



Avocado Tartine

IN-SUITE DINING MENU

To order from this menu, please press the **in-suite dining** button on your in-suite telephone.

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.

BREAKFAST

(5AM - 11PM)

Specialties

French Toast Casserole **V** \$16

Baked bread pudding with croissants and chocolate chips served with strawberry-rhubarb compote

Frittata con Funghi e Besciamella **V** \$26

Baked eggs filled with mushrooms, béchamel, fontina cheese, and San Marzano tomato sauce served with signature potato cake and grilled sourdough toast or fruit salad

Panwich **V** \$18

Warm vanilla pancakes filled with chiboust cream, cardamom-infused mango, and pineapple



Benedict Selections

Porchetta Ham Benedict* \$28

Poached eggs on fresh biscuits with shaved porchetta, fontina cheese, chimichurri sauce, and herb salad

Salmon Benedict* \$28

Smoked salmon, poached eggs on a fresh butter croissant, lemon-spiced hollandaise, and herb salad

American Breakfast* \$35

Two organic eggs, any style served with garden vegetables, choice of applewood-smoked bacon, housemade breakfast 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

Continental Breakfast **V** \$29

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

Herb and Cheese Omelet **V** \$22

Fluffy omelet with dill, chives, parmesan, mozzarella, and cheddar cheeses served with signature potato cake and your choice of toast

Housemade Smoked Salmon* \$18

Sliced smoked salmon with choice of plain, sesame, or onion bagel served with capers, hardboiled eggs, pickled onion, and herb salad

Japanese Breakfast* \$38

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

Honey Mascarpone

Yogurt with Granola **V** \$14

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

Banana Bread **V** \$8

Served with assorted jams and butter

Viennoiserie Basket **V** \$10

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

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American Breakfast

BREAKFAST

(5AM - 11PM)

Healthy Breakfast

Coconut Chia Oatmeal **VG** \$14

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

Breakfast Bowl* \$20

Choice of poached egg, sunny side up egg, or scrambled tofu. Choice of bowl:

- Yam, eggplant, and quinoa **VG G**
- Roasted potato, tofu, kale hash, and roasted tomato **VG G**
- Cauliflower, edamame, and wild mushrooms **VG G**

Spa Breakfast **V** \$30

Coconut chia oatmeal parfait, seasonal fresh fruit salad, smashed avocado with hardboiled egg, crunchy quinoa, and flatbread served with grapefruit or cranberry juice and green tea

Egg White Frittata **V G** \$21

Spinach, goat cheese, and tomatoes

Red and White Quinoa, Oatmeal Porridge **VG** \$14

Served chilled with blueberry compote, coconut milk, candied lemon zest, and lemon syrup

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

Sweet seasonal melon salad with berries, dragonfruit, and pineapple

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LUNCH

(5AM - 11PM)

Appetizers

Baked California Artichoke **V** \$18

Garlic, parmesan cheese, panko breadcrumbs, and extra virgin olive oil

Chicken Strips "Lettuce Wrap" \$22

Sous vide chicken strips served with butter lettuce and veggie slaw. Choice of Signature Sauce:

Korean - Soy, sesame, and chili

Nashville Hot - Tossed in our housemade hot sauce

Buffalo Chicken Wings* \$19

Served with veggie slaw and blue cheese or ranch dressing

Shareable Spreads \$20

Served with grilled country bread and flatbread

- Cold baba ganoush - Spiced eggplant purée with sesame tahini, and crispy chickpea puff **VG**

- Warm Italian sausage crumbles, San Marzano tomatoes, ricotta, and parmesan

Salads

Chipotle Chicken* \$20

Arugula, quinoa, chicken breast, and chickpeas with honey chipotle vinaigrette

Venetian Cobb \$19

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

Tofu and Cabbage **VG** \$18

Kale, red cabbage, frisée, edamame, shaved carrots, and fried tofu with toasted sesame dressing

Tartines

Open-faced sandwich on country bread served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$7)

Avocado **VG** \$17

Smashed avocado, avocado wedges, roasted tomatoes, radishes, and spiced pumpkin seeds

Chicken* \$20

Sous vide chicken breast, hardboiled eggs, baby tomatoes, cherry peppers, black olives, and fresh herbs

Wild Mushroom **V** \$19

Sautéed wild mushrooms with shallots and garlic, spinach, mascarpone, grilled abalone mushroom, and pickled pearl onions

BLT \$20

Diced applewood-smoked bacon, butter lettuce, kumato tomatoes, smoked apple chutney, and smoked pork belly



Ham and Cheese Baguette

Soups

Chicken \$14

Seasonal vegetables and gluten-free pasta

New England Clam Chowder* \$14

Potato, chive, and bacon garnish, served with oyster crackers

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Lobster Roll

Signature Pizzas 16"

Signature White Pizza \$26

Crème fraîche, onion, porchetta, ricotta cheese, extra virgin olive oil, and cracked black pepper

The Venetian \$24

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

Build Your Own \$26

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

(5AM - 11PM)

LUNCH

Specialty

Lobster Roll \$32

Maine lobster salad with lobster bisque mayo, cabbage-fennel slaw, carrots, and toasted brioche bun, and served with housemade potato chips

Sandwiches

Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$7)

Ham and Cheese Baguette \$18

Porchetta ham, Swiss cheese, cornichon pickles, and butter

Grilled Chicken Breast Sandwich* \$21

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

Signature Burger* \$20

Grass-fed beef burger with onion marmalade, jalapeño, tomato aioli, and provolone cheese on a sesame seed brioche bun

Pastrami Reuben \$18

Shaved beef pastrami, caramelized onions, pickled cabbage, Swiss cheese, and Dijon mustard on marbled rye bread

Gourmet Tray To Go

ORGANIC CHICKEN BREAST \$38

- Sous vide chicken breast, hardboiled eggs, baby tomatoes, cherry peppers, black olives, and fresh herbs
- Sweet seasonal melon salad with berries, dragonfruit, and pineapple
- Cheesecake mousse with strawberry jelly served on graham cracker crust

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DINNER

(5AM - 11PM)

American

Braised Short Ribs \$38

72-hour sous vide short ribs, Carolina cheddar grits, roasted rainbow carrots, herb salad, and bordelaise sauce

Chicken Pot Pie \$32

Creamy chicken stew with garden vegetables, and puff pastry

Pastrami-spiced Salmon Filet* \$36

Wild Isles salmon, sautéed mixed grains, blistered cherry tomatoes, orange and grapefruit salsa, and roasted asparagus

Mediterranean

Tortelloni Pisellie e Gamberetti* \$32

Lemon ricotta tortelloni with sautéed shrimp, sweet peas, and cherry tomatoes

Risotto al Prosecco Veneziano* \$42

Ancient 5 grains blend (red rice, farro, barley, wheat berry, and oat), risotto cooked with shrimp, scallop, lobster, and prosecco

Spaghettoni Cacio e Pepe V \$20

Spaghettoni pasta tossed with black pepper, pecorino romano cheese, and butter served with garlic bread

Spaghettoni and Meatball \$30

One-pound housemade beef and pork meatball, San Marzano tomato sauce, and ricotta cheese served with garlic bread



Wild Mushrooms

Rice Bowls \$37

Served with steamed rice. Choice of:

Stir Fry Beef* - Bulgogi-marinated flat iron steak, mushrooms, bean sprouts, cucumbers, carrots, and kimchi

Butter Chicken* - Roasted chicken thigh, Indian-spiced tomato sauce, rice, and naan bread

Salmon Teriyaki* - Wild Isles salmon, spinach with garlic, pickled pearl onions, pickled daikon, and furikake

Vegetarian VG - Tofu, edamame, oyster mushrooms, carrots, bean sprouts, and spicy peanut sauce

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DINNER

(5AM - 11PM)



Braised Beef Lasagna

Specialty Entrée

Braised Beef Lasagna \$39

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

Family Style

A collection of appetizers, salads, entrées, and desserts perfect for sharing, serves four.

Party Time \$80

Caesar salad, The Venetian signature pizza, buffalo chicken wings with blue cheese and ranch dip, shaved celery and carrots, potato chips, onion dip, and sixteen layer chocolate fudge cake

Braised Beef Lasagna \$100

Served with baba ganoush and Italian sausage crumble spreads with grilled assorted bread, lasagna with braised short ribs, seasonal vegetables, baby kale salad, and sixteen layer chocolate fudge cake

Rotisserie Chicken* \$110

Served with baba ganoush and Italian sausage crumble spreads with grilled assorted bread, roasted whole chicken, seasonal vegetables, buttery mashed potatoes, bibb lettuce salad, chicken jus, and sixteen layer chocolate fudge cake

Plant-based

High-quality plant-based dishes that will wow your taste buds.

Roasted Tomato Soup V \$12

Served with water crackers

Kale Salad V \$19

Kale, roasted red beets, farro grain, feta cheese, dried cranberries, pumpkin seeds, crispy chickpeas, and lemon tahini dressing

Impossible™ Burger VG \$18

Plant-based alternative to traditional meat-based burgers. With vegan burger bun, piquillo pepper, harissa vegan aioli, and French fries

Roasted Cauliflower Chaat V \$16

Tamarind chutney, pomegranate seeds, and yogurt

Wild Mushrooms VG \$20

Abalone mushroom steak with wild mushroom mix

Roasted Rainbow Carrots V \$16

Lemon ricotta cheese with mascarpone, salsa verde, and candied pecans

Certified Glatt Kosher

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

Rib-eye \$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

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LATE NIGHT

(11PM - 5AM)



Coconut Chia Oatmeal

Breakfast Bites

Herb and Cheese Omelet* V \$22

Fluffy omelet with dill, chives, parmesan, mozzarella, and cheddar cheeses served with signature potato cake and your choice of toast

Porchetta Ham Benedict \$28

Poached eggs on fresh biscuits with shaved porchetta, fontina cheese, chimichurri sauce, and herb salad

French Toast Casserole V \$16

Baked bread pudding with croissants and chocolate chips served with strawberry-rhubarb compote

Honey Mascarpone Yogurt with Granola V \$14

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

Coconut Chia Oatmeal VG \$14

Steel cut oatmeal, chia seeds, and coconut milk topped with pineapple compote, mixed berries, coconut chips, and crushed pistachios

Fresh Fruit Salad VG \$14

Sweet seasonal melon salad with berries, dragonfruit, and pineapple

Appetizers

Buffalo Chicken Wings \$19

Served with veggie slaw and blue cheese or ranch dressing

Shareable Spreads \$20

Served with grilled country bread and flatbread. Choice of:
- Whipped ricotta cheese and mascarpone with almond romesco-truffled honey, olive oil, and pumpkin seeds
- Cold baba ganoush - Spiced eggplant purée with sesame tahini and crispy chickpea puff VG

Soups

Chicken \$14

Seasonal vegetables and gluten-free pasta

New England Clam Chowder* \$14

Potato, chive, and bacon garnish, served with oyster crackers

Salad

Venetian Cobb \$19

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

Specialty Entrée

Braised Beef Lasagna \$39

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

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(11PM - 5AM)

LATE NIGHT

Sandwiches

Served with housemade potato chips,
(add parmesan cheese and herb-tossed or plain fries for \$7)

Avocado Tartine **VG** \$17

Smashed avocado, roasted tomatoes, pickled radishes, and spiced pumpkin seeds served open face on country bread

Grilled Chicken Breast Sandwich* \$21

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

Signature Burger* \$20

Grass-fed beef burger with onion marmalade, jalapeño, tomato aioli, and provolone cheese on a sesame brioche bun

Impossible™ Burger **VG** \$18

Plant-based alternative to traditional meat-based burgers. With vegan burger bun, piquillo pepper, harissa vegan aioli, and French fries

Entrées

Braised Short Ribs **G** \$38

72-hour sous vide short ribs, Carolina cheddar grits, roasted rainbow carrots, herb salad, and bordelaise sauce

Chicken Pot Pie \$32

Creamy chicken stew with garden vegetables, and puff pastry

Spaghettoni and Meatball \$30

One-pound housemade beef and pork meatball, San Marzano tomato sauce, and ricotta cheese served with garlic bread

Rice Bowls \$32

Served with steam rice. Choice of:

Salmon Teriyaki* - Wild Isles salmon, spinach with garlic, pickled pearl onions, furikake, and pickled daikon

Vegetarian **VG** - Tofu, edamame, oyster mushrooms, carrots,



Buffalo Chicken Wings

Signature Pizzas 16"

Signature White Pizza \$26

Crème fraîche, onion, porchetta, ricotta cheese, extra virgin olive oil, and cracked black pepper

The Venetian \$24

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

Build Your Own \$26

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

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ALL DAY

Have A Sip Of...

Fresh Juice \$8

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

Fruit Smoothie \$10

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

Protein Shake \$9

Chocolate or vanilla protein powder blended with milk and ice

Zico Coconut Water \$8

Soda \$6

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

Still Water

Fiji 0.5l \$7 Fiji 1l \$11

Sparkling Water \$11

Pellegrino 1l



Suite Sweets

Gelato Milkshake \$12

Vanilla, chocolate, or strawberry

Tiramisu \$14

Coffee-soaked ladyfingers, and mascarpone cream

Giant Cream Puff \$12

Piedmont hazelnut paste, vanilla cream-filled choux pastry, and whipped praline cream

Limoncello Cheesecake \$14

Creamy cheesecake, crunchy graham crackers, and limoncello curd

Apple Walnut Cobbler \$14

Baked seasonal apples, almond streusel topping, and ricotta mousse

Sixteen Layer Chocolate Fudge Cake \$14

Happiness In A Cup

Lavazza Hot, Iced and Decaffeinated Coffee \$18

Large Pot, 4 Mugs

Specialty Coffee Mug \$8

Espresso, Latté, Cappuccino, Mocha, and Chai Coffee

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

Organic and Fair Trade Assorted Teas \$14

Pot of Tea

Iced Tea \$14

Pitcher of Tea

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ALL DAY

Full Bottles (750ML)

Moscato

D'asti Elvio Tintero, Piedmont, Italy \$60

Prosecco

Gambino, Italy \$60

Moët & Chandon

Impérial, Brut, Epernay, France, NV \$120

Veuve Clicquot

Yellow Label, Brut, Reims, France, NV \$165

Dom Pérignon

Brut, Reims, France \$450

Pinot Grigio

Terlato, Friuli, DOC, Italy \$77

Sauvignon Blanc

Esk Valley, Marlborough, New Zealand \$83

Chardonnay

Daou, Paso Robles, California \$75

Pinot Noir

Lincourt, Santa Rita Hills, Santa Barbara, California \$94

Merlot

William Hill Estate, Central Coast, California \$94

Cabernet Sauvignon

Justin, Paso Robles, California \$80

Cabernet Sauvignon

Far Niente, Napa Valley, California \$250

Half Bottles (375ML)

Sauvignon Blanc

Dry Creek Valley,
Sonoma County, California \$49

Pinot Noir

Row Eleven, Central Coast,
California \$60

By The Glass

Prosecco

Gambino, Italy \$14

Pinot Grigio, Terlato

Friuli, DOC, Italy \$16

Chardonnay

Daou, Paso Robles, California \$16

Pinot Noir

Lincourt, Santa Rita Hills, Santa Barbara, California \$15

Cabernet Sauvignon

Justin, Paso Robles, California \$17



Classic Brews & Seltzers

Domestic \$8

Premium/Import \$9

Bud Light Seltzers \$9

Non-alcoholic \$6

Six Pack \$40

Six Pack \$45

Six Pack \$45

Six Pack \$30

Michelob Ultra, Coors Light, Budweiser,
Bud Light, Shock Top

Heineken, Stella Artois, Corona, Goose Island IPA

Black Cherry, Mango, Lemon Lime

O'Doul's

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