

## IN-SUITE DINING

# BREAKFAST

ANY TIME OF DAY

### Favorites

#### Stuffed French Toast **V** \$23

Brioche stuffed with vanilla mascarpone cheese and topped with mixed fruit-berry compote

#### Classic Buttermilk Pancakes **V** \$19

Whipped butter and maple syrup

*Add blueberries, bananas, strawberries, or chocolate chips \$3*

#### Breakfast Burrito \$25

Scrambled eggs, housemade beef and pork chorizo, potatoes, pepper jack cheese, and smoked paprika rolled in a flour tortilla, served with pico de gallo, guacamole, and sour cream

#### Breakfast Sandwich\* \$25

Canadian bacon, fried eggs, Swiss cheese, and tomato aioli on a toasted brioche bun, served with a housemade potato cake

### Lite-Start Breakfast

#### Coconut Chia Oatmeal **VG** \$19

Chilled steel cut oatmeal, chia seeds, and coconut milk topped with mango compote, coconut chips, and crushed pistachios

#### Fresh Fruit Salad **VG G** \$14

Sweet seasonal melon salad with strawberries, blueberries, and pineapple

#### Honey Mascarpone Yogurt

##### with Granola **V** \$18

Greek yogurt mixed with honey, mascarpone, and preserved lemon, served with our housemade granola

#### Bagel & Schmear **V** \$11

Choice of everything, cinnamon raisin, or plain bagel with cream cheese

#### Bakery Basket **V** \$15

Basket of three freshly baked breakfast pastries, including croissant and seasonal viennoiserie, served with butter and housemade jams

### Classics

#### Three-Egg Omelet **V** \$25

*Your choice of three items (additional item \$3 each).*

Tomatoes, avocado, caramelized onions, roasted peppers, baby spinach, wild mushrooms, cheddar cheese, Swiss cheese, pepper jack cheese, honey-cured ham, smoked bacon, and your choice of toast

Egg whites available upon request

#### Eggs Benedict\* \$28

Poached eggs on English muffin with shaved Canadian bacon, fontina cheese, hollandaise, and herb salad

*Smoked salmon available upon request.*

#### American Breakfast\* \$40

Two organic eggs, choice of applewood-smoked bacon, housemade breakfast sausage, chicken-apple sausage, or grilled ham steak, signature breakfast potato, and your choice of toast or fruit salad, accompanied by your choice of orange, grapefruit, or cranberry juice and freshly brewed coffee, hot tea, or hot chocolate

*Add flat iron steak\* \$16*

#### Smoked Salmon **S** \$28

Sliced smoked salmon with choice of everything, cinnamon raisin, or plain bagel served with tomatoes, cucumbers, red onions, and cream cheese schmear with capers and herb salad

#### Japanese Breakfast\* \$44

Seared Wild Isles organic salmon with steamed rice, seaweed miso soup, Japanese omelet, steamed vegetables, pickled vegetables, and green tea

#### Continental Breakfast **V** \$30

Your choice of seasonal viennoiserie, bagel, or toast served with orange, grapefruit, or cranberry juice and coffee, hot tea, or hot chocolate

#### Assorted Cereal **V VG** \$10

Corn Flakes, Cheerios, Rice Krispies, Froot Loops, with choice of whole, 2%, skim, soy, or almond milk

### Morning Adult Libations \$18

Mimosa, Bellini, Bacon Bloody Mary, Traditional Bloody Mary, Espresso Martini, Irish Coffee, or Iced Drunken Mocha

### ABOUT THE CHEF

**Chef Olivier Dubreuil** was born in Rochefort, France. He graduated with honors from culinary school in Arcachon, France, and his talents took him across the globe. In 2005, he was handpicked to lead a new team for The Venetian® Resort Las Vegas. He is a member of the prestigious *Maîtres Cuisiniers de France* and was named *Culinarian of the Year* by the Nevada Restaurant Association in 2012. Recent honors include a 2017 feature in the prestigious *Maîtres Cuisiniers de France Cookbook* and acceptance into the *Ment'or Foundation* as a *Culinary Council Member* in 2019.



## IN-SUITE DINING

# ALL DAY DINING

### Appetizers

#### Housemade Hummus **VG S** \$18

Served with grilled pita bread

*Add garden veggies \$6*

#### Lasagna Bites \$19

Short rib lasagna bites coated with panko breadcrumbs and parmesan cheese served with marinara and spicy mayo

#### Buffalo Chicken Wings \$27

Served with veggie sticks and blue cheese or ranch dressing

#### Housemade Potato Chips **V** \$15

Served with black pepper ranch

#### Chilled Shrimp Cocktail \$35

Served with cognac cocktail sauce and grilled lemons

#### Artisan Cheese & Charcuterie Plate \$36

Chef's selection of dry-aged meats and cheeses, marinated heirloom tomatoes and olives, fruit jam, grapes, and a baguette

#### Chicken Tenders \$22

Choice of sweet chili, BBQ, or Buffalo style with choice of ranch, honey mustard, or blue cheese

*Add additional sauce \$2*

#### Chicken Quesadilla \$25

Roasted corn and pepper jack cheese, served with side of pico de gallo, guacamole, and sour cream

### Soups

#### Chicken Noodle **G** \$16

Seasonal vegetables and gluten-free pasta

#### New England Clam Chowder \$16

Potato, chive, and bacon garnish served with oyster crackers

#### Roasted Tomato Soup **VG** \$16

Served with water crackers

### Salads

#### Venetian Cobb \$26

Chopped romaine lettuce, Kumato tomato, hardboiled eggs, ham, mozzarella cheese, and whole grain croutons tossed with blue cheese dressing

#### Asian Chicken **S** \$28

Chopped Napa cabbage and romaine lettuce with carrots, cucumbers, peppers, mint, cilantro, parsley, fried wontons, and crispy chicken served with soy-sesame dressing with ginger

#### Caesar \$22

Romaine lettuce, toasted croutons, shaved aged-parmigiano-reggiano, and Caesar dressing

*Add chicken \$6, Add shrimp \$10*

*Add flat iron steak\* \$16*

### Signature Pizzas 16"

#### The Venetian **V** \$27

Tomato, mozzarella cheese, fresh basil, and extra virgin olive oil

#### Build Your Own \$29

*Choose any four (4) toppings below.*

*Additional toppings \$2 each:*

Pesto, Italian sausage, pepperoni, crumbled Impossible™ meat, sliced tomatoes, prosciutto, chicken breast, spinach, wild mushrooms, pineapple, red onions, red bell peppers, black olives, basil, mozzarella, ricotta, and parmesan cheeses

### Sandwiches

*Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$8).*

#### Cold Selections:

#### Grilled Chicken Breast Sandwich \$26

Shaved chicken breast, arugula, fresh mozzarella cheese, baby tomatoes, and pesto on a toasted baguette

#### Venetian Turkey Wrap \$26

Sliced tomato, honey-smoked bacon, avocado, butter lettuce, and basil pesto aioli in a flour tortilla

#### Avocado Toast **VG** \$18

The open-faced sandwich is made with plant-based, multi-grain bread, smashed avocado, avocado wedges, roasted beetroot, radishes, spiced pumpkin seeds, and fresh herbs.

*The plant-based protein bread is chef-crafted to be highly nutritious, delivering a good source of complete proteins with all essential amino acids, dietary fibers, and low carbs. A single slice of protein bread contains up to 13g of protein, 5g of dietary fiber, and no artificial additives to provide satisfying nutrition.*

*Contains nuts*

#### Hot Selections:

#### Signature Burger\* \$27

Housemade beef burger with red wine-braised short ribs, wild mushrooms, caramelized onions, provolone cheese, coleslaw, and tomato aioli on a brioche bun

#### Impossible™ Burger **VG** \$29

Plant-based alternative to traditional meat-based burgers, with vegan burger bun, piquillo peppers, harissa vegan aioli, and French fries

#### Steak Sandwich\* \$28

NY steak, cheddar cheese, caramelized onions, garlic aioli, lettuce, and tomato on toasted country bread

#### Grilled Cheese Sandwich \$21

Brie and gruyère, smoked pepper bacon, and fig marmalade on griddled sourdough

All orders will automatically be charged applicable sales tax, plus an 18% service charge and a delivery charge of \$9.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21+ to order alcohol.

**V** vegetarian | **VG** vegan | **G** gluten-free | **S** sesame

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### Entrées

#### Filet Mignon\* \$65

Filet mignon, chive mashed potatoes, roasted rainbow carrots, and Bordelaise sauce

#### Rotisserie Chicken \$39

Half-roasted chicken, fried fingerling potatoes, chef's vegetable mix, and red wine demi-glace

#### Salmon Filet\* \$39

Searched Wild Isles organic salmon, vegetable couscous, roasted heirloom tomatoes, green asparagus, and lemon oil

#### Ribeye\* \$70

Balsamic mustard-glazed boneless ribeye, seasonal vegetable medley, potato purée, and Bordelaise sauce

### Pasta

Served with garlic bread.

#### Braised Beef Lasagna \$41

Pasta sheets baked with braised short ribs, béchamel, signature tomato sauce, and ricotta and parmesan cheeses

#### Spaghettoni & Meatballs \$30

Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese

#### Spaghetti Aglio e Olio **V** \$20

Extra virgin olive oil, fresh garlic, parsley, crushed red pepper flakes, pink peppercorns, and freshly grated parmesan cheese

Add shrimp \$10

### Certified Glatt Kosher

Meals by Mon Cuisine™. Meals are served in a vacuum-sealed tray, ready for your enjoyment.

#### Ribeye \$38

Cooked well done, served with potato kugel and carrot tzimmes

#### Chicken Breast \$38

Honey mustard with green beans, carrots, corn, peas, potato dumplings, rice, and barley

#### Salmon \$38

Orzo, bell peppers, and zucchini mélange



## IN-SUITE DINING

# TREATS

ANY TIME OF DAY

### Have A Sip Of...

#### Fresh Juice \$9

Choice of orange, cranberry, grapefruit, pineapple, apple, or tomato

#### Fruit Smoothie \$12

Strawberry, banana, apple juice, and yogurt blended with ice

#### Protein Shake \$12

Chocolate or vanilla protein powder blended with milk and ice

#### Soda \$6

Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange, and San Pellegrino Sparkling Fruit Beverages

#### Still Water

Fiji 0.5Ltr \$8      Fiji 1Ltr \$11

#### Sparkling Water

Pellegrino 1Ltr \$11

#### Vita Coconut Water \$10

### Happiness In A Cup

#### Lavazza Hot, Iced & Decaffeinated Coffee \$20

Large Pot, 4 Mugs



#### Specialty Coffee Mug \$8

Espresso, Latte, Cappuccino, Mocha, and Chai Latte

*Additional flavors can be added to your coffee for an additional \$1 per drink*

#### Organic & Fair Trade

#### Assorted Teas \$16

Pot of Tea

#### Iced Tea \$16

Pitcher of Tea

### Suite Sweets

#### Gelato Milkshake **V** \$14

Vanilla, chocolate, or strawberry

#### Chocolate Cake **V** \$16

Dark chocolate ganache layered with intense chocolate sponge cake

#### Carrot Cake **V** \$16

Traditional cream cheese frosting, moist carrot sponge cake, and passion fruit seeds

#### Warm Bread Pudding **V** \$16

Caramelized banana and toasted croissants, served with chocolate sauce

#### Lemon-Berry Cheesecake **V** \$16

New York-style creamy cheesecake with a graham cracker crust and lemon custard, served with fresh berry compote

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## IN-SUITE DINING

# WINE & SPIRITS

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### On the Rocks \$27

Bottled, ready-to-drink cocktails. Just pour over ice and enjoy

Margarita, Old Fashioned, Cosmopolitan, or Mai Tai

### Spirits Full Bottles (750ML)

**Grey Goose** \$190

**Tito's** \$149

**Bombay Sapphire** \$190

**The Botanist** \$250

**Glenlivet 12yrs** \$200

**Macallan 12yrs** \$425

**Johnnie Walker Black Label** \$190

**Patrón Silver** \$200

**Don Julio 1942** \$650

**Jack Daniel's** \$200

**Jameson** \$200

**Old Forester** \$175

**Bulleit** \$175

**Rémy Martin 1738** \$325

**Rémy Martin VSOP** \$380

**Rémy Martin XO** \$800

**Havana Club** \$150

### Full Bottles (750ML)

**d'Asti Elvio Tintero** \$60  
Moscato, Piedmont, Italy

**Cava** \$60  
Campo Viejo, Catalonia, Spain

**Moët & Chandon** \$190  
Impérial, Brut, Epernay, France, NV

**Dom Pérignon** \$940  
Brut, Reims, France

**Santa Cristina** \$75  
Pinot Grigio, Tuscany, Italy

**Davis Bynum** \$83  
Chardonnay, Sonoma County, California

**Whispering Angel** \$83  
Rosé, Provence, France

**Acrobat** \$83  
Pinot Noir, Western Oregon

**Ferrari-Carano** \$85  
Merlot, Sonoma County, California

**Justin** \$85  
Cabernet Sauvignon, Paso Robles, California

**Opus One** \$950  
Napa Valley, California

### Half Bottles (375ML)

**Moët & Chandon Brut** \$121

**Chalk Hill Chardonnay** \$50

**Stella Rosa Pinot Grigio** \$42

**Kim Crawford Sauvignon Blanc** \$35

**Kylie Minogue Rosé** \$40

**Daou Cabernet Sauvignon** \$52

**Daou Pessimist Red Blend** \$63

**Clos du Bois Merlot** \$27

**Elouan Pinot Noir** \$40

### Classic Brews & Seltzers

**Domestic** \$9      **Six Pack** \$45  
Michelob Ultra, Coors Light, Budweiser, Bud Light, Shock Top

**Premium/Import** \$10      **Six Pack** \$50  
Heineken, Stella Artois, Dos Equis, Goose Island IPA

**Bud Light Seltzer** \$9      **Six Pack** \$45  
Black Cherry, Mango, Lemon Lime

**Non-Alcoholic** \$6      **Six Pack** \$30  
Heineken 0.0

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