

Stuff My Turkey Menu

Address:

4760 W Sahara Ave suite 20, Las Vegas, NV 89102,
United States

Phone: +1 702-530-1231

Opening times:

11:00 AM - 08:00 PM

Soulful Sides

Coleslaw	\$6.00
Candy Yams	\$6.00
Elote Corn	\$7.00
Green Beans	\$6.00
Collard Greens	\$6.00

Desserts

Peach Cobbler	\$10.00
Fried Oreos	\$10.00
Vanilla Bean Ice Cream	\$3.00
Fried Cheesecake	\$12.00
Fried Red Velvet Cake	\$12.00

Soul Bowls

Mississippi Grits	\$19.00
Granddaddy's BBQ Mac	\$21.00
Nawlins Grits	\$27.00
Shrimp N Grits	\$22.00

Munchies

Chicken N Waffles	\$24.00
Fish N Waffles	\$22.00

Cajun Shrimp N Fries	\$23.00
Turkey Smothered Fries	\$20.00
Fish Sliders N Fries	\$19.00

Gourmet Legs

Godfather	\$50.00
El Jefe	\$37.00
Real O.G	\$32.00
Mac Daddy	\$41.00
Hen Dog	\$45.00

Wings

18 Party Wings	\$36.00
24 Party Wings	\$49.00
8 Party Wings	\$20.00
12 Party Wings	\$27.00

Sandwiches

St. Louis Hoagie With Two Sides	\$31.00
Guac Sliders With Two Sides	\$24.00
Jimmy's Loaded Dog With 2 Sides	\$22.00
Joe Cliff's Shrimp Po'boy With Two Sides	\$27.00
Papa Pete's Pulled Pork With 2 Sides	\$24.00

Entrées

The Raider	\$36.00
2 Way Meat Combo	\$34.00
The Golden Knight	\$36.00
Mrs Mary's Fish	\$27.00
Georgia Peach Hennessy Chicken N Waffles	\$45.00

Walking into Stuff My Turkey at **4760 W Sahara Ave suite 20, Las Vegas**, I immediately felt that familiar warmth of a place that knows exactly who it is-a comfort-food haven with bold flavors and a playful soul. As I started exploring the **Stuff My Turkey Menu**, it became clear that this spot isn't just serving food; it's serving personality on a plate. The menu reads like a love letter to Southern indulgence, full of dishes that are both creative and deeply comforting. What impressed me most was how every category feels intentionally crafted, giving diners plenty of ways to satisfy cravings big or small while still keeping things exciting.

The **Soulful Sides** section sets the tone perfectly. These aren't afterthought sides-they're dishes that could easily stand alone. The **Candy Yams** deliver that luscious, buttery sweetness with just a hint of spice, while the **Collard Greens** have that slow-cooked depth that only comes from a kitchen that respects tradition. I loved the freshness of the **Coleslaw**, a bright, crunchy counterpoint to the heavier dishes on the Stuff My Turkey Menu. And then there's the **Elote Corn**, which adds a smoky, creamy pop of flavor that instantly became one of my personal favorites. Whether you pair them with turkey, seafood, or munchies, the sides elevate the whole experience.

Then comes the Desserts-an unapologetic celebration of sweetness. Anyone with a soft spot for Southern treats will be drawn to the warm, fragrant **Peach Cobbler**, which tastes like summer evenings and family gatherings. The **Fried Oreos** bring out your inner kid, a crispy shell giving way to melty cookie goodness. The **Fried Cheesecake** and **Fried Red Velvet Cake** feel downright decadent, each bite rich, warm, and indulgent. If you want something a little lighter, the **Vanilla Bean Ice Cream** is pure, creamy simplicity, the perfect finish to a flavor-packed meal.

One of the standout areas of the Stuff My Turkey Menu is the **Soul Bowls**, where comfort food becomes a full experience. The **Mississippi Grits** are silky and savory, a nostalgic dish reminding me of early mornings and home-cooked care. The **Granddaddy's BBQ Mac** delivers smoky barbecue flavor layered into creamy macaroni-seriously addictive. And if you're craving seafood, the **Nawlins Grits** and **Shrimp N Grits** capture that classic Gulf Coast flavor, blending spice, tenderness, and richness in a bowl that warms you from the inside out. These bowls feel hearty, soulful, and made for diners who want food that tells a story.

If you're just looking to snack or share, the **Munchies** section is where the fun really happens. **Chicken N Waffles** and **Fish N Waffles** give you that salty-sweet pairing with perfectly crispy textures. For something bolder, the **Cajun Shrimp N Fries** brings a kick of seasoned heat that keeps you reaching for more. I loved the **Turkey Smothered Fries**, a tower of savory goodness drenched in flavor, and the **Fish Sliders N Fries** are ideal when you want something crispy, handheld, and satisfying. This part of the Stuff My Turkey Menu is all about comfort and crunch, and it's perfect for casual bites or sharing with the table.

But the headliners-the dishes that really define Stuff My Turkey-are the **Gourmet Legs**. This section feels like the heart of the menu, showcasing creativity, flavor layering, and a willingness to have fun with food. The **Godfather** leg is bold and full-bodied, while **El Jefe** brings a fusion-style flair with punchy spices and bold toppings. The **Real O.G.** keeps things classic for those who love traditional turkey flavor done perfectly, while the **Mac Daddy** takes indulgence to the next level with creamy mac layered over juicy turkey. And then there's the **Hen Dog**, playful, rich, and unlike anything you'd expect on a turkey-centric menu. These Gourmet Legs aren't just meals-they're events, each one a combination of texture, sauce, seasoning, and creativity that makes this place genuinely memorable.

What struck me most about exploring the Stuff My Turkey Menu was how balanced it felt. There's soul food comfort, inventive twists, playful desserts, and hearty bowls-all unified by bold flavors and a welcoming spirit. Whether you're stopping by for a full feast or just grabbing something indulgent on the go, the menu makes it easy to find something that fits your cravings. It's the kind of place where every dish feels intentional and every bite feels like a little celebration.