



in-suite dining *menu*

“Happiness: jumping on a hotel room bed and ordering breakfast at midnight.”

- UNKNOWN

TO ORDER FROM THIS MENU, PLEASE
PRESS THE "IN-SUITE DINING" BUTTON
ON YOUR IN-SUITE TELEPHONE.

daybreak dining

SIGNATURE BREAKFASTS

CHICKEN & WAFFLE \$22

diced grilled chicken breast baked into a waffle and finished with fried chicken tenders, streusel and spicy pecans, herbed hollandaise sauce and maple syrup

HUEVOS RANCHEROS \$22 G

corn tortillas topped with refried beans with house-made beef-pork chorizo, two organic eggs, ranchero style salsa, and queso fresco served with pico de gallo, guacamole, and sour cream

JAPANESE BREAKFAST \$35 P

seared Wild Isles Organic Salmon with steamed rice, miso soup, poached organic egg, pickled vegetables, nori and green tea

CHILAQUILES \$21 G

corn tortilla chips tossed with salsa verde and topped with two organic eggs, served with a side of refried beans with house-made beef-pork chorizo, served with pico de gallo, guacamole, and sour cream

EGGS BENEDICT^s \$28 Y (upon request)

toasted english muffin topped with your choice of canadian bacon, fresh ratatouille, or wild mushrooms and spinach finished with two organic poached eggs and classic hollandaise sauce served with orange, grapefruit, or cranberry juice and coffee, hot tea, or hot chocolate

BREAKFAST BURRITO \$22

scrambled eggs, house-made beef-pork chorizo, potatoes, pepper jack cheese sauce, smoked paprika served inside a chive and cilantro crepe, served with pico de gallo, guacamole, and sour cream

GRILLED STEAK AND EGGS^s \$34 G (upon request)

8oz.. prime flat iron steak grilled to perfection and topped with sautéed wild mushrooms served with two organic eggs, signature breakfast potatoes, and your choice of toast

BREAKFAST SANDWICH \$22

thinly sliced porchetta, scrambled egg, tomato and boursin cheese on a croissant bun and served with a side of fruit salad

CLASSIC BREAKFASTS

TWO ORGANIC EGGS, ANY STYLE \$19

Y (upon request) G (upon request)

two organic eggs prepared to your liking and served with a choice of applewood-smoked bacon, house-made breakfast sausage, or grilled ham steak, signature breakfast potato, and your choice of toast or fruit salad

SMOKED SALMON BAGEL & CREAM CHEESE \$19 P

choice of plain, sesame, or onion bagel served with capers, cucumber, sliced tomato, and hard-boiled egg

CORNED BEEF HASH & EGGS^s \$20 G (upon request)

homemade corned beef hash with two organic eggs, any style and choice of toast or fruit salad

AMERICAN BREAKFAST \$35 Y G (upon request)

two organic eggs, any style and served with a choice of applewood-smoked bacon, house-made 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

ORGANIC THREE-EGG OMELET^s \$22

Y (upon request) G (upon request)

create your own signature selection and choose any three (3) fillings from the following: Ham, Tomato, Baby Spinach, Onions, Mushroom, and Cheddar. Served with breakfast potatoes and your choice of toast or fruit salad.

CONTINENTAL BREAKFAST \$26 Y P

your choice of home-baked breakfast pastries, bagel, or toast served with orange, grapefruit, or cranberry juice and coffee, hot tea, or hot chocolate

BELGIAN WAFFLE, BRIOCHE FRENCH TOAST, OR BUTTERMILK PANCAKES \$18 Y P

served with your choice of topping:
classic - served with whipped butter and pure maple syrup
strawberry - served with sliced berries and whipped cream
nutella mousse - served with sliced bananas

HEALTHY STARTS

HONEY MASCARPONE YOGURT WITH GRANOLA \$14 Y P

greek yogurt mixed with honey and mascarpone, preserved lemon served with our house-made granola and fresh berries

BOB'S RED MILL ORGANIC STEEL CUT OATS \$12 V G P

with tropical trail mix and light brown sugar

SPA BREAKFAST \$25 V G (upon request) P

fresh fruit salad served with a choice of multi-grain toast or bran muffin and served with orange, grapefruit, or cranberry juice and coffee, hot tea, or hot chocolate

QUINOA PORRIDGE \$14 V G P

served with blueberry compote and candied lemon zest

FRESH FRUIT SALAD \$12 V G P

sweet seasonal melon salad with berries and pineapple

All orders will automatically be charged applicable sales tax, plus 18% service charge and a delivery charge of \$7.00. ^sConsuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ^{}Must be 21+ to order alcohol.*

Y. vegetarian | V. vegan | G. gluten free | P. lacto-ovo-pescatarian

daybreak extras & sides

ENGLISH MUFFIN OR TOAST \$5 **V**
choice of white, multi-grain, rye, or sourdough

SLICED TOMATO \$5 **V G**

STEAMED WHITE RICE \$5 **V G**

SIGNATURE POTATO CAKE \$6 **V**

WHOLE MILK YOGURT \$7 **V G**
non-gmo, choice of plain, vanilla, blueberry, or strawberry

**CHOICE OF APPLEWOOD SMOKED BACON, HOUSE-MADE PORK
BREAKFAST SAUSAGE, OR HAM STEAK \$7**

**CHOICE OF CANADIAN BACON
OR CHICKEN APPLE SAUSAGE \$8**

ASSORTED DRY CEREALS \$8
choice of cheerios, corn flakes, frosted flakes, fruit loops, raisin bran, granola
with raisin, rice krispies, all bran, mini-wheats, or special k

FRESH BAGEL & CREAM CHEESE \$8 **V**
choice of plain, sesame, onion, or cinnamon raisin

BREAKFAST PASTRY BASKET \$10 **V P**
basket of four freshly baked breakfast pastries served
with butter and preserves

FRESH FRUIT SALAD \$12 **V**

STRAWBERRIES & WHIPPED CREAM \$12 **V**

have a sip of...

FRESH ORANGE JUICE \$8

SUNRAYSIA FIVE STAR NATURAL FRUIT JUICE \$9
mango, pineapple, pear, and apple

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 \$6 | fiji 1L \$10

SPARKLING WATER \$10
pellegrino 1L

HAPPINESS IN A CUP

LAVAZZA HOT, ICED & DECAFFEINATED COFFEE
small pot, 1 1/2 mugs \$10 | large pot, 2 1/2 mugs \$16

SPECIALTY COFFEE MUG \$7
espresso, latté, cappuccino, mocha, and chai coffee
additional flavors can be added to your coffee for an additional \$1 per drink

ORGANIC & FAIR TRADE ASSORTED TEAS \$14
pot of tea

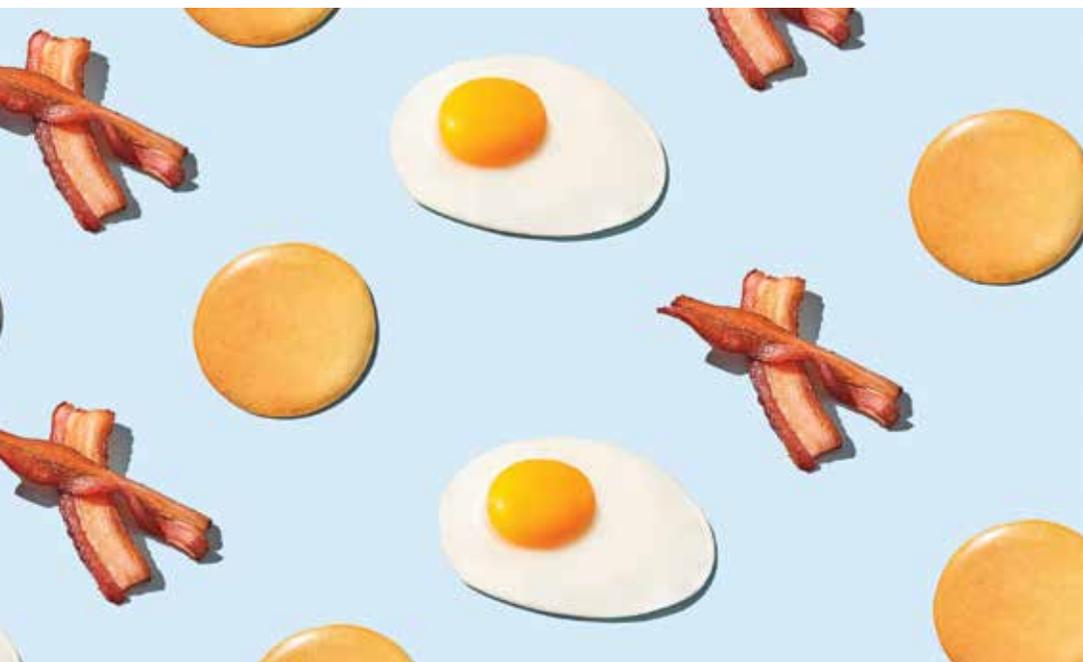
ICED TEA \$12
pitcher of tea

CLASSIC BREWS

DOMESTIC \$7 | SIX-PACK \$35
michelob ultra, miller lite, coors light, budweiser, bud light, shock top

PREMIUM/IMPORT \$8 | SIX-PACK \$40
heineken, stella artois, guinness, corona, newcastle brown ale,
goose island IPA, sierra nevada

NON-ALCOHOLIC \$6 | six-pack \$30
o'doul's



you *must* try the...

APPETIZERS

SHRIMP COCKTAIL \$25 **G P**

poached tiger shrimp, gin cocktail sauce, and lemon

JUMBO LUMP CRAB CAKE \$22 **P**

charred frisée, green goddess dressing, and piquillo pepper purée

BRUSCHETTA \$14 **V, P**

duo of toppings: tomato with basil and roasted vegetables

HOMEMADE 1 POUND MEATBALL \$19

with san marzano tomato sauce, topped with ricotta, italian parsley, and parmesan

AMERICAN ANTIPASTO \$24

fra'mani mortadella, salameetto, salame calabrese, and soppressata with grana padano, provolone, marinated vegetables, and grissini breadsticks

HOUSE-MADE POTATO CHIPS \$12 **V, G P**

lightly spiced chips served with our signature onion dip

ASIAN STEAMED BUNS WITH PORK BELLY \$16

braised pork belly brushed with peanut hoisin sauce, pickled vegetables, and garnished with fried onions

BUFFALO CHICKEN WINGS \$19

served with carrot and celery sticks and your choice of ranch or blue cheese dressing

HAND-BREADED CHICKEN FINGERS \$19

served with a choice of sauce: ranch, barbecue, or honey mustard

FARMLAND CHEESE \$28

cypress grove truffle tremor, old chatham company camembert, beehive creamery barely buzzed cheddar and roth buttermilk blue cheese garnished with grapes, dried fruit, and crackers

SOUPS, SALADS, SANDWICHES & PIZZA

All sandwiches are crafted with organic ingredients and served with your choice of French fries or simple greens salad.

CHICKEN SOUP \$14 **G**

seasonal vegetables and gluten-free pasta

NEW ENGLAND CLAM CHOWDER \$14 **G (upon request)**

served with oyster crackers

ROASTED TOMATO SOUP \$14 **V, G**

served with miniature grilled cheese sandwich

ORGANIC SIMPLE GREENS \$15 **V, G P**

butter lettuce with lemon dijon vinaigrette, garden vegetables, and fresh herbs

CAESAR SALAD \$15 **V (upon request) G (upon request) P**

crisp romaine lettuce tossed with olive croutons and parmesan cheese

add grilled chicken \$6 | add shrimp \$10

CHOPPED SALAD \$16 **V, G (upon request)**

chopped iceberg lettuce, kumato tomato, applewood-smoked bacon, whole grain croutons, and hard-boiled egg tossed with blue cheese dressing

BABY KALE, RED BEET, & FARRO SALAD \$17 **V**

baby kale with farro grain, feta cheese, dried cranberries, pumpkin seeds, crispy chickpeas, and roasted red beets tossed with lemon tahini dressing

SIGNATURE PIZZAS, 16"

The Venetian \$24

tomato, mozzarella, and fresh basil, extra virgin olive oil

The Palazzo \$26

mozzarella, mascarpone, parmesan, ricotta

build your own \$26

choose any four (4) toppings below. Additional toppings \$2 each.

crushed tomatoes, pesto, Italian sausage, pepperoni, ground meat, prosciutto, chicken breast, spinach, wild mushrooms, pineapple, red onion, red bell pepper, black olive, basil, mozzarella, ricotta, and parmesan cheese

CLASSIC CLUB SANDWICH \$18

sliced turkey and ham with mayonnaise, crisp bacon, sliced tomato, and shredded lettuce on your choice of toasted bread

GRILLED STEAK SANDWICH[§] \$26

sliced flatiron steak with blue cheese, grilled red onion, arugula, sliced tomato, and horseradish cream on a toasted hoagie roll

SIGNATURE BURGER[§] \$20

half-pound burger grilled to perfection and topped with white cheddar and grilled red onion with lettuce and tomato

VEGGIE BURGER \$18 **V**

house-made patty with farro, pinto and garbanzo beans, eggplant, onion, celery, carrots, wild and abalone mushrooms

“*Friends are the bacon bits in the salad bowl of life.*”

- UNKNOWN

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ENTRÉES, PASTAS, AND MORE

VEGETABLE STIR FRY \$24 VGP

garden fresh vegetables with steamed rice and tamari sauce

BAKED ZITI BOLOGNESE \$27

slowly simmered ground beef, ground pork, red wine, tomatoes topped with melted ricotta and mozzarella

CHICKEN BULGOGI RICE BOWL \$29

marinated chicken thigh, fried rice with fried garlic and scallions, pickled vegetables

SPAGHETTI & MEATBALL \$30

house-made beef-pork one pound meatball, san marzano tomato sauce, ricotta, italian parsley, and garlic bread

CHICKEN CORDON BLEU \$31

our version with breaded and stuffed chicken breast, prosciutto, spinach, wild mushrooms, and pepper-jack bechamel served with polenta cake

SPICY BEEF STIR FRY WITH BROCCOLINI \$32

sliced tenderloin with chili peppers, scallions, and broccolini in a spicy, savory brown sauce with steamed rice

THAI GLAZED SALMON \$36 P

fried rice with fried garlic and scallions, roasted pineapple, and vegetable medley tossed with sesame oil

SHRIMP SCAMPI WITH LINGUINE \$35 P

sautéed shrimp in a garlic, white wine, and butter sauce

SEAFOOD FRIED RICE \$36 P

fried rice with shrimp, scallops, and crab meat finished with egg and fresh garlic

PEPPERED FILET MIGNON \$40

wild mushrooms, signature potato cake, and broccolini with brandy demi-glaze

PAPAYA MARINATED 14OZ BONE-IN RIBEYE^s \$48

with sweet chili bordelaise and vegetable-potato medley

FILET OSCAR "SURF & TURF"^s \$78

8oz. grilled filet mignon served with truffle mashed potato and "oscar" garniture; asparagus and diced lobster tail with hollandaise sauce

SAVORY SIDES

FRENCH FRIES \$7 V.G

BAKED POTATO WITH SOUR CREAM & CHIVES \$8 V.G

MASHED POTATOES \$10 V.G

classic, roasted garlic, or creamy spinach

BROCCOLINI \$10 VGP

with preserved lemon and chili flakes

WILD MUSHROOMS \$15 VGP

sautéed wild and abalone mushrooms with garlic, shallots, chives, spinach, italian parsley, and hazelnut oil

pronto parties

IN-SUITE MEALS FOR FOUR

PIZZA PARTY \$120

caesar salad – whole grain croutons, parmesan shavings

twelve buffalo chicken wings – carrots, celery, tomatoes, gorgonzola dip

two pizzas – pepperoni or four cheese

GAME TIME \$160

caesar salad – whole grain croutons, parmesan shavings

antipasto – prosciutto, capicola, mortadella, marinated mushrooms artichokes, bell peppers, olives, ciabatta loaf

twelve buffalo chicken wings – carrots, celery, tomatoes, gorgonzola dip

six bacon cheddar sliders

two pizzas – pepperoni or four cheese

six freshly baked cookies





suite sweets

\$12

GELATO MILKSHAKE **Y.**

vanilla, chocolate, or strawberry

CHEESECAKE **Y.**

graham cracker crust, strawberry jelly, cheesecake mousse

CHOCOLATE FUDGE CAKE **Y.**

grandma style chocolate sponge, intense ganache, raspberry marmalade

LEMON TART **Y.**

citrus curd, hazelnut praline crust, caramelized meringue, mango gel

APPLE TART **Y.**

caramelized apples on a flaky puff pastry dough

STICKY TOFFEE PUDDING **Y.**

traditional british dessert served with brown sugar sauce and buttermilk gelato

From the kitchen of the Cake Boss:

BUDDY V'S CANNOLI **Y.**

three \$12 | six \$24



chef's choice

The
Art
of
Broth

The Art of Broth™ presents three gourmet vegan flavors to satisfy everyone's palate: vegetable, chicken or beef. simply steep bags in hot water for two minutes, then sip away. all three selections are vegan, low calorie, non-gmo, gluten free and kosher.

THE ART OF BROTH TEA \$12 **Y.G.P.**

three tea bags of savory vegetable, chicken, and beef flavored broths served with a pot of hot water



certified Glatt Kosher®

MEALS BY MON CUISINE

meals are served in a vacuum sealed tray, ready for your enjoyment!

RIB-EYE \$38 ①

cooked well done served with potato kugel and carrot tzimmes

CHICKEN BREAST \$38 ①

honey mustard with green beans, carrots, corn, peas, potato dumplings rice & barley

SALMON \$38 ①

orzo, bell peppers & zucchini mélange

vino vidi vici

WINE BY THE GLASS

PROSECCO, Gambino, Italy	\$12
VEUVE CLICQUOT, Yellow Label, Brut, Reims, France, NV	\$25
RIESLING, Sankt Anna 'Pur Mineral', Pfalz, Germany	\$14
SAUVIGNON BLANC, Esk Valley, Marlborough, New Zealand	\$14
PINOT GRIGIO, Terlato, Friuli, DOC, Italy	\$14
CHARDONNAY, Daou, Paso Robles, California	\$14
ROSÉ, Jean Luc Colombo Cape Bleu, Provence, France	\$13
PINOT NOIR, Lincourt, Santa Rita Hills, Santa Barbara, California	\$15
MERLOT, William Hill Estate, Central Coast, California	\$15
CABERNET SAUVIGNON, Justin, Paso Robles, California	\$15
CABERNET SAUVIGNON, Black Stallion, Napa Valley, California	\$18

HALF BOTTLES

VEUVE CLICQUOT, Yellow Label, Brut, Reims, France, NV	\$75
RUINART, Blanc de Blancs, Reims, France, NV	\$120
SAUVIGNON BLANC, Dry Creek Valley, Sonoma County, California	\$45
PINOT NOIR, Row Eleven, Central Coast, California	\$50
MERLOT, Duckhorn, Napa Valley, California	\$65

FULL BOTTLES

MOSCATO, D'asti Elvio Tintero, Piedmont, Italy	\$60
PROSECCO, Gambino, Italy	\$60
DOMAINE STE. MICHELLE, Columbia Valley, Washington	\$55
MOËT & CHANDON, Impérial, Brut, Epernay, France, NV	\$105
VEUVE CLICQUOT, Yellow Label, Brut, Reims, France, NV	\$120
LAURENT-PERRIER, Cuvée, Rosé, Brut NV, France	\$135
DOM PÉRIGNON, Brut, Reims, France	\$450
RIESLING, Sankt Anna 'Pur Mineral', Pfalz, Germany	\$68
PINOT GRIGIO, Terlato, Friuli, DOC, Italy	\$70
SAUVIGNON BLANC, Esk Valley, Marlborough, New Zealand	\$75
VINCENT DELAPORTE, "Chavignol" Sancerre, France	\$68
CHARDONNAY, Daou, Paso Robles, California	\$68
CHARDONNAY, Landmark, Sonoma Valley, California	\$85
CHARDONNAY, Kistler, Les Noisetiers, Sonoma County, California	\$145
ROSÉ, Jean Luc Colombo Cape Bleu, Provence, France	\$72
PINOT NOIR, Lincourt, Santa Rita Hills, Santa Barbara, California	\$85
PINOT NOIR, Domaine Drouhin, Dundee Hills, Oregon	\$130
MERLOT, William Hill Estate, Central Coast, California	\$85
PLANETA, La Segreta, Rosso, Sicilia, Italy	\$75
CABERNET SAUVIGNON, Justin, Paso Robles, California	\$72
CABERNET SAUVIGNON, Cakebread, Napa Valley, California	\$150
CABERNET SAUVIGNON, Far Niente, Napa Valley, California	\$250
SYRAH, Jean Luc Colombo Les Collines, Rhone Valley, France	\$80

refreshment center

YOUR CONVENIENT IN-SUITE MINI BAR

We're happy to keep your suite fully stocked with delicious snacks, thirst-quenching beverages, and assorted cocktails. Whatever you choose to indulge in, the charges will be automatically applied to your suite. If you are considering items not listed here, press "0" and ask for the Refreshment Center.

SNACKS & SWEETS

MARS MIX	\$10 ••
assortment of Snickers, Milky Way, Milky Way Midnight, Twix, and 3 Musketeers	
WHOLE CASHEWS	\$13 ••
PEANUT M&M'S	\$12 ••
CHOCOLATE COVERED RAISINS	\$11 ••
PRETZEL NIBS	\$8 •
PRINGLES	\$8 ••
EPICUREAN SNACK MIX	\$8 •
honey roasted nuts, pretzels, sesame sticks, and ranch chips	
FAMOUS CHOCOLATE CHIP COOKIES	\$5 •

ALCOHOLIC BEVERAGES

CHAMPAGNE 375ml	\$51 ••
WHITE WINE 375ml	\$28 ••
RED WINE 375ml	\$32 ••
JOIA COSMOPOLITAN	\$12 ••
PREMIUM LIQUOR 50ml	\$12 ••
BELVEDERE VODKA 50ml	\$12.50 •
BELVEDERE VODKA 375ml	\$51 ••
PATRÓN TEQUILA 375ml	\$51 ••
IMPORTED BEER	\$7 ••

NON-ALCOHOLIC BEVERAGES

FIJI WATER 500ml	\$6 ••
FIJI WATER 1-liter	\$8.50 ••
VIP BOTTLE WATER	\$5 •
SAN PELLEGRINO sparkling water	\$5 •
SAN PELLEGRINO flavored sparkling	\$6 ••
RED BULL ENERGY DRINK	\$7 ••
POWERADE	\$6 •
SOFT DRINKS Coca-Cola brands	\$5 ••
FRUIT JUICE	\$5.50 ••

• THE VENETIAN/THE PALAZZO • VENEZIA TOWER

If you remove an item, or items, from the minibar or snack tray momentarily to review the ingredients or contents before selecting to purchase the item(s), no charges are applied to your suite folio. After the elapsed time window is exceeded, charges will be automatically be applied to your suite folio for the item(s). Altering, modifying, or removing any items in the refreshment center or storing any non-medical personal items in the Refreshment Center may result in the restocking fee applied to your suite folio for replenishing or restocking the Refreshment Center. For a full description of items and applicable fees, please dial "0" and ask for the Refreshment Center, or contact the front desk.