



HOTEL • CASINO • BINGO

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Plaza Hotel & Casino elevates property's dining experiences, naming Chef Nicholas Sharpe as executive chef for the iconic property

LAS VEGAS – The [Plaza Hotel & Casino](#) continues to elevate its guest experience naming Chef Nicholas Sharpe as the property's new executive chef. In this role, Sharpe will oversee the Plaza's dining portfolio, including its renowned steakhouse, [Oscar's](#).

Prior to heading the Plaza's culinary program, Sharpe served as the executive chef at Michael Mina Bellagio. His diverse culinary experience includes working at some of the nation's most esteemed restaurants and with honored chefs, including James Beard Award winners Jeffrey Buben and Fabio Trabocchi in Washington D.C. and New York City. Sharpe gained restaurant operations and menu development experience while opening restaurants with the Mina Group, including RN74 in Seattle and Wit & Wisdom and Pabu in Baltimore. Over the course of his career, Sharpe developed various specialties, including expertise in fish and meat preparation, sauces, international flavors from Asia and Europe, and product sourcing.



"Nick brings a new level of culinary expertise to the Plaza that will elevate our options and create delicious, unforgettable dining experiences not to be missed in downtown Las Vegas," said Jonathan Jossel, CEO of the Plaza Hotel & Casino. "As the Plaza continues to enhance its guest amenities, Nick will help us raise the bar for our food and beverage program."

From the Rat-Pack inspired Oscar's steakhouse to the relaxed poolside fare of the Plaza's food truck, Sharpe looks to elevate the various dining experiences at the Plaza and establish the continually growing property as the preeminent culinary destination in downtown Las Vegas.

"I am excited to be at the Plaza and downtown, where I can be a part of something bigger than ever before," said Sharpe. "The Plaza is changing the face of downtown Las Vegas, and I am excited to be part of a team that isn't afraid to try new things and be creative."

Sharpe plans to elevate the property's food program by sourcing new, high quality products to create dining experiences on par with those found on the Las Vegas Strip. In the future, he wants to debut a refreshed menu at the Plaza Pool's Food Truck and emphasize the vintage Vegas ambiance of Oscar's by recreating an authentic steakhouse experience, such as tableside preparations, diverse cuts of beef, classic seafood options and traditional side dishes, while still highlighting his unique culinary background and modern dining trends.

About the Plaza Hotel & Casino

Located in the heart of downtown Las Vegas, the Plaza Hotel & Casino combines a vintage Rat Pack attitude with modern styling and personal customer service for the ultimate Vegas experience. First opened in 1971 and built on the site of the original Las Vegas railroad depot, the Plaza has 1,003 updated rooms and suites, a classic Vegas showroom, downtown's only bingo hall and 30,000 square feet of renovated ballroom and meeting space. Guests enjoy a variety of dining options led by the Rat Pack-styled Oscar's steakhouse in the hotel's iconic glass dome overlooking the Fremont Street Experience. Hundreds of slot machines, from the latest games to traditional coin machines, and nearly two dozen table games comprise an 80,000-square-foot casino floor, which is also home to downtown's largest race and sports book. A fully renovated rooftop pool and recreation deck, complete with private cabanas, hot tub, food truck, tennis court and dedicated Pickleball courts, provide guests with a variety of outdoor amenities. For more information on the multiple award-winning Plaza Hotel & Casino, visit www.plazahotelcasino.com and get updates via [Facebook](#), [Instagram](#) and [Twitter](#).