

# 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

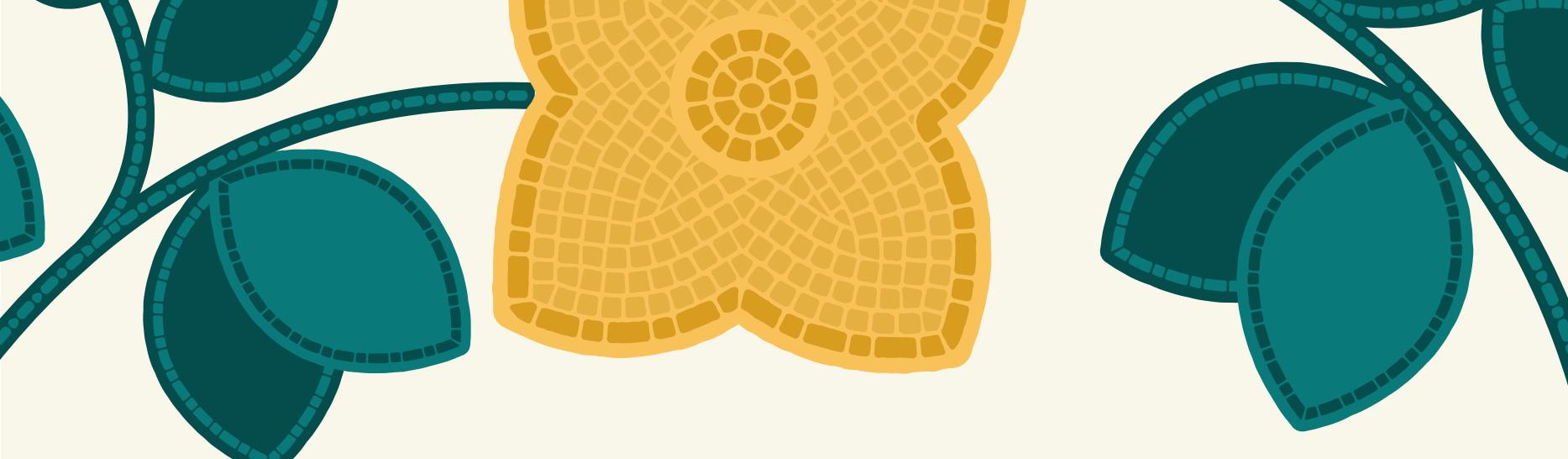
**Red Bull,** 10  
**Red Bull Sugarfree,**  
**Red Bull Yellow Edition**  
(Tropical)

✓ – 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

# Taste of Tableau

## Exclusive Offering at Wynn In-Room Dining

Tableau Breakfast\* 48

coffee and juice; three eggs prepared to your liking;  
choice of toast; breakfast potatoes; choice of bacon,  
turkey bacon, pork sausage, or chicken sausage;  
a mini pastry basket; a cup of melon and berries

Lemon Ricotta Pancakes

28

whipped blueberry butter, Vermont maple syrup

*vegan option available*

Spanish Chorizo and  
Sweet Pepper Omelet\*

29

avocado, cotija cheese, Tableau potatoes

*side of mixed greens*

**V** – vegan

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

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may increase your risk of foodborne illness.

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Breakfast



# 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 <b>V</b> | 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

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

27

## Parfait

Add mixed berries

20

Add banana and strawberries

8

## Oatmeal **V**

gluten-free oats, brown sugar, raisins

8

## Granola

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

17

## Toast

served with butter and jams

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

18

**V** – vegan

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BREAKFAST

4

# Breakfast Entrées

## Three Egg Omelet\*

breakfast potatoes and choice of toast  
 build your own omelet with your choice of ingredients:  
 egg whites      chicken sausage      tomato  
 bacon              cheese              spinach  
 ham                bell pepper        onion  
 pork sausage      mushroom

## Breakfast Sandwich

scrambled eggs, pepper candied bacon, tomato, avocado, spicy aioli, white cheddar cheese, onion roll, breakfast potatoes

## Smothered Burrito

scrambled eggs, roasted pork, red chili sauce, green salsa, sour cream, cilantro, green onion, Jack cheese, flour tortilla

## Three Eggs\*

eggs your way, choice of meat, breakfast potatoes and choice of toast

## Avocado and Bacon Omelet\*

bacon lardons, Gruyere cheese, avocado, scallions, side of dressed greens, breakfast potatoes, choice of toast

## Pastrami Hash\*

potatoes, caramelized onions, roasted red peppers, cherry peppers, raclette cheese sauce, two eggs sunny-side up

25

## Steak and Eggs\*

55

3 ea

three eggs prepared to taste, 10 oz. prime beef,

shoestring potatoes, green peppercorn sauce, choice of toast

## Vegan Breakfast

25

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

## Huevos Rancheros\*

29

two eggs sunny-side up, corn tortillas, chorizo beans, cotija cheese, avocado, cilantro, red chili sauce, salsa verde, and lime crema

## Eggs Benedict\*

poached eggs, house made English muffin, Hollandaise, breakfast potatoes

### Choice of:

|                                      |    |
|--------------------------------------|----|
| Beachwood smoked ham                 | 29 |
| smoked salmon, heirloom tomato       | 39 |
| butter poached lobster tail, spinach | 45 |

## Sides

|                       |                          |
|-----------------------|--------------------------|
| Black Forest ham      | grits and cheddar cheese |
| hickory smoked bacon  | breakfast potatoes       |
| Canadian bacon        | potatoes                 |
| 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

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BREAKFAST



# 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

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# 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

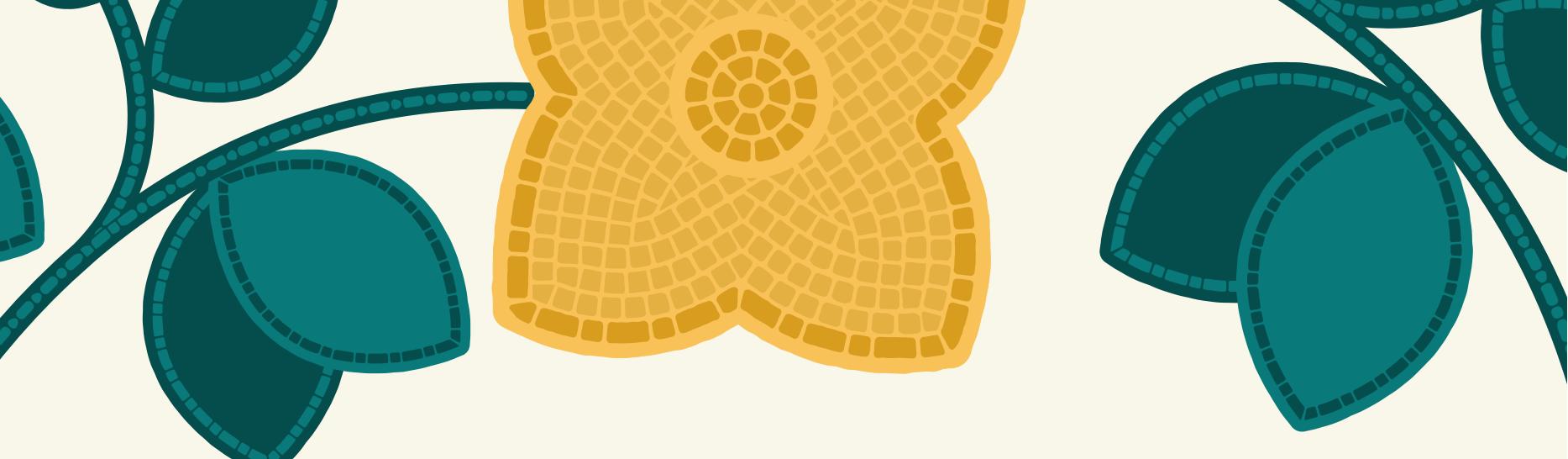
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ALL DAY DINING

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# 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

 – vegan

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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

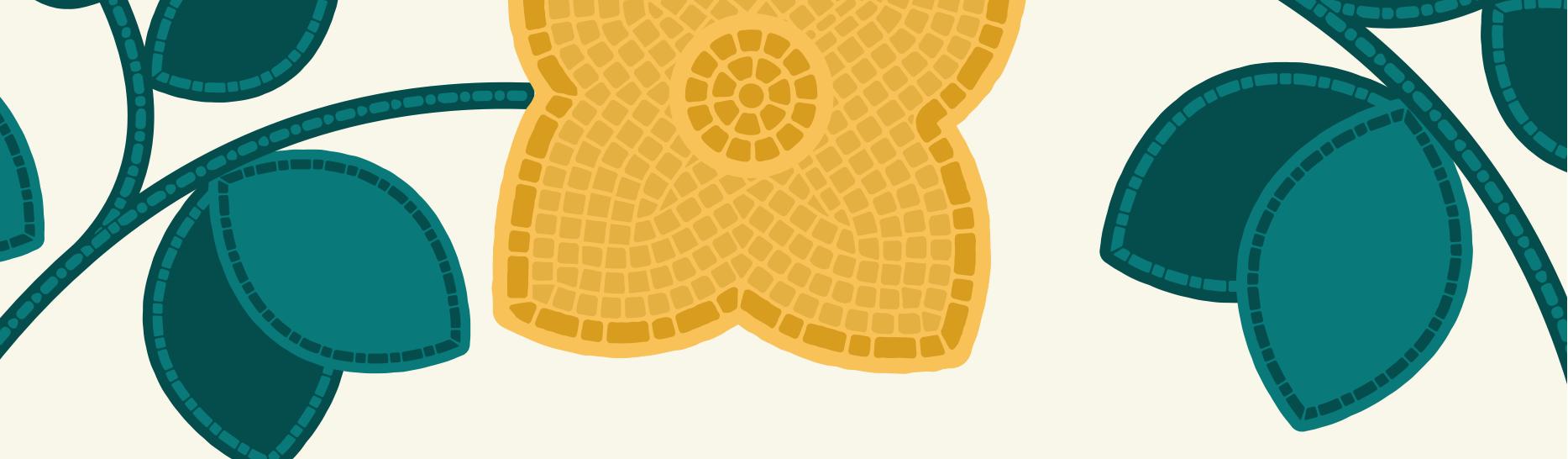
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ALL DAY DINING

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# Pizza and Pasta

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

|   |
|---|
| <b>Pizza Toppings</b>                                       |
| roasted peppers      black olives      onion <b>2.50 ea</b> |
| roasted garlic      mushroom      pineapple                 |
| pepperoni      meatball      ricotta cheese <b>4 ea</b>     |
| Italian sausage      barbecue chicken      Canadian bacon   |

|                 |                  |                |                |
|-----------------|------------------|----------------|----------------|
| roasted peppers | black olives     | onion          | <b>2.50 ea</b> |
| roasted garlic  | mushroom         | pineapple      |                |
| pepperoni       | meatball         | ricotta cheese | <b>4 ea</b>    |
| Italian sausage | barbecue chicken | Canadian bacon |                |

 - vegan

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ALL DAY DINING

11

**Pasta Enhancements:**

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

# Entrées

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

|  |                     |
|--|---------------------|
| <b>Maine Lobster</b>                               | <b>market price</b> |
| 1.5 lbs of lobster<br>choice of grilled or steamed |                     |

|  |           |
|--|-----------|
| <b>Faroe Islands Grilled Salmon*</b>   | <b>51</b> |
| snow peas, Brussels sprouts, pearl onions, farro, lemon preserves, chimichurri |           |

|                     |                   |
|---------------------|-------------------|
| <b>Dinner Sides</b> | <b>12 ea</b>      |
| 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

## **Kung Pao Shrimp**

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

## **Wok-Fired Gai Lan**

gai lan, Chinese white sauce 16

## **Three-Cup Chicken**

basil, garlic, green onion, ginger and chilies, side of steamed rice 34

**30**

## **Wok-Fried Rice**

**22**

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

grilled chicken 11

barbeque pork 12

beef 20

shrimp 15

**34**

## **Mongolian Beef**

**34**

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

**16**

## **Vegetable Fried Brown Rice** **V**

**22**

snow peas, bean sprouts, carrots, green onion

**34**

**V** – vegan

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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

15

## Carrot Cake

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

15

## Three Warm Cookies

chocolate chip, peanut butter, or oatmeal raisin

14

## Chocolate Strawberries 34

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

## Berry Cobbler

mixed berries, gluten-free oatmeal crumble, Greek yogurt

14

## 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

24

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ALL DAY DINING

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# 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

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# Late-Night Menu

Available from 12 a.m.–5 a.m.

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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

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

## Far East Fare

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

 – vegan

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

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

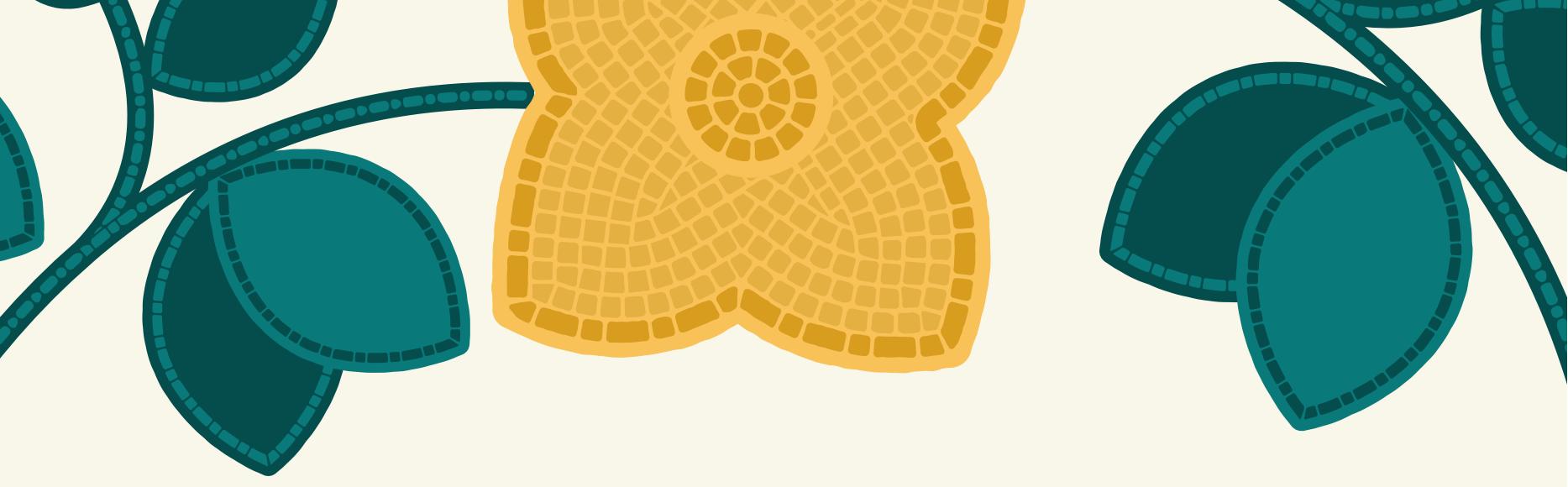
LATE-NIGHT MENU

# 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.

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



## 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

### 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

### 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

### 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

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ON-SITE EVENT