

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 *Mâîtres 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 *Mâîtres 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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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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