

Welcome.

On behalf of our In-Room Dining team, we wish you a very warm welcome and a comfortable stay.

We invite you to enjoy a world-class dining experience in the comfort and privacy of your own room. Our menu has been developed to offer you the finest of American cuisine and traditional international dishes. Additionally, you will find tasteful plant-based vegan dishes identified by the  symbol. We invite you to utilize our In-Room tablet for all your In-Room Dining needs, whether it's for a delicious breakfast, lunch, or dinner, or for a craving for a late-night snack.

Remember—you may place an order tonight using your In-Room tablet, so you can awaken to the aroma of a hot and hearty breakfast in the morning.

Simply press the In-Room Dining button on your tablet to make your reservation.



Breakfast Menu

Available from 5 a.m.-12 p.m.

An \$11 dining charge, 18 percent service charge, and sales tax will be added to your check.

Allergy Notice: Due to shared preparation areas, we cannot guarantee the absence of allergens in any menu item.

Eye-Openers

Bloody Mary

Absolut Vodka, Wynn's Signature Bloody Mary Mix, fresh lemon juice

24

Bellini

Prosecco, white peach purée

24

Blood Orange Mimosa

Prosecco, blood orange purée

24

Mocktails

Magic Hour

Zero-proof Paloma

pink guava, coconut water, lime juice, butterfly pea blossom tisane, lemongrass, Fever-Tree Sparkling Pink Grapefruit

20

Suite Life

Zero-proof Mule

passionfruit, vanilla, rose hips, lime juice, hibiscus ginger beer

20

Proudly serving



V – vegan

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ALL DAY BEVERAGES

1

In-Room Café

MONACO BLEND

dark, full-bodied

half liter

15

liter

28

MONTE CARLO DECAF BLEND

chocolate, currant, refined

half liter

15

liter

28

TEALEAVES PRESENTATION

20

a curated presentation featuring your choice of three premium teas

English Breakfast, Imperial Earl Grey, Decaffeinated, Health & Well-Being, Floral Jasmin, Passionate Pear, Calming Chamomile, Purely Peppermint, Mountain Berry

LATTE

17

substitute almond, soy, or oat milk

2.50

AMERICANO

13

FLAVOR SHOTS

2.50

vanilla, caramel, chocolate, or hazelnut



Beverage Bar

Smoothies

Blueberry Açaí
super-blend of açaí, blueberries, agave,
Greek yogurt, soy milk

16

Tropical Fruit Smoothie
mango, papaya, pineapple, orange juice, coconut milk

16

Strawberry Banana
strawberries, banana, Greek yogurt, soy milk

16

By the Bottle

Fiji 500ML/8 L/11
Pellegrino 500ML/8 L/12
Perrier 500ML/8

Coca-Cola, Diet Coke, Sprite 6

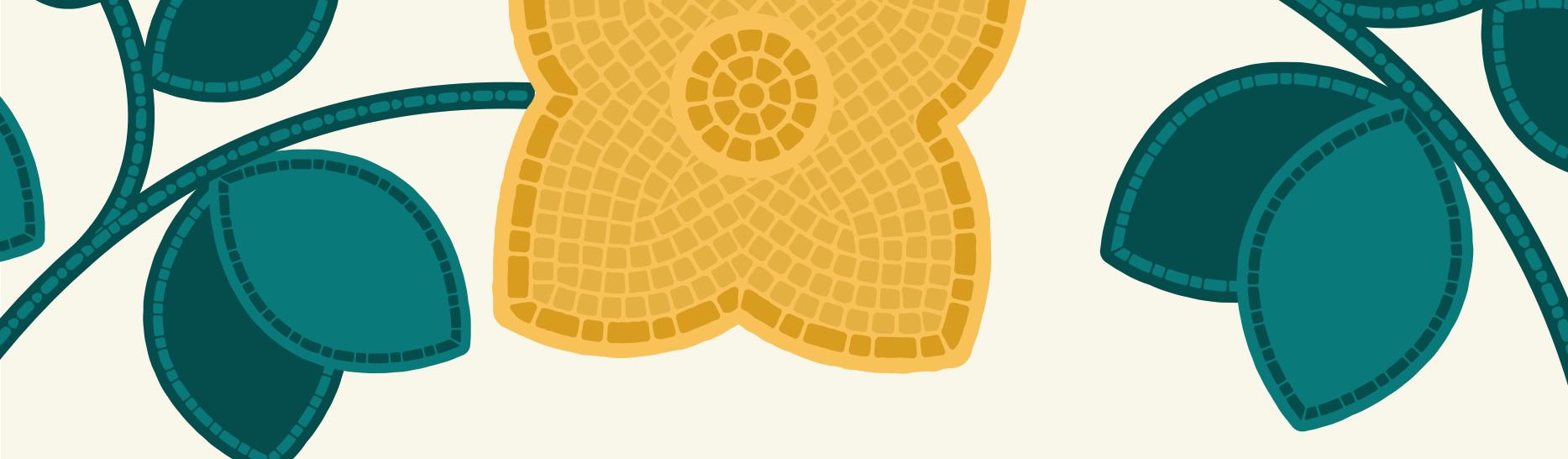
Red Bull, 10
Red Bull Sugarfree,
Red Bull Yellow Edition
(Tropical)

✓ – vegan

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BREAKFAST

2



Beverage Bar

Juices

Vibrant Vert

cucumber, celery, romaine, zucchini, kale, spinach, apple, lemon, ginger

14

Sunrise

pineapple, carrot, turmeric, lemon, ginger

14

Orange, Grapefruit, or Carrot

freshly squeezed

12

Tomato, Cranberry, or Apple

10

Chilled Beverages

Shaken Iced White Peach Tea

13

Iced Tea

12

Lemonade

12

Solar Power

16

La Colombe brew coffee, almond milk, cacao, maca, an adaptogenic blend of lion's mane and reishi mushrooms

Brew Dr. Island Mango Kombucha

16

island mango, passionfruit, ginger, organic probiotic green tea

vegan

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BREAKFAST

2



Healthy Start

Fresh Fruit Platter

sliced fruit and melons accompanied by the season's finest berries

29

Avocado Toast

26

avocado, heirloom tomatoes, toasted pumpkin seeds, radish, onions, red endive, multi-grain toast

Power Smoothie Bowl

overnight rolled oats, chia seeds, roasted cashew butter, mixed berries, banana, cacao nibs, almond milk, vanilla Greek yogurt

22

Cantaloupe

16

Watermelon

16

Chia Seed Pudding

white chia seeds, raspberries, mango, kiwi, coconut milk, oat milk

22

Berry Bowl

17

strawberries, blueberries, blackberries, or mixed berries

Smoked Salmon Tartine

smoked salmon, smoked salmon roe, grated egg whites and yolks, sliced red radish, pickled red onions, dill cream cheese, multi-grain toast

31

Grapefruit

10

Pineapple

16

 – vegan

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BREAKFAST

3



Morning Favorites

Crispy Buttermilk Chicken and Waffles

bourbon maple syrup, hot sauce

31

Buttermilk Pancakes

blueberry maple compote, butter streusel, crème anglaise

27

Gluten-Free Pancakes

blueberry maple compote

27

Breakfast Pastry

lemon blueberry muffin croissant
bran muffin chocolate croissant
cinnamon roll cheese Danish
carrot coconut raisin **V** blueberry Danish

10.50

Toasted Bagel

served with cream cheese and butter
plain sesame seed
everything wheat

10

American Cereals

Corn Flakes, Raisin Bran, Special K,
Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

10

Apple Cinnamon French Toast

27

Japanese milk bread with spiced rum apple compote,
chantilly cream, streusel and caramel

Parfait

20

Add mixed berries

8

Add banana and strawberries

8

Oatmeal **V**

17

gluten-free oats, brown sugar, raisins

Granola

18

gluten-free blend of oats, quinoa, almonds,
pumpkin seeds, coconut, toasted corn,
chia seeds, raisins, dried cranberries,
blueberries, honey, brown sugar

Toast

7

served with butter and jams

nine-grain	marble rye
white	English muffin
sourdough	gluten-free
whole wheat	

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BREAKFAST

4

Breakfast Entrées

Three Egg Omelet*	25	Steak and Eggs*	55
breakfast potatoes and choice of toast		three eggs prepared to taste, 10 oz. prime beef, shoestring potatoes, green peppercorn sauce, choice of toast	
build your own omelet with your choice of ingredients:	3 ea		
egg whites chicken sausage tomato			
bacon cheese spinach			
ham bell pepper onion			
pork sausage mushroom			
 Breakfast Sandwich	 26	 Vegan Breakfast	 25
scrambled eggs, pepper candied bacon, tomato, avocado, spicy aioli, white cheddar cheese, onion roll, breakfast potatoes		JUST Egg™, asparagus, red bell pepper, heirloom tomatoes, red onion, spinach, vegan cheese, crispy smashed potatoes with roasted peppers and caramelized onions, vegan toast V	
 Smothered Burrito	 26	 Huevos Rancheros*	 29
scrambled eggs, roasted pork, red chili sauce, green salsa, sour cream, cilantro, green onion, Jack cheese, flour tortilla		two eggs sunny-side up, corn tortillas, chorizo beans, cotija cheese, avocado, cilantro, red chili sauce, salsa verde, and lime crema	
 Three Eggs*	 30	 Eggs Benedict*	
eggs your way, choice of meat, breakfast potatoes and choice of toast		poached eggs, house made English muffin, Hollandaise, breakfast potatoes	
 Avocado and Bacon Omelet*	 35	 Choice of:	
bacon lardons, Gruyere cheese, avocado, scallions, side of dressed greens, breakfast potatoes, choice of toast		Beachwood smoked ham 29 smoked salmon, heirloom tomato 39 butter poached lobster tail, spinach 45	
 Pastrami Hash*	 36	 Sides	
potatoes, caramelized onions, roasted red peppers, cherry peppers, raclette cheese sauce, two eggs sunny-side up		Black Forest ham grits and cheddar cheese hickory smoked bacon breakfast potatoes Canadian bacon potatoes V pork sausage links biscuits and gravy chicken apple sausage grilled tomato	
		12 ea	11 ea

Give your breakfast an “Encore” for just \$18 more and include your choice of juice and coffee or tea.

V - vegan

JUST Egg™ is a registered trademark of Eat Just, Inc.

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BREAKFAST

5



Breakfast Meals

Includes choice of fresh juice and coffee or tea

Wynn | Encore Tradition*

three eggs prepared to your taste, choice of toast, choice of ham, bacon, pork, or chicken sausage, breakfast potatoes

Add mini pancakes

42

5

Fitness Breakfast*

spinach, artichokes, egg whites, and Comté cheese frittata, nine-grain toast, sliced tomato, melon, and berry cup

42

Continental

vanilla bean yogurt with housemade gluten-free granola and mixed berry toppings

choice of breakfast pastry, toast, or English muffin

42

Far East Breakfast*

congee, shoyu egg, seaweed salad, pork belly, shu mai, Chinese donut, accompanied by Asian condiments

45

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BREAKFAST

6

All-Day Menu

Available from 12 p.m.–12 a.m.

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Appetizers

Wynn Caviar

The finest caviar available, directly sourced and hand-selected from each catch. Served with traditional condiments, and blinis, available in 1 oz or 50 gram tins.

Regiis Ova Ossetra

market price

Regiis Ova White Sturgeon Royal

market price

Chilled Jumbo Shrimp

mustard and cocktail sauce

36

21

Cajun Chicken Wings

barbeque, ranch, or traditional Buffalo sauce

28

8

Spicy Thai Curry Wings

chili, soy, kaffir lime

28

12

Garlic Parmesan Wings

rosemary thyme garlic parmesan sauce

28

10

Chicken Tenders and Fries

barbecue, ranch, and traditional Buffalo sauce

28

17

Prime Dry-Aged Beef Sliders*

double-stacked prime dry-aged beef sliders,
American cheese, onions, mustard aioli, giardiniera

27

17

Ultimate Nachos

heirloom corn chips, pico de gallo, Chipotle black beans,
fresh Cotija cheese, lime crema, jalapenos, tomatillo salsa,
guacamole, queso blanco cheese sauce

28

27

chicken tinga

7

beef birria

7

Quesadilla

Monterey Jack cheese, sour cream, guacamole,
and roasted salsa

21

chicken tinga

8

shrimp

10

beef birria

12

Pot Stickers

pork and vegetable, sweet Thai chili sauce

17

Shu Mai

steamed pork and shrimp dumpling

18

Steamed Pork Bun

steamed Chinese barbecue pork buns

17

Vegetable Spring Rolls

sweet Thai chili sauce

17

Vegetable Samosa

tikka masala, sour cream

27

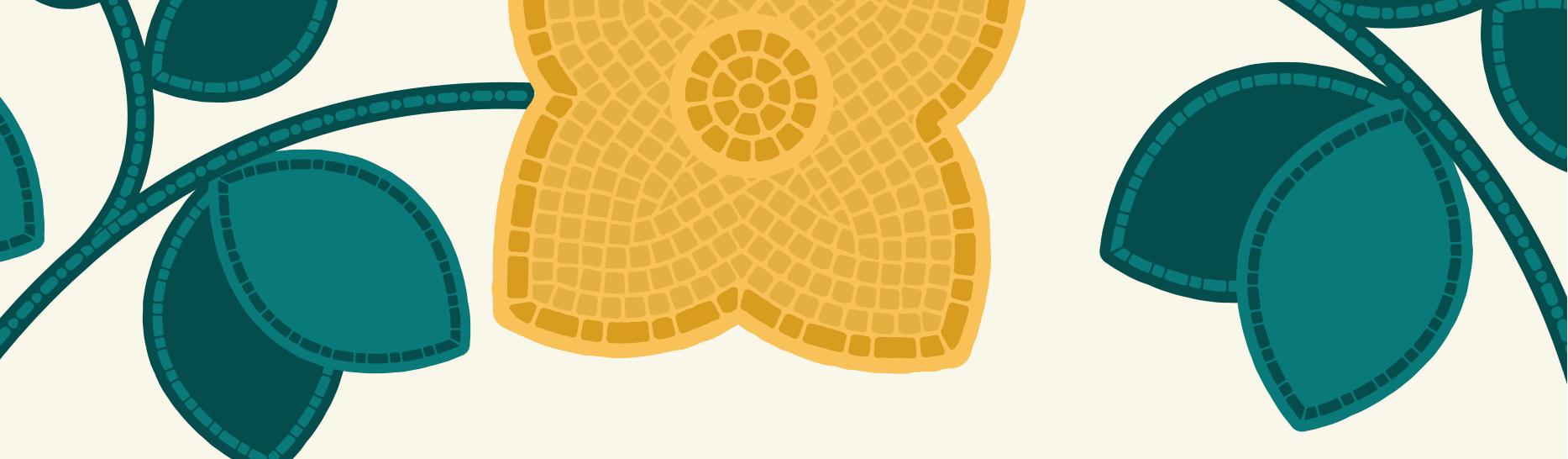
vegan

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ALL DAY DINING

8



Soup and Salad

Tomato Bisque

tomato, basil, croutons

Chicken Noodle

chicken, campanelle, celery, carrot, onion

Homestyle Chicken and Vegetable Soup

brown rice, carrots, celery, onion, fresh herbs

French Onion

caramelized sweet onions, crouton, provolone, Gruyère cheese, topped with Parmesan cheese

Wonton

pork wontons, chili oil, spinach

Greek Salad

gem lettuce, cucumber, tomato, red onion, Kalamata olives, dill, feta cheese, red wine vinaigrette

Superfood Salad

Tuscan kale, white radicchio, red quinoa, hemp seeds, dried cherries, fried chickpeas, toasted pinenuts, white balsamic vinaigrette

16

Caesar Salad

25

baby romaine lettuce, Parmesan cheese crisps, herbed croutons

17

Tuna Poke Bowl

35

diced tuna, Japanese rice, watermelon radish, edamame, avocado, seaweed salad, cucumber, baby carrots, daikon sprouts, Fresno pepper, crispy wontons, Sriracha cream, accompanied by a side of poke dressing, and soy sauce

16

Barbecue Chicken Cobb

26

gem lettuce, BBQ chicken breast, avocado, sliced egg, blue cheese crumble, bacon, cucumber, heirloom tomatoes, chives, choice of dressing

20

Add Additional Protein:

grilled herb marinated chicken 11

grilled herb marinated shrimp 20

grilled salmon 25

New York steak 25

avocado 9

28

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ALL DAY DINING

Sandwiches, Burgers, and More

Spicy Chicken 29

crispy chicken, lettuce, tomato, red onion, pickles, Kaiser roll

Turkey Club 28

provolone, bacon, heirloom tomatoes, lettuce, avocado
green goddess aioli, Japanese milk bread

Chicken Caesar Wrap 26

marinated chicken breast, romaine lettuce, croutons,
Parmesan, lemon preserves, spinach tortilla

Philly Cheesesteak 29

shaved ribeye, provolone, caramelized onions,
house-made giardiniera

Grilled Cheese 24

white and yellow American cheeses, provolone,
sourdough bread

Smashed Burger* 29

double-stacked prime beef, American cheese, crispy onion,
lettuce, tomato, truffle aioli, house-made giardiniera, pickles,
onion bun

Impossible™ Cheeseburger 28

double Impossible™ patties, vegan American cheese,
caramelized onions, Sriracha aioli, lettuce, tomato, pickle

Burger Toppings

choice of cheese	mushrooms	avocado
bacon	grilled onions	

3 ea

Street Tacos

three corn tortilla tacos with cilantro, onion, roasted salsa

lobster	38
herb marinated shrimp	32
beef birria	29
chicken tinga	28

Sides

gluten-free vegan fries	12	potato chips	12
onion rings	15	garden salad	12
sweet potato fries	16		

— V — vegan

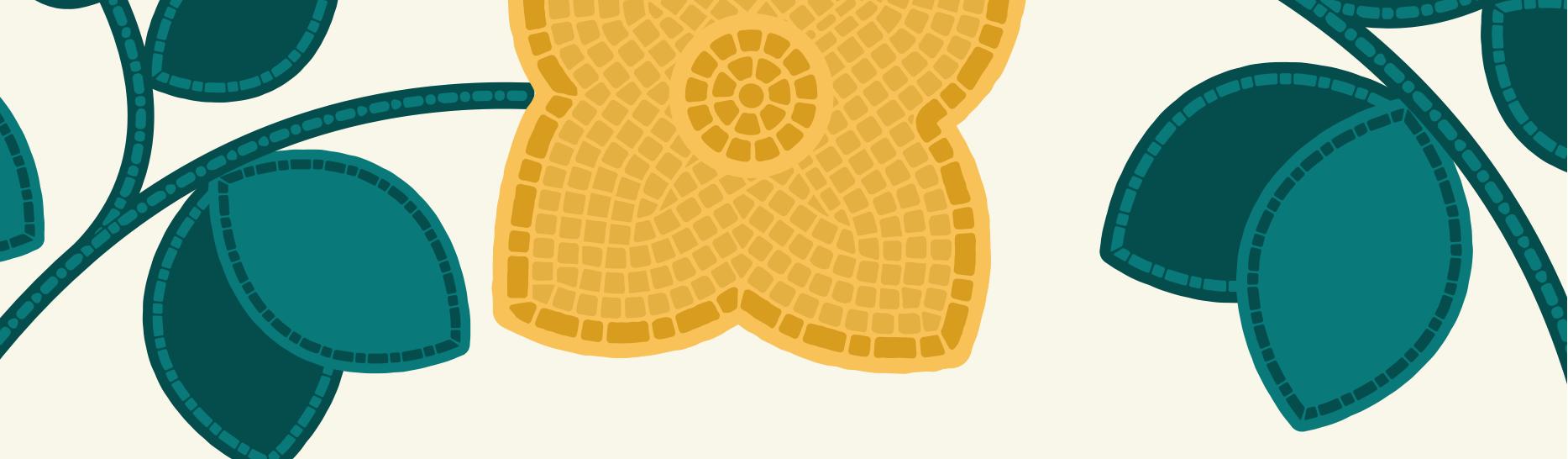
Impossible™ is a registered trademark of Impossible Foods Inc.

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ALL DAY DINING

10



Pizza and Pasta

Bianca Castelvetrano olives, baby artichoke, ricotta, roasted garlic, rocket arugula, lemon	30	Gemelli Alfredo cream, Parmigiano Reggiano	30
Margherita Buffalo mozzarella, San Marzano tomatoes, basil	27	Spaghetti and Meatballs house-made beef, pork, veal meatballs, tomato sauce, pecorino, basil	38
Pepperoni pepperoni, Buffalo mozzarella, Parmigiano	27	Mezzi Rigatoni Cacio E Pepe pecorino parmigiano, cream, black pepper, lemon oil	30
Cheese mozzarella cheese	23	Gnocchi Bolognese slow cooked beef, pork and veal ragu, tomato sauce, basil	36
		Baked Stuffed Shells lemon ricotta, tomato sauce, provolone, parmigiano, basil	30

Pizza Toppings
roasted peppers black olives onion 2.50 ea
roasted garlic mushroom pineapple
pepperoni meatball ricotta cheese 4 ea
Italian sausage barbecue chicken Canadian bacon

roasted peppers	black olives	onion	2.50 ea
roasted garlic	mushroom	pineapple	
pepperoni	meatball	ricotta cheese	4 ea
Italian sausage	barbecue chicken	Canadian bacon	

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ALL DAY DINING

11

Pasta Enhancements:

meatballs	9
grilled herb marinated chicken	11
grilled herb marinated shrimp	20

Entrées

Filet Mignon*	85
8 oz. Schuyler Ranch, Nebraska, green peppercorn sauce	
Grilled Ribeye*	98
18 oz. Schuyler Ranch, Nebraska, green peppercorn sauce	
Grilled Chicken Breast	42
heirloom tomatoes, avocado, shaved baby carrots, arugula, Kalamata olives, white balsamic dressing	
Pan Roasted Chicken Breast	42
braised cabbage, herbed spaetzle, mustard chicken jus	

Maine Lobster	market price
1.5 lbs of lobster choice of grilled or steamed	

Faroe Islands Grilled Salmon*	51
snow peas, Brussels sprouts, pearl onions, farro, lemon preserves, chimichurri	

Dinner Sides	12 ea
potato puree	creamed spinach
sharp white cheddar	steamed or
mac and cheese	grilled asparagus
wild mushrooms	baked potato

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Far East Fare

Chow Mein

wheat flour noodles, wok-fried Asian vegetables

grilled chicken 11

barbeque pork 12

beef 20

shrimp 15

30

Wok-Fried Rice

22

carrots, snow peas, bean sprouts, green onions, lemongrass

grilled chicken 11

barbeque pork 12

beef 20

shrimp 15

Kung Pao Shrimp

sweet peppers, onion, red chilies, roasted peanuts,
side of steamed rice

34

Mongolian Beef

34

wok-fried beef, leeks, bell peppers, asparagus,
side of steamed rice

Wok-Fired Gai Lan

gai lan, Chinese white sauce

16

Vegetable Fried Brown Rice **V**

22

snow peas, bean sprouts, carrots, green onion

Three-Cup Chicken

basil, garlic, green onion, ginger and chilies, side of steamed rice

34

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ALL DAY DINING



Sweet Treats and Dessert Cocktail

Old Fashioned Chocolate Layer Cake

decadent layers of chocolate cake, chocolate mousse, and crunchy chocolate wafer finished with a dark chocolate ganache

16

Vanilla Crème Brûlée

Madagascar vanilla bean custard, mixed berries

Carrot Cake

carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut

Three Warm Cookies

chocolate chip, peanut butter, or oatmeal raisin

Chocolate Strawberries 34

four chocolates covered strawberries, dipped in dark, white and strawberry chocolate

Berry Cobbler

mixed berries, gluten-free oatmeal crumble, Greek yogurt

15

Berry Cheesecake

gluten-free graham-crusted cheesecake topped with mixed berry compote and fresh berries

15

Gelato and Sorbet

pistachio, salted caramel, mint chocolate chip, vanilla bean, chocolate, mango sorbet, strawberry sorbet

14

Espresso Martini

Absolut Vanilia Vodka, Kahlúa Coffee Liqueur, Giffard Vanille de Madagascar Liqueur, La Colombe Espresso

14

15

14

24

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ALL DAY DINING

14



Snacks

Movie Night

enjoy a bucket of buttered popcorn with your choice of two beverages and two candies:
Coca-Cola, Diet Coke, or Sprite
M&M's, Snickers, Skittles, or Red Vines

35

Potato Chips

caramelized onion dip

14

House-Made Guacamole

heirloom corn chips

16

Hummus and Pita

fried chickpeas, harissa paste, lemon preserves, and warm pita

18

Bavarian Pretzel Pub Cheese

beer cheese sauce and honey mustard dip

16

Charcuterie

chef's selection of dry aged meats and cheeses,
marinated olives, artisan rolls

36

Artisan Cheese Plate

grapes, assorted dried fruits and nuts, artisan rolls

35

House Crispy Mozzarella

spicy arrabbiata sauce, ranch dressing

20

French Fries

17

Onion Rings

15

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ALL DAY DINING

15



Late-Night Menu

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Snacks

Potato Chips

caramelized onion dip

14

House-Made Guacamole

heirloom corn chips

16

French Fries

17

Onion Rings

15

Salads

Garden Salad

greens, carrot, cucumber, tomatoes

25

Caesar Salad

baby romaine lettuce, Parmesan cheese crisps, herbed croutons

25

Soups

Chicken Noodle

chicken, campanelle, celery, carrot, onion

17

Wonton

pork wontons, chili oil, spinach

16

Pizza

Bianca

Castelvetrano olives, baby artichoke, ricotta, roasted garlic, rocket arugula, lemon

30

Margherita

Buffalo mozzarella, San Marzano tomatoes, basil

27

Pepperoni

pepperoni, Buffalo mozzarella, Parmigiano

27

Cheese

mozzarella cheese

23

Starters

Cajun Chicken Wings

barbeque, ranch, or traditional Buffalo sauce

28

Chicken Tenders and Fries

barbecue, ranch and traditional Buffalo sauce

28

Prime Dry-Aged Beef Sliders*

double-stacked prime dry-aged beef sliders, American cheese, onions, mustard aioli, giardiniera

27

Ultimate Nachos

heirloom corn chips, pico de gallo, Chipotle black beans, fresh Cotija cheese, lime crema, jalapenos, tomatillo salsa, guacamole, queso blanco cheese sauce

28

chicken tinga

7

beef birria

7

Quesadilla

Monterey Jack cheese

21

chicken tinga

8

shrimp

10

beef birria

12

Pot Stickers

pork and vegetable, sweet Thai chili sauce

17

Steamed Pork Bun

steamed Chinese barbecue pork buns

17

House Crispy Mozzarella

spicy arrabbiata sauce, ranch dressing

20

Pizza Toppings

roasted peppers	black olives	onion	2.50 ea
roasted garlic	mushroom	pineapple	
pepperoni	meatball	ricotta cheese	4 ea
Italian sausage	barbecue chicken	Canadian bacon	

• - vegan

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LATE-NIGHT MENU

17

Sandwiches

Spicy Chicken	29
crispy chicken, lettuce, tomato, red onion, pickles, Kaiser roll	
Turkey Club	28
provolone, bacon, heirloom tomatoes, lettuce, avocado green goddess aioli, Japanese milk bread	
Chicken Caesar Wrap	26
marinated chicken breast, romaine lettuce, croutons, Parmesan, lemon preserves, spinach tortilla	
Philly Cheesesteak	29
shaved ribeye, provolone, caramelized onions, house-made giardiniera	
Grilled Cheese	24
white and yellow American cheeses, provolone, sourdough bread	
Smashed Burger*	29
double-stacked prime beef, American cheese, crispy onion, lettuce, tomato, truffle aioli, house-made giardiniera, pickles, onion bun	
Impossible™ Cheeseburger 	28
double Impossible™ patties, vegan American cheese, caramelized onions, Sriracha aioli, lettuce, tomato, pickle	
Breakfast Sandwich	26
scrambled eggs, pepper candied bacon, tomato, avocado, spicy aioli, white cheddar cheese, onion roll	
Street Tacos	
three corn tortilla tacos with cilantro, onion, roasted salsa	
lobster	38
herb marinated shrimp	32
beef birria	29
chicken tinga	28

Far East Fare

Chow Mein	30
wheat flour noodles, wok-fried Asian vegetables	
grilled chicken	11
barbeque pork	12
beef	20
shrimp	15
Wok-Fried Rice	22
carrots, snow peas, bean sprouts, green onions, lemongrass	
grilled chicken	11
barbeque pork	12
beef	20
shrimp	15
Mongolian Beef	34
wok-fried beef, leeks, bell peppers, asparagus	
Entrées	
Filet Mignon*	85
8 oz. Schuyler Ranch, Nebraska, green peppercorn sauce	
Grilled Chicken Breast	42
heirloom tomatoes, avocado, shaved baby carrots, arugula, Kalamata olives, white balsamic dressing	
Faroe Islands Grilled Salmon*	51
snow peas, Brussel sprouts, pearl onions, farro, lemon preserves, chimichurri	

Sides

potato puree	12	baked potato	12
sharp white cheddar mac and cheese	12	onion rings	15
wild mushrooms	12	french fries	17

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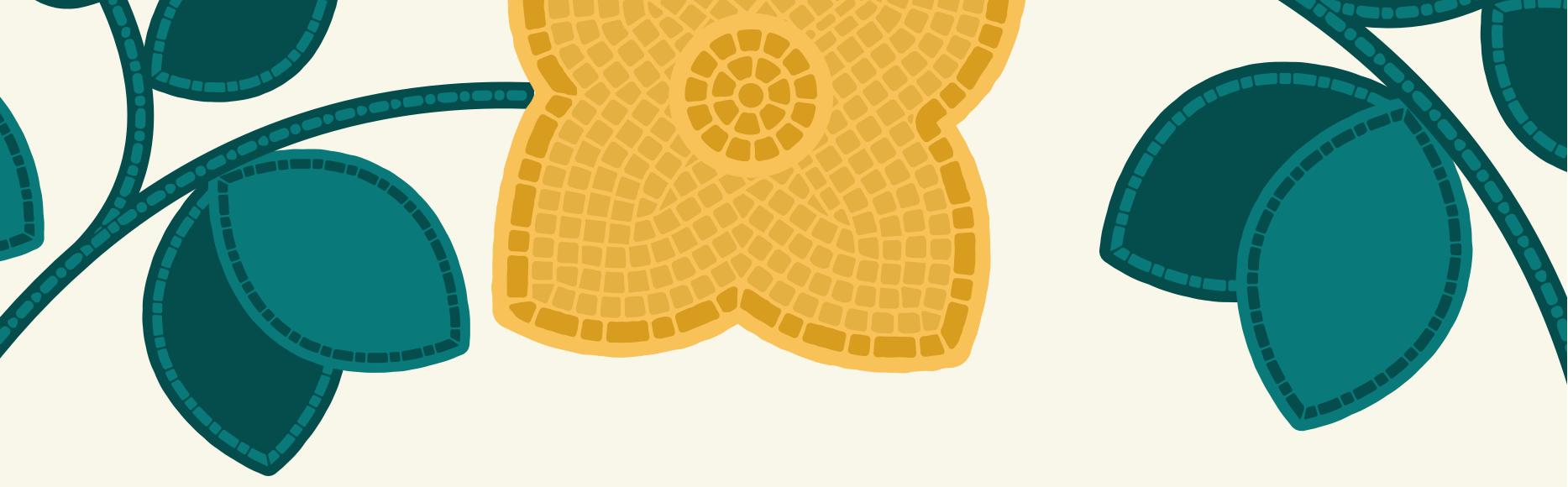
LATE-NIGHT MENU

On-Site Event

Available from 5 a.m.-10 p.m.

A \$6.50 per person dining charge, 22 percent service charge, and \$100 expedite fee will be added to your check.

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On-Site Event Menu

serves 8-10 people

please allow one hour for service

Coffee Break

La Colombe coffee and Tealeaves teas, sweeteners, cream, and 2% milk

190

Continental Breakfast

La Colombe coffee and Tealeaves teas, fresh orange juice, seasonal fruit, melon and berry cups, muffins, Danish pastries

400

American Traditional Breakfast

550

La Colombe coffee and Tealeaves teas, fresh orange juice, scrambled eggs with herbs, bacon and pork sausage, breakfast potatoes, croissants and muffins

Cold Displays

serves 8-10 people

Raw Market Vegetables

creamy Boursin cheese and ranch dips

175

International and Domestic Cheeses

dried fruit and home-baked breads

300

Fruit Platter

market fruits, melon, and berries

260

Meats and Cheeses

select charcuterie dry aged meats and cheeses, marinated olives, artisan rolls

360

Shellfish Platter

16-ounce king crab leg, eight jumbo shrimp, two lobster halves

650

Deli Buffet

pre-made sandwich halves to include: ham and Swiss, turkey and provolone, roast beef and white cheddar, potato chips, creamy coleslaw, sliced breads and artisan rolls

450

Hot Displays

25 pieces

Spring Roll Platter

95

sweet Thai chili sauce

Cajun Chicken Wing Platter

75

blue cheese, ranch, and Buffalo sauce

Chicken Strip Platter

85

ranch and barbecue dip

Angus Beef Slider Platter*

175

Thousand Island dressing, sliced pickles, tomatoes, caramelized onion, Hawaiian roll

Dim Sum Platter

95

steamed har gow, shu mai, char siu bao

• – vegan

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.

A \$6.50 per person dining charge, 22 percent service charge, and \$100 expedite fee will be added to your check.

ON-SITE EVENT