, a diamond, an agave plant, even a mermaid! We had so many ideas, but eventually the sun was the right thing for us. It was such a fun creative experience, and finally, it felt right - it was perfect. I think it was one of those things only Adam was able to perfect – with his mind and songwriting, he's just great at words!

### WHAT LANDRY'S CONCEPT(S) CAN YOU TRY IT AT?

Morton's The Steakhouse | Bubba Gump Shrimp Co.  
Del Frisco's Double Eagle | Del Frisco's Grille  
Golden Nugget Casinos | Catch | Mastro's Restaurants  
Brick House Tavern + Tap | Dos Caminos  
The Oceanaire Seafood Room  
Strip House Steakhouse

*Alex Pall & Drew Taggart  
aka The Chainsmokers*

## JAJA TEQUILA

### PROFESSION:

Grammy award winning producers and musical artists.

### TASTING NOTES:

Blanco - cooked agave, green apple, and vanilla.  
Reposado - sweet maple, cooked agave, and toasted wood.  
Añejo - roasted coffee, dried fruit, and vanilla.

### WHAT WAS THE INSPIRATION BEHIND STARTING YOUR LABEL?

JAJA was founded on the idea of inclusion, accessibility, and fun!

### WHAT YEAR WAS IT STARTED?

The brand was started by brothers Maurice and Elliot Tebelean and childhood friend Martin Hoffstein in 2018. The Chainsmokers joined as partners in the brand at the end of 2019.

### ARE THERE ANY FUN FACTS OR UNIQUE INFORMATION ABOUT THE LABEL/BEVERAGE?

JAJA is a small batch Tequila that is best enjoyed with family and friends. It is handcrafted using the richest Blue Agaves from the Highlands of Jalisco. JAJA is 100% additive free. In English JAJA means HAHA.

### WHAT LANDRY'S CONCEPT(S) CAN YOU TRY IT AT?

Golden Nugget Casinos  
Brick House Tavern + Tap  
Bubba Gump Shrimp Co. | Dos Caminos



*Kendall Jenner*

## 818 TEQUILA

### PROFESSION:

Founder of 818 Tequila.

### TASTING NOTES:

Unbelievably smooth, No burn or bitter aftertaste, Full of agave notes, Floral notes with herbal/citrus accents, Vanilla & caramel from barrels.

### WHAT WAS THE INSPIRATION BEHIND STARTING YOUR LABEL?

My parents loved tequila for as long as I can remember—it was celebratory in our household, and when I got older, they got me interested in discovering new tequilas. Tequila became a creative outlet for me that was tied inexorably to magical moments spent with family and friends. I wanted to create a tequila that was delicious—super smooth with a beautiful depth of flavor—but also a brand and business that was sustainably crafted.

### WHAT YEAR WAS IT STARTED?

Launched in 2021, but we started working on it 5 years ago.

### ARE THERE ANY FUN FACTS OR UNIQUE INFORMATION ABOUT THE LABEL/BEVERAGE?

We were the #1 spirit launched in 2021 and also, we prioritize sustainability in all we do.

### WHAT LANDRY'S CONCEPT(S) CAN YOU TRY IT AT?

You can find 818 in ALL Landry's concepts.





# Curtis "50 Cent" Jackson

## BRANSON COGNACS and LE CHEMIN DU ROI CHAMPAGNE

WRITTEN BY COURTNEY GOODSON

Curtis "50 Cent" Jackson is a Grammy award-winning music artist, actor, director-producer, two-time New York Times Best Seller List author, philanthropist, and entrepreneur who currently has over 23 television and film projects greenlit across almost every network platform imaginable. **Coming off a career-highlight Super Bowl LVI Halftime performance and currently overseas during a 15-country world tour, Jackson has good reason to pop bottles of champagne.**

From the outside looking in, Jackson's penchant for success in different industries may seem organic; but his natural determination to get the most out of what life has to offer keeps him grounded and laser-focused on his pursuit of purpose and success. Perhaps this philosophy is what prevents him from ever hitting a theoretical ceiling. When he takes on a project, he gives it his all and does not stop until it is a success. One such passion project is Sire Spirits, the premium wine and spirits company Jackson formed and named after his youngest son, Sire.

In 2019, Sire Spirits began a nationwide launch of its award-winning Branson Cognac and Le Chemin Du Roi Champagne. The brands have been so well-received, that customers can now find them on the menus and cocktail lists of Landry's most coveted restaurants and resort properties, including Mastro's Restaurants, Del Frisco's Double Eagle, Morton's The Steakhouse, The Palm, Vic & Anthony's Steakhouse, The Post Oak Hotel at Uptown Houston, and the Golden Nugget Casinos.

**In March 2022, the NBA reported that Jackson inked his first multi-year professional sports partnership with the Houston Rockets.**

The ground-breaking partnership includes naming rights over three bars, the restaurant at the Toyota Center, a luxury suite, and multiple charitable tie-ins between the G-Unity Foundation and The Rockets' charitable foundation. Partnerships are also in the works with several other NBA, NFL, MLB, and NHL teams. By this time next year in 2023, Jackson believes that Branson Cognac and Le Chemin du Roi Champagne will be seen everywhere.

Recently, Jackson sat down with Landry's Corporate Master Sommelier, Keith Goldston, and Texas' first Master Sommelier, Guy Stout, for a private tasting of Branson Cognac and Le

Chemin Du Roi ("The Kings Path") Champagne at The Post Oak Hotel in Houston. During their exclusive sit-down conversation, Jackson explained that his goal was to develop an "aspirational brand" for the champagne, largely because he and others associate champagne with the celebration of victory. He added that—from huge publicly noted victories like winning a professional sports championship, to smaller victories like closing a deal, celebrating a milestone birthday, or just wanting to treat yourself and others for a job well done—there is always a need to pop a bottle. An important goal for Jackson's first two brands was to ensure that they stood apart due to their impeccable quality and eye-catching packaging. Jackson finds himself in good company when it comes to assessing the quality of his brands.

**Master Sommeliers Goldston and Stout had a lot to say about the quality of the champagne and cognac as they sipped on them.** Goldston was particularly excited about Le Chemin du Roi Brut, stating, "The champagne is super smooth, elegant, and classy. The only way to get that flavor profile in champagne is by blending lots of great reserve wines with age and the Le Chemin du Roi wines showcase that brilliantly. Kind of seems like [some of the other] Champagnes are playing checkers, while they are playing chess." Similarly, Stout raved about the champagne noting that he thoroughly enjoyed the smoothness of the bubbles - a benchmark sign of quality for premium champagne. Jackson, Goldston, and Stout also talked about the elegance of the champagne bottle packaging, which features hardware that resembles the King chess piece, tying in nicely with the English translation of Le Chemin du Roi ("The Kings Path"). Le Chemin Du Roi has also been repeatedly blind tested and the recipient of multiple awards, including the prestigious 2021 Reserve Grand Champion Best of Show Award at the Houston Livestock Show and Rodeo.

**When chatting about Branson Cognac, Goldston and Stout learned how deeply involved Jackson was with every aspect of the packaging and the blending process.** When commenting on its flavor, Goldston stated "The cognacs drink great on their own." Adding, "A Branson Sidecar cocktail is a great reminder of what an incredibly delicious cocktail the Sidecar is, and that I should be drinking more of them, more often."

**When asked about his advice on succeeding in life, Jackson explained the four-rule philosophy** he employs when it comes to music: "...quality material, performance, appearance, and personality." Jackson's philosophy on success applies to more than music because all four elements are prominently rooted in Branson Cognac and Le Chemin Du Roi Champagne.



# TEN YEARS OF

# ADVENTURE

GALVESTON ISLAND HISTORIC  
**PLEASURE PIER**<sup>™</sup>  
RIDES · FOOD · FUN

A tourism boost and a destination for entertainment on Galveston Island for the past decade, the Historic Pleasure Pier marks its tenth anniversary! Originally, Pleasure Pier was built in the 1940s primarily for use by the military during World War II. With the opening of the Pleasure Pier in 1943, Galveston experienced a profound boost in tourism and elegance with the Marine ballroom entertainment,

carnival rides, and so much more. The amusement destination ceased operating in 1961 as a result of Hurricane Carla, a category 4 hurricane. Nearly four years later, on the grounds of Pleasure Pier after Hurricane Carla, a new hotel was built called the Flagship Hotel. The hotel was severely damaged by category 2 Hurricane Ike in 2008. Landry's Inc. restored the pier and rebuilt the historic landscape at Pleasure Pier,

returning Galveston's historic charm. Now, unlike any other Gulf Coast destination, the Galveston Island Historic Pleasure Pier offers waterfront fun and entertainment that includes rides, midway games, restaurants, and shops.

Celebrate the Pleasure Pier's 10th Anniversary in more ways than one with family and friends this summer. For more information on Pleasure Pier, visit [PleasurePier.com](http://PleasurePier.com).





# Ascent in Progress

Sean McCloskey



Beginning with last summer's NBA Draft, the fuse was lit on a new era of Rockets basketball as the team selected four players who were 19 years old heading into the season, including Jalen Green with the second overall pick. Overall, Houston's roster featured seven players who were under the age of 22.

Head coach Stephen Silas and his staff placed an emphasis on player development this season, highlighted by the growth of the Rockets exciting young backcourt of Green and third-year guard Kevin Porter Jr.

Green emerged as a dynamic and efficient scorer over the latter part of the season, having scored 20-plus points in 17 of the final 25 games, including 30 or more in five straight games at one point, which was the second-longest streak by a rookie in over 50 seasons. In NBA history, there have been only seven rookies 20 or younger who reached Green's totals of points, rebounds, and assists through their first 67 games played.

Porter continued his evolution as a playmaker and finished the season strong, averaging 28 points, 7 assists and 7 rebounds over the final seven games. During that stretch, he became the youngest player in franchise history to have recorded a triple-double and just the fourth player in league history under the age of 22 to have registered both a triple-double and a 50-point game.

*The future looks to be even brighter.*

The Rockets future looks to be even brighter as the team will have a top-five pick in this June's draft in addition to another mid-first round pick acquired from a previous trade. Houston's young core is already hard at work this offseason and will visit Golden Nugget Las Vegas in July to give a glimpse of their talent during NBA Summer League.

FIN Houston Rockets

001

*Green scored 20-plus points in 17 of the final 25 games, including 30 or more in five straight games.*

002

*Porter Jr. averaged 28 points, 7 assists and 7 rebounds over the final seven games.*



PHOTOGRAPHY

Logan Riely

NBAE,  
Getty Images



# Hello Summer

AH, SUN AT LAST! THIS MEANS SCANNING YOUR CLOSET FOR A SEASONAL WARDROBE CHANGE TO MAKE IT THROUGH THE HEAT IN STYLE. WE'VE GATHERED SOME OF THE TRENDIEST ESSENTIALS THAT WILL KEEP YOU LOOKING GOOD, FEELING GOOD, AND YOUR DRINKS COOL ALL SUMMER LONG.

## PURA VIDA BRIGHT SOLID BRACELET

With multiple colors available, these colorful handcrafted bracelets capture the simple beauty of Costa Rica.

**RETAIL PRICE** \$7 - \$20

**AVAILABLE LOCATIONS**

STYLE & TREND:

Kemah Boardwalk, Golden Nugget Las Vegas

AQUA: San Luis Resort



## SAND CLOUD LUNA MULTI TIE DYE TOWEL

As a sarong, blanket, throw, or shower towel, this 100% Turkish cotton absorbs water quickly and efficiently after a long day of surfing or swimming.

**RETAIL PRICE** \$50

**AVAILABLE LOCATIONS**

STYLE & TREND:

Kemah Boardwalk, Golden Nugget Las Vegas

AQUA: San Luis Resort

Mementos: Golden Nugget Lake Charles



## CORKICLE EOLA BACKPACK COOLER - PERIWINKLE

Keep your hands free and your stuff cold. The Eola Bucket Bag was designed with maximum portability in mind. Great for hiking, picnics, festivals, and more.

**RETAIL PRICE** \$160

**AVAILABLE LOCATIONS**

ESSENTIALS STORES:

Golden Nugget Atlantic City, Biloxi & Lake Charles

## PSYCHO BUNNY IAN POLO

The Ian polo puts an irreverent twist on a classic. Crafted to lofty standards using only the softest Pima cotton, this polo is finished with luxe trimmings: mother-of-pearl buttons, taped seams, side vents, and a collar that never rolls. Taped seams in the shoulders and a unique diamond knit piqué ensure it never loses that perfect fit.

**RETAIL PRICE** \$50

**AVAILABLE LOCATIONS**

STYLE & TREND:

Golden Nugget Las Vegas & Atlantic City



## PSYCHO BUNNY HAYDEN GRAPHIC TEE

The men's Hayden graphic tee offers bold character that's sure to stand apart, crafted from only the softest Pima cotton with a trim fit that hits the sweet spot between classic and slim.

**RETAIL PRICE**

SWIM TRUNKS: \$95

HAYDEN GRAPHIC TEE: \$55

**AVAILABLE LOCATIONS**

STYLE & TREND:

Golden Nugget Las Vegas & Atlantic City

AQUA: Golden Nugget Lake Charles







**SUZANNE KALAN**



**ALWAYS**

IN OUR

**PRIME**

OVER 60 WORLDWIDE LOCATIONS

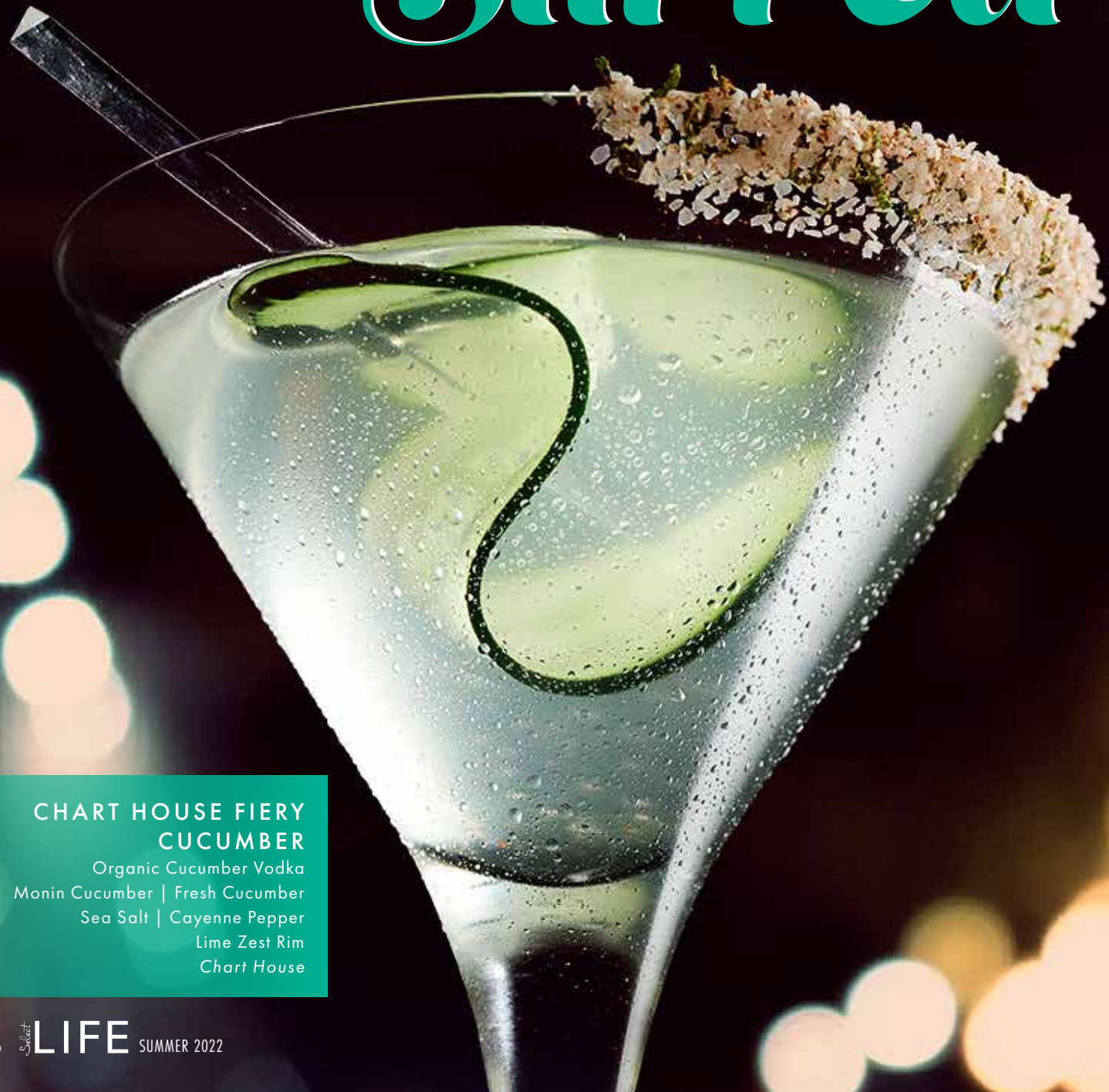
**MORTON'S**  
THE STEAKHOUSE

MORTONS.COM   



WHAT SUMMER SHOULD TASTE LIKE....

# Shaken & Stirred



## CHART HOUSE FIERY CUCUMBER

Organic Cucumber Vodka  
Monin Cucumber | Fresh Cucumber  
Sea Salt | Cayenne Pepper  
Lime Zest Rim  
Chart House

### Available at these Fine Concepts...

ClinkerDagger | Cutters Crabhouse | Henry's Tavern  
Horatio's | Kincaid's | Manzana Palisade | Portland City Grill  
Scott's Bar and Grill | Simon & Seaforts | Skates On The Bay  
The Original Stanford's | Stanley & Seaforts

## HERB'N SODA

Grey Goose Essences Watermelon & Basil Vodka  
Club Soda | Mint Leaves | Basil Leaves  
Strawberry Sliced | Fresh Lemon Juice | Simple Syrup

## ROSE COLORED LENS

Malfy Rosa Gin | Aperol  
Re'al Passion Fruit | Fresh Lime Juice



## SPICY PRICKLY PEAR MARGARITA

Don Julio Blanco Tequila  
Monin Jalapeno Concentrate  
Lychee Line Pre Mix  
Monin Desert Pear Syrup



## SPARKLING SANGRIA

New Amsterdam Mango Vodka  
La Marca Prosecco  
Re'al Peach Purée | Fresh Fruit  
Morton's The Steakhouse



## THE VIP

New Amsterdam Orange Vodka  
Pineapple  
Del Frisco's Double Eagle

## TWISTED OLD FASHIONED

Woodford Reserve Bourbon  
Fee Brothers Aztec Chocolate Bitters  
Orange Peel and Muddled Black Cherries  
Morton's The Steakhouse





CHANDON



# GARDEN SPRITZ

CHANDON BLENDED WITH OUR REFRESHING LIQUEUR OF SPICES & ORANGE PEELS.

CHANDON SPARKLING WINE © 2022 MOËT HENNESSY USA, INC., NEW YORK, NY. PLEASE ENJOY CHANDON RESPONSIBLY.

# GOLDEN NUGGET INSIDER

WANT TO KNOW THE LATEST AND GREATEST FROM THE HOTTEST HEADLINING SHOWS TO EXCLUSIVE PROMOTIONS AND ATTRACTIONS? NEVER MISS THE SCOOP WITH OUR GOLDEN NUGGET INSIDER GUIDE.



# STAY. PLAY. WIN.



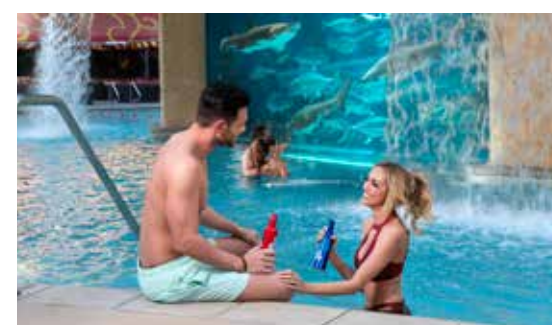
FIVE HOTEL  
& CASINOS

# ENDLESS EXPERIENCES



## FOR THAT WINNING FEELING...

From lazing the day away at the luxurious H2O pool in Biloxi, to the legendary energy of Fremont in Las Vegas, and the thrill of a perfect round of golf in Lake Charles, we invite you to explore endless experiences at our collection of Golden Nugget Hotel & Casinos nationwide. Whether your plans call for a romantic retreat, guys and girls weekend, or an urban escape, get more of that winning feeling with first-class accommodations, Landry's signature restaurants, the hottest entertainment, and elite gaming.



LAS VEGAS  
LAKE CHARLES  
ATLANTIC CITY  
BILOXI  
LAUGHLIN  
GOLDENNUGGET.COM  
f t i







# PLAY

## LAS VEGAS

### HONKY TONK AT THE TANK

Catch a great night with Honky Tonk at the Tank this summer. The Rhyolite Sound bring their own desert honky tonk to the stage, blending elements of Outlaw, Rockabilly, Honky Tonk, Blues, and Rock n Roll. Delicately weaving their melodies and harmonies alongside madness and mayhem, The Rhyolite Sound are purveyors of pure honky tonk in an impure world. Guests can enjoy complimentary admission and must be 21 or older (ID Required). Don't miss your chance for a summer night to remember on August 5th and September 2nd.



## ATLANTIC CITY

### DECKSTOCK

Fans of the infamous 1969 music festival are invited Saturday, August 13th to enjoy the sights and sounds of psychedelic tunes of Woodstock. Featuring tribute bands from The Animals, Jim Morrison, Mick Jagger, Janis Joplin, David Bowie, and more.

## BILOXI

### CAN YOU FEEL THE RUSH?!

Loosen up this summer and visit Rush Lounge near the casino floor. This swanky spot is perfect for socializing with friends, gambling, and enjoying your favorite cocktail. Catch the latest game, or try your luck at blackjack, roulette, or Rush's bartop video poker. If you want to be where the vibe is, you'll feel the rush at Rush Lounge.

## LAKE CHARLES

### SOAK UP SOME SUN

Soak up some sun and cool off in Lake Charles' largest and sleekest outdoor pool and lounge at the H2O Pool & Bar. The pool features contemporary built-in seating areas, a lazy river, fire pits, hot tubs, and private cabanas. Enjoy the outdoors and experience the ideal combination of warm sunshine and cool breeze!

## LAUGHLIN

### EXPERIENCE THE THRILL

Make your summer nights something to remember with DJ Simon Sanchez, Rush Lounge's resident DJ, dropping the beat every Friday & Saturday night this Summer!

# HOTSPOTS TO EAT & DRINK

## LAKE CHARLES

### BURGERS ON THE BEACH?

Sink your teeth into the best burger in Lake Charles at Bill's Bar & Burger of New York. Located on the casino's private beach, choose from an array of signature handhelds such as The Ultimate Cheeseburger, South of the Burger, and Crispy Chicken Sandwich, alongside premium cocktails like the Havana Rum Punch.

## LAS VEGAS

### SHARK DAYS ARE BACK!

Shark Days are back this year again and The Tank is the place to be! There will be featured surprise appearances and selfie opportunities with "Sharky" on the pool deck, special shark cups for the kids, and back by popular demand, the Shark Attack specialty drink which includes Bacardí Superior Rum, Malibu Coconut Rum, DeKuyper Blue Curaçao, Pineapple Juice, Sprite®, and Grenadine.

## BILOXI

### SHRIMP 'N' SUMMER

Doesn't the words summer and shrimp sound like they go together? Ok, maybe that can just be your excuse you use to treat the entire family to dine in the fun and family-friendly Bubba Gump Shrimp & Co. Bubba Gump is now featuring new coastal seafood offerings like the Shrimper's Heaven with Fried Shrimp, Coconut Shrimp, Tempura Shrimp, and Fries.

## ATLANTIC CITY

### DINNER WITH MARINA BAY VIEWS

Get your dose of seafood with a twist featuring a tailored menu with Atlantic City flair and local flavors at Chart House. Dine with a waterfront view overlooking the Marina with signature menu items like fresh fish specialties, succulent steaks, and slow-roasted prime rib to choose from.

## LAUGHLIN

### A REFRESHED SUMMER AT BEAN & BREAD

The summer is a great time to get refreshed and find natural sources of energy. Bean & Bread will have Refreshers made with green coffee extract for a natural source of energy and is available in 5 different flavors: blood orange coconut ginger, strawberry acai, wild berry hibiscus, watermelon cucumber, and dragon fruit lychee.

# WIN

## LAS VEGAS

### \$15K FORTUNE & FLAMES SLOT TOURNAMENT

Bring your hottest torch to the \$15,000 Fortune & Flames Slot Tournament July 18-20, 2022. A \$50 entry fee gets you in 1,2, or all 3 days of tournament play. Registration begins at 9am Monday-Wednesday and play begins at 10am each day. With \$5,000 in prizes each day, you're pockets are sure to be flaming hot!

## ATLANTIC CITY

### \$250K LABOR DAY SWEEPSTAKES • JULY 5 – SEPTEMBER 4, 2022

Increase your chances of winning the \$250 Labor Day Sweepstakes starting in July! Guests can earn 1 entry for every 25-base tier credits all summer long.

## BILOXI

### JOIN.PLAY.WIN!

New members enrolling for a free 24K Select Club membership may earn up to \$1,000 Free Play on the day that you enroll.

## LAKE CHARLES

### WAGER. WATCH. WIN!

Watching sports just got much more exciting! Beat the odds and place bets on some of your favorite sports with the all new DraftKings Sportsbook located inside Golden Nugget Lake Charles!

## LAUGHLIN

### \$150,000 SUMMER OF CASH GIVEAWAY

#### NOW – SEPTEMBER 10, 2022

Be one of the over 200 winners this summer! 24K Select Club members will receive an entry for every 25 Tier Credits they earn and will also earn 15X drawing entries on Tuesdays & Fridays (earning period varies by drawing).

Earn entries all summer long into each Bonus Cash Drawings, where 20 winners will receive a share of: \$30,000 on Saturday, July 30, and \$40,000 on Saturday, September 10! Plus, earn entries from Sunday – Saturday for the weekly drawings where 12 winners will receive a share of \$5,000 cash. Weekly drawings will take place on Saturdays without a bonus drawing during the promotional period.

**FOR A FULL LIST OF EVENTS AND PROMOTIONS,  
VISIT GOLDENNUGGET.COM**





# COMING SOON!



# DRAFTKINGS SPORTSBOOK

*WATCHING SPORTS IN LOUISIANA JUST GOT MUCH MORE EXCITING!*

The largest DraftKings sportsbook in Lake Charles is currently under construction, gearing up to offer sports fans a premier retail sportsbook experience. With a 10,000 square-foot permanent facility, DraftKings will have a state-of-the-art sportsbook and lounge with nearly 300 seats, odds boards, and large screens throughout the space. The location is expected to open in early Fall of 2022 inside the Golden Nugget Lake Charles Hotel & Casino.

# SUMMER HEADLINERS

LV - LAS VEGAS  
 LC - LAKE CHARLES  
 AC - ATLANTIC CITY  
 BX - BILOXI

## JULY

- 8 HANK WILLIAMS JR. - LC  
 "Dress Like an Icon" "Just Call Me Hank"
- 15 TOM SEGURA - LC  
 I'm Coming Everywhere World Tour
- 22 TRAVIS TRITT - LC  
 "T-R-O-U-B-L-E" "It's A Great Day to Be Alive"
- 30 RICK SPRINGFIELD - LC  
 "Jessie's Girl" "Don't Talk to Strangers"  
 "An Affair of the Heart"



## AUGUST

- 6 YACHT ROCK LEGENDS - AC  
 "Look Away" "I'd Really Love to See You Tonight"
- 12 STONEY LARUE - LC  
 STEELHEART - LV  
 "I'll Never Let You Go" "She's Gone"
- 13 BOYZ II MEN - LC  
 "End of the Road" "I'll Make Love to You"  
 "One Sweet Day"
- 19 GARY ALLAN - LC



## SEPTEMBER

- 2 COMEDIAN RON "TATER SALAD" WHITE - LC
- LITA FORD - LV  
 "Kiss Me Deadly" "Back to the Cave"  
 \*photo cred: Ethan Miller/Getty
- 17 THE SPINNERS - AC  
 "I'll Be Around" "Working My Way Back To You"



Please note: all dates and acts are subject to change without notice.  
 For information on shows, visit GoldenNugget.com





# Summer

GRILLING ESSENTIALS



Savor the summertime and enjoy backyard BBQ for days. At Landry's Kitchen, we offer an array of selections sure to please any crowd. Steaks, Burgers, Seafood, Brisket and more...the choice is up to you!

SUMMER GRILLING PACKAGES STARTING AT \$99



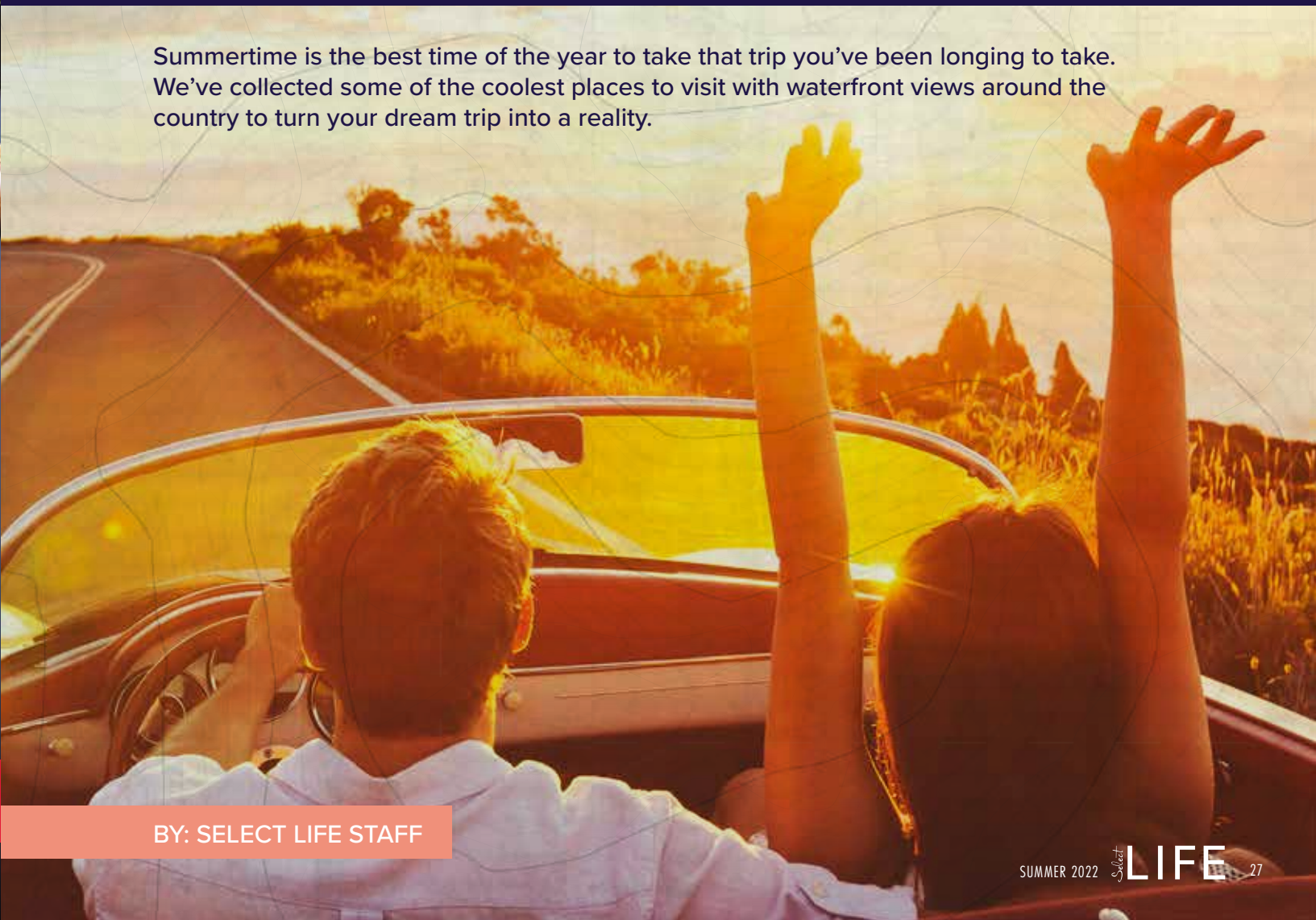
SHOP AT LANDRYSKITCHEN.COM

# PIER

# PRESSURE

DISCOVER MUST-VISIT VACATION DESTINATIONS ACROSS THE COUNTRY

Summertime is the best time of the year to take that trip you've been longing to take. We've collected some of the coolest places to visit with waterfront views around the country to turn your dream trip into a reality.



BY: SELECT LIFE STAFF



## WHAT TO EXPERIENCE

Ok, so hear us out... we're all about the water this summer, but there's a place you should visit with rocks, trees, and a lot of sun when planning your next trip to California. Visit Joshua Tree National Park to go camping and experience an abundance of Joshua trees, huge boulders, rock piles, nature trails, and more. There are nine campgrounds in Joshua Tree with nearly 500 campsites. To witness beach waves and tall palm trees, west of Joshua Tree you'll find the Santa Monica Pier, which is about 141 miles away. It's a fun place for the family to enjoy with activities that include rides, exciting games, vibrant street performers, and picturesque views.

## WHAT TO EAT

If you're looking for somewhere to bring the entire family while you're at the Santa Monica Pier for delicious seafood at a good price, walk over to Bubba Gump Shrimp Co. for a little bit of everything from the sea! For dinner, head south to Redondo Beach at Chart House for an elegant evening with stunning waterfront views. We suggest trying the Herb Crusted + Slow Roasted Prime Rib with 3 potato garlic mashed.



# CALIFORNIA



# WASHINGTON STATE



## WHAT TO EAT

Dive into some delicious coastal seafood at Joe's Crab Shack which sits right on Daytona Beach. You can't pass up the sounds of ocean waves and the satisfying cracking of fresh crab legs. What a combination! Often with live music, if you're looking for some oceanside vibes, with bar food and great drinks, swing by Mai Tai Bar. You'll get a bang for your buck with their amazing happy hour daily specials.

## WHAT TO EXPERIENCE

When visiting the Sunshine State, soak up some sun and cool off at Devil's Den Spring in Williston, Florida. This

spring is formed by a karst window, in which the roof over a subterranean river has collapsed, exposing water to the open surface. The water in the underground river is a constant 72 degrees all year round, so it's a perfect place to cool off, explore, and put those swimming skills to test. If you're looking for something the kids can enjoy, just under 100 miles away you'll find every kid's (and most adults) dream place, Universal Studios! Fun for the entire family, you'll experience one adventure after another with attractions, rides, shows, and more. You can't go to Florida without having a beach on your to-do list. 55 miles east, drive up to Daytona Beach Boardwalk for indoors and outdoors fun for the entire family. sand is soft and white but packed hard so you can drive on it, as it is the mecca for racing enthusiasts.

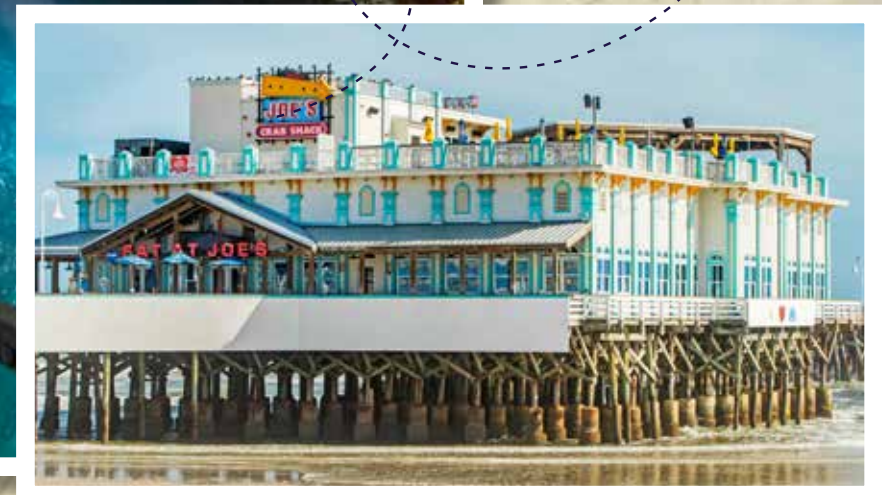
## WHAT TO EXPERIENCE

We suggest kicking your trip off in Seattle "the Emerald City" and visiting the Space Needle. This Seattle landmark provides extraordinary panoramic views of downtown, the Cascades, and the Olympic Mountains. This is simply an activity that is essential in the Washington starter pack. Less than a mile away sits a museum housing the future of art. The Seattle NFT Museum and gallery brings together artists, creators, collectors, and the broader blockchain community in the Pacific Northwest. If you're looking for outdoor activities, less than 88 miles away, you can catch a ferry or public bus transportation and visit Olympic National Park. Spend a few days exploring breathtaking mountaintops with hiking, admiring native wildlife, visiting resplendent coastal beaches, and more.

## WHERE TO EAT

If you're up for some delicious Pacific Northwest seafood during your time in Seattle, go to Cutter's Crabhouse. Overlooking Elliot Bay, experience the "Seattle Taste" while taking in incredible views. We propose trying their Pacific Northwest Clam Chowder for starters, the Crabhouse Sampler with Alaskan Red King Crab Legs, Alaskan Snow Crab Legs, and Dungeness Crab served with herbed couscous, vegetables, drawn butter, and fresh lemon. IG @cutterscrab

# FLORIDA







# TEXAS

## WHAT TO EXPERIENCE

There are tons of things to do in Texas, but if you're looking for a southern getaway that gives you both culture and beach vibes, Galveston is this place to visit. The newly renovated Harbor House Hotel & Marina at Pier 21 is the perfect waterfront hotel for a true adventure. Its convenient location makes it easy to venture out to the many attractions and activities available in Galveston. One minute away from the hotel, schedule a private 45-minute cruise with family and friends to spot dolphins in the historic Galveston Harbor. Get a history lesson in and visit the Texas Seaport Museum just walking distance away. You'll learn about the tall ship Elissa and tour the ship that was designated as a National Historic Landmark in 1990. If you want to give the kids something to talk about all year long, bring them to Galveston Island Historic Pleasure Pier, an amusement park with many rides and attractions over water! Enjoy scenic views, enjoy delicious food, and have fun with the entire family.

## WHAT TO EAT

There's no escape from seafood when you're in Galveston. This seafood haven has plenty of delicious options to choose from on the island. You can't stay at Harbor House and not enjoy lunch or dinner at Willie G's Seafood + Steak, which is within walking distance. This local favorite is known for its fresh seafood and house specialties. With so many options to choose from on the menu, we suggest trying their famous rich, hearty seafood gumbo for starters. Fisherman's Wharf is a great casual seafood restaurant that sits atop Galveston Bay with beautiful waterfront views. If you're looking for a good drink to enjoy, try their Typhoon Margarita with 1800 Reposado Tequila, Presidente Brandy, and sweet & sour served on the rocks.



# RUN FORREST RUN

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SUMMER 2022  31



# FOOD WITH A STORY

FEATURING CHEF ARIEL FOX

***"All of my recipes are celebrations of my mixed heritage while staying true to my healthy and clean eating lifestyle."***

The most memorable and satisfying soups have always been exemplary of a region's locality and seasonality. I am particularly partial to coastal chowders and stews, from the Ron Don of my Colombian grandmother Netta's heritage to the cioppinos and bouillabaisse of my mimi.

## **These soups hold the KEY to my heart.**

Making soup requires patience and an understanding of how to layer flavors. Although the result may seem so simple to the naked eye, I assure you, a good-quality soup is no small feat. Always buy what is in season, and if you live on the coast, buy local seafood. If you live in the mountains, use pasture-raised poultry and foraged ingredients. Have fun when you decide to make a soup and get creative. There are no boundaries here!"

The featured recipes can be found in Chef Ariel Fox's new cookbook, **SPICE KITCHEN: Healthy Latin and Caribbean Cuisine** on Amazon.



## **PUMPKIN SEED DIP (MAYAN HUMMUS)** (SERVES 4)

*"I love regular hummus, but chickpeas, while they contain a lot of fiber, they also have a lot of carbs. This dip eats like a hummus and has been made in Mayan cultures for centuries. Traditionally it was made in a molcajete (mortar and pestle), ground by hand until smooth. But the task is easier—and the resulting texture is smoother—using a food processor. You can serve this dip with crisp-cut crudité or grilled flatbread."*

**1 medium white onion, peeled and halved 1 jalapeño pepper, stemmed but whole**  
**2 medium tomatillos, husked**  
**1 plum tomato**  
**4 garlic cloves, peeled**  
**1 cup hulled raw pumpkin seeds**  
**1/4 cup shelled raw sunflower seeds 3 tablespoons avocado oil**  
**Juice and zest from 1 orange**  
**Juice and zest from 1 lime**  
**1/4 cup fresh chopped cilantro leaves 1/4 cup fresh chopped mint leaves**  
**Sea salt to taste**  
**Extra-virgin olive oil (optional)**  
**Chili powder (optional)**

Preheat the oven to 400°F.

Place the onion, jalapeño, tomatillos, plum tomato, and garlic cloves on a baking sheet and roast dry in the oven until fork-tender and charred, about 30 to 40 minutes.

Heat a large sauté pan over medium heat. Add the pumpkin seeds and sunflower seeds to the dry pan and toast, tossing frequently, until golden and fragrant, about 5 to 7 minutes. Transfer the seeds to a food processor and set aside.

In the same sauté pan over medium heat, add the avocado oil. Slide the roasted vegetables from the oven into the pan and cook for about 5 minutes until soft and broken down.

Add this mixture to the food processor with the toasted seeds. Allow to cool until warm to the touch, about 10 to 15 minutes. Add the orange juice and zest, lime juice and zest, cilantro, and mint. Add a splash of cool water and begin to blend until pureed and nearly smooth. Season with sea salt to taste and pulse 2 or 3 times more.

Transfer the dip to a bowl. Drizzle with olive oil and a pinch of chili powder before serving if you'd like.

## **AVOCADO, TOMATILLO, & CHARRED GREEN ONION GAZPACHO** (SERVES 4)

*"My husband and I got married in Tulum, Mexico, on the Yucatan. This dish is very reminiscent of all the flavors we love in the food there. Every year, we go back for our anniversary and eat until we can't eat anymore. Some of my favorite flavor profiles are born from the Coastal Mayan cuisine of the Yucatan."*

**2 pounds tomatillos, peeled**  
**1 jalapeño pepper, stem removed**  
**1 serrano chili pepper, stem removed 4 tablespoons avocado oil, divided**  
**1 bunch green onions, trimmed**  
**Juice of 1 lime**  
**1 ripe avocado, peeled and seeded 1/2 cup chopped fresh cilantro leaves 1/4 cup toasted sliced almonds**  
**Sea salt to taste**  
**Splash of apple cider vinegar**

Preheat the oven to 375°F.

Toss the tomatillos and whole chili peppers on a sheet tray with 1 tablespoon of avocado oil. Roast for 20 to 30 minutes until the vegetables begin to brown in spots and soften.

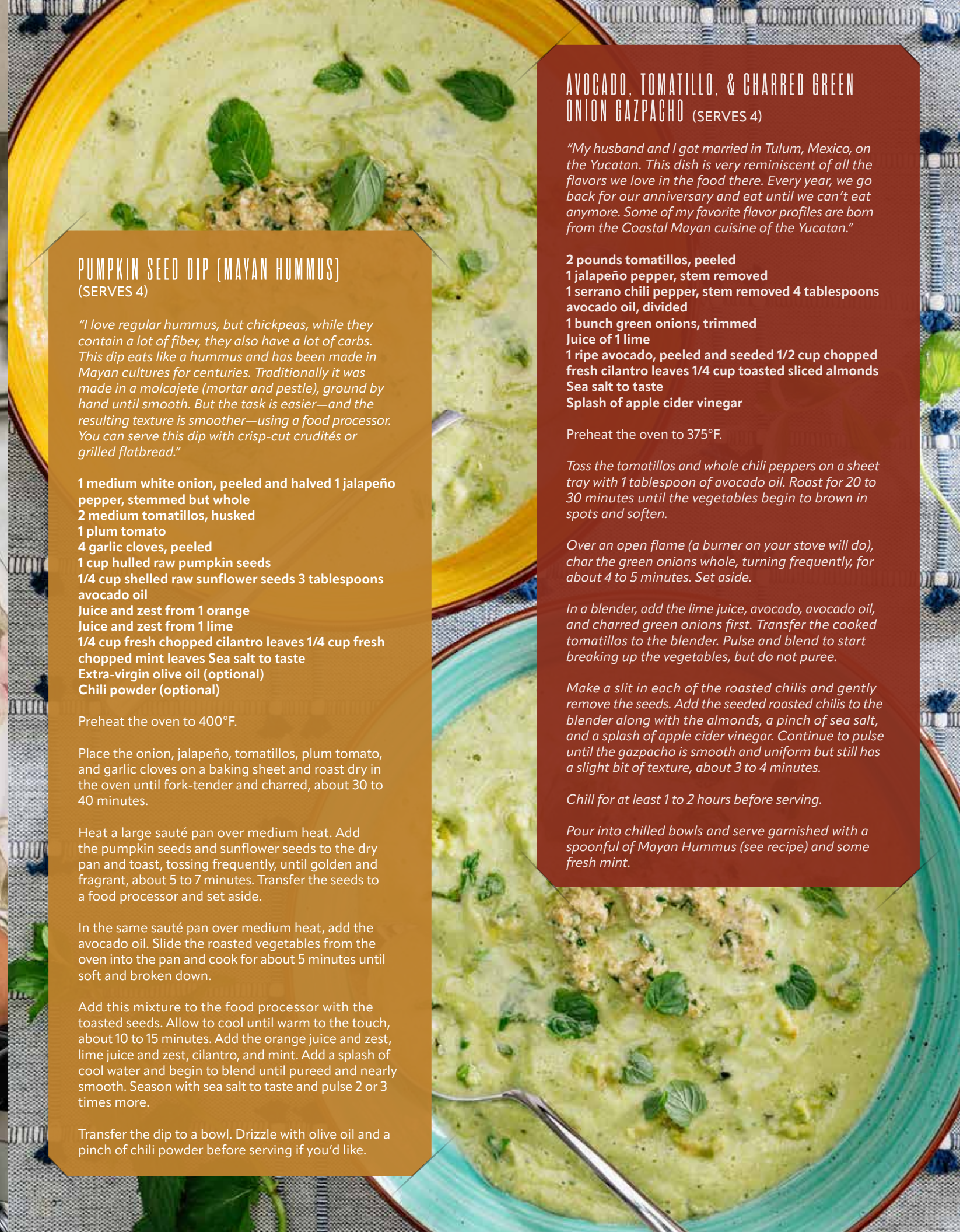
Over an open flame (a burner on your stove will do), char the green onions whole, turning frequently, for about 4 to 5 minutes. Set aside.

In a blender, add the lime juice, avocado, avocado oil, and charred green onions first. Transfer the cooked tomatillos to the blender. Pulse and blend to start breaking up the vegetables, but do not puree.

Make a slit in each of the roasted chilis and gently remove the seeds. Add the seeded roasted chilis to the blender along with the almonds, a pinch of sea salt, and a splash of apple cider vinegar. Continue to pulse until the gazpacho is smooth and uniform but still has a slight bit of texture, about 3 to 4 minutes.

Chill for at least 1 to 2 hours before serving.

Pour into chilled bowls and serve garnished with a spoonful of Mayan Hummus (see recipe) and some fresh mint.





# UNPARALLELED *Wellness*



Finding the time to relax can seem entirely impossible. It can be challenging to step away from jam-packed schedules or simply put down your phone to take a moment to yourself. Here's a list of transformative relaxation rituals and massages that may be worth trying in pursuit of restoring balance and practicing relaxation.

BY: SELECT LIFE STAFF

## RITUALS

### WARM TIAGA COUPLES RITUAL

Unwinding with your partner can be a healthy way to relieve stress and restore balance in a relationship. A replenishing ritual such as the Warm Tiaga Couples Ritual creates a luxurious romantic massage getaway that features the Tiaga Massage candle. When heated, it turns into a soft, warm, and velvety massage oil. Following the gentle exfoliation, the warm, melted wax oil is dripped on the body and massaged offering a hydrating, nourishing, and silky finish to the body.

### MOM-TO-BE RITUAL

Pregnancy discomforts can be eased by enjoying an unscented sugar scrub followed by an herbal oil massage to alleviate some of the discomforts. Massages of this nature can restore supple muscles, release tension around the hips, soften the skin, relax the mind, and prepare for a soothing delivery.



## MASSAGES

### BAMBOO FUSION

Bamboo sticks and specialized techniques help to sculpt and relieve sore muscles while toning, slimming, and rebalancing the body.

### POLYNESIAN STONE MASSAGE

The use of warm stones, Tiara and Jazmine oils, and specialized microcirculation techniques relieves tension and allows for mental regrouping.

### CHI-ACUPRESSURE MASSAGE

Energizing acupressure techniques are used to remove stress and blockages by applying pressure to specific zones in the hands and feet. These techniques awaken your mind and body to newfound energy. You will find renewed energy, vitality, and positivity in your daily tasks.



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For more information visit: [thepostoakhotel.com/wellness/spa/](http://thepostoakhotel.com/wellness/spa/)

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Visit [landryselect.com](http://landryselect.com) for more information



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THE GRIFFIN  
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# HOUSTON CHEF SERIES

GLOBAL CULINARY ADVENTURE  
FROM COAST TO COAST

## PERHAPS YOU SHOULD LEAVE A FEW WEDNESDAYS OPEN THIS SUMMER,

as a one-of-a-kind global culinary experience is taking place in Houston, Tx all summer long. Executive Chefs from a collection of premier restaurants will host the annual Houston Chef Series, a private and exclusive dining experience. The chefs have produced an awe-inspiring menu that will appeal to both foodies and drink lovers based on this year's theme, "A Global Culinary Adventure". Experiencing foods from different parts of the world gives us a chance to discover an array of cultures' attitudes, practices, and rituals. As part of the international affair, each guest will be able to meet and interact with the Chef and his team, creating a gala evening filled with merriment, camaraderie, and a truly incomparable dining experience. A recipe for food is one thing, but the hands who make it is another. Learn more about the Chefs that will create this phenomenal culinary adventure.



# Meet The Executive Chefs

## MICHAEL COURY | JULY 13 THE PALM

Michael Coury's culinary curiosity and appreciation started as a young child when he first learned to cook from his maternal grandfather. As a teenager Michael "stretched pies" on the Jersey Shore boardwalk and worked in local eateries. It was then when he was offered an opportunity of a lifetime, to work for the esteemed Chef Craig Shelton at The Ryland Inn. He has cooked for many of today's hottest celebrities, traveled extensively teaching others around the globe, earned two stars from The New York Times, published recipes in La Cucina Italiano, and has been featured in Italian Cooking and Living. Currently, Michael is the Executive Concept Chef for The Palm steakhouse. His vision, Italian heritage, and background is putting The Palm back at forefront of fine dining.



## RICKY CRUZ | AUGUST 3 GROTTO

Chef Ricky Cruz's love of cooking began while growing up in El Salvador. Upon relocating to the United States at the age of 16, Chef Ricky was hired as a pastry chef assistant at a renowned restaurant on Post Oak Boulevard. Eager to learn, Ricky built his skills and worked through every position in the kitchen. He eventually became Sous Chef at Grotto Ristorante where he continued to excel. In a matter of a few years, he was named Executive Chef. During his career, Chef Cruz has prepared meals for high-profile guests including former President George. H. Bush, Barbara Walters, Larry King, and Oprah Winfrey.



## SEAN HOCHSTEIN | AUGUST 3 MORTON'S THE STEAKHOUSE

Chef Frank Lewis has more than 25 years of restaurant experience under his chef hat. He originally began his culinary career as a dishwasher before moving up the ranks and earning the title of Executive Chef. Before joining Morton's The Steakhouse in 2007, Chef Lewis worked at various well-known steakhouses.



## ROGER ORTIZ | JULY 20 DEL FRISCO'S DOUBLE EAGLE STEAKHOUSE

Rogelio Ortiz is the Executive Chef at Del Friscos Double Eagle in Houston, Texas. Ortiz began his career at Ruth's Chris as a side cook and moved his way up to Executive Chef. Eventually, he was promoted to Regional Chef where he helped open 20 restaurants across the globe including Tokyo, Dubai, Aruba, Cabo, San Lucas, Cancun, Puerto Rico, and many more in the United States. Later he was named Franchise Regional Chef where he visited and supported the franchise restaurants. Searching for something different, Ortiz became an Executive Chef at iPic Theatres. After 4 years, he was promoted to Culinary System Manager, overseeing the input of recipes to the back-end program Restaurant Magic.



## RYAN BRADEN | AUGUST 10 BRENNER'S ON THE BAYOU

Native Texan Chef Ryan Braden studied at the Art Institute of Houston where he graduated in 2004. Since then, he has had the privilege of training at some of the nation's optimum gastronomic establishments under the finest chefs. In 2009, Chef Braden was given the opportunity to serve in the Landry's Signature Restaurant Group as Executive Sous Chef at Brenner's on the Bayou. The award-winning Chef was named Executive Chef of Brenner's on the Bayou in 2011 where he now welcomes you to indulge in his epicurean delights.



## TIM ECKARD | JULY 27 MCCORMICK & SCHMICK'S

Tim Eckard is the Executive Chef at the Uptown Park McCormick and Schmick's in Houston, Texas. Drawn to cooking from an early age, Eckard attended culinary school at Le Cordon Bleu in Portland, Oregon while simultaneously jumping into the culinary industry, working his way up from dishwasher to Executive Chef. Eckard cooked in several notable kitchens in Portland and in Oregon wine country. In 2018, Eckard came to Houston and accepted the Executive Chef position with McCormick and Schmick's. Eckard's seafood-forward menu showcases the diversity and bounty of the Pacific NW rivers, coastline, forests, and farmland while also paying homage to the location's rich history.



# Grand Finals Dinner

## DAVID MENCHACA | AUGUST 13 VIC & ANTHONY'S

David Menchaca grew up in the border town of Laredo, Texas. Growing up in a close-knit community, surrounded by his family is where his love of cooking took root. Chef Menchaca attended culinary school at the Art Institute of Houston, 2009. From there, he worked closely under Chef Hugo Ortega, recipient of The James Beard Foundation Award, from 2009-2017. He then joined the world leader in hospitality, Landry's Inc., as sous chef at Brenner's on the Bayou in 2017 and from there joined sister steakhouse, Vic & Anthony's Steakhouse as of 2018, being named Executive Chef as of November.





**IN THE SPOTLIGHT** *Most recent celebrity sightings at your favorite Landry's restaurants, events, hotels, and casinos.*



Frank Billingsley, Terry Estes,  
Kevin Gillard and Lawrence Estes  
*Photo by Gary Fountain*



Thomas Reckling and Blayne Fertitta  
*Photo by Dave Rossman*

## SAN LUIS SALUTE

More than 2,000 Mardi Gras revelers rocked to the sounds of Maroon 5 at Paige and Tilman Fertitta's annual San Luis Salute, hosted at the Galveston Island Convention Center on February 25, 2022.



Tillman Fertitta and the duchesses  
at the annual San Luis Salute  
*Photo by Dave Rossman*



## THE BACHELOR

Episodes four and five of the reality dating show 'The Bachelor' were filmed in Houston October 2021. Some of the cast was spotted out in various parts of Houston including, star Clayton Echard and contestant Serene Russel filming at Galveston Island Historic Pleasure Pier for the show's 26th season.



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HOUSTON





# PEACE, LOVE & CRAB!

COME VISIT YOUR LOCAL JOE'S THIS SUMMER FOR ALL YOUR SEAFOOD FAVORITES.



**JOE'S CLASSIC STEAMPOT**  
Dungeness crab, sweet snow crab, shrimp and smoked sausage, Old Bay® seasoning

LAST CALL  
#SELECTLIFESHOTS

THE POST OAK HOTEL  
@yulicagna



CONCEPT HERE  
@frederick\_priceii



## CAMERA READY

Do it for the 'Gram – and Select Life! We love seeing all your favorite Landry's and Golden Nugget moments on Instagram. That's why we're inviting you to share and tag them using **#SELECTLIFESHOTS**. You may just see your photo in our next issue!

MCCORMICK & SCHMICK'S  
@jonnymatrix



RAINFORREST CAFE  
@rodrigoarreto.oficial







*Cartier*

EYEWEAR COLLECTION

