



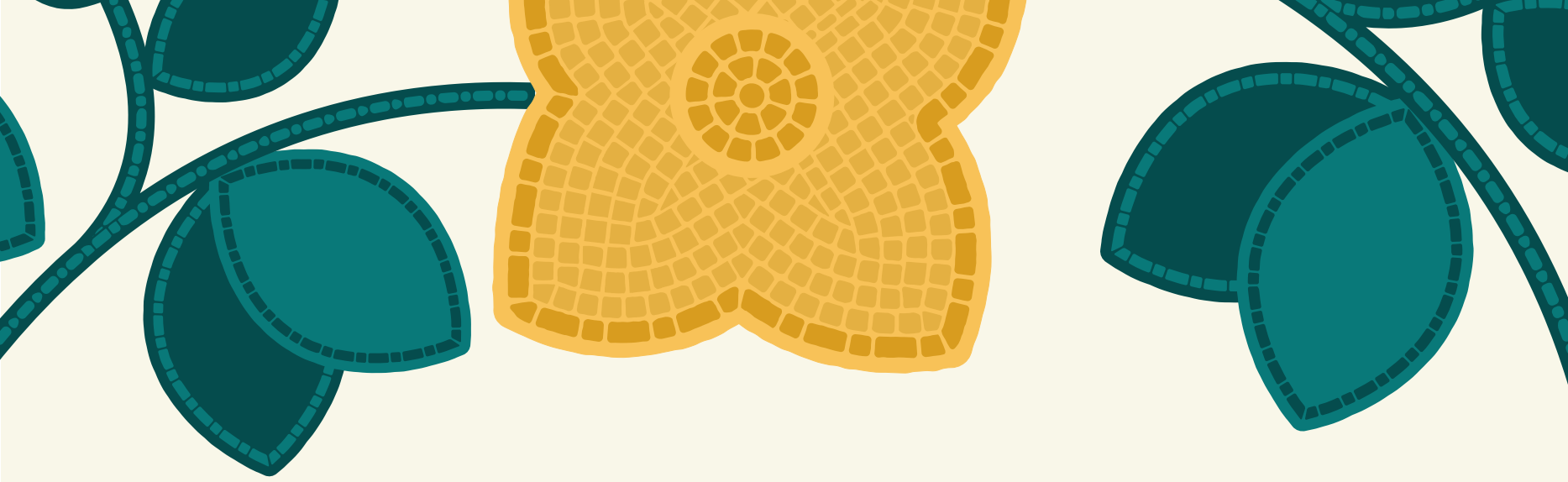
Welcome.

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 **V** 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.



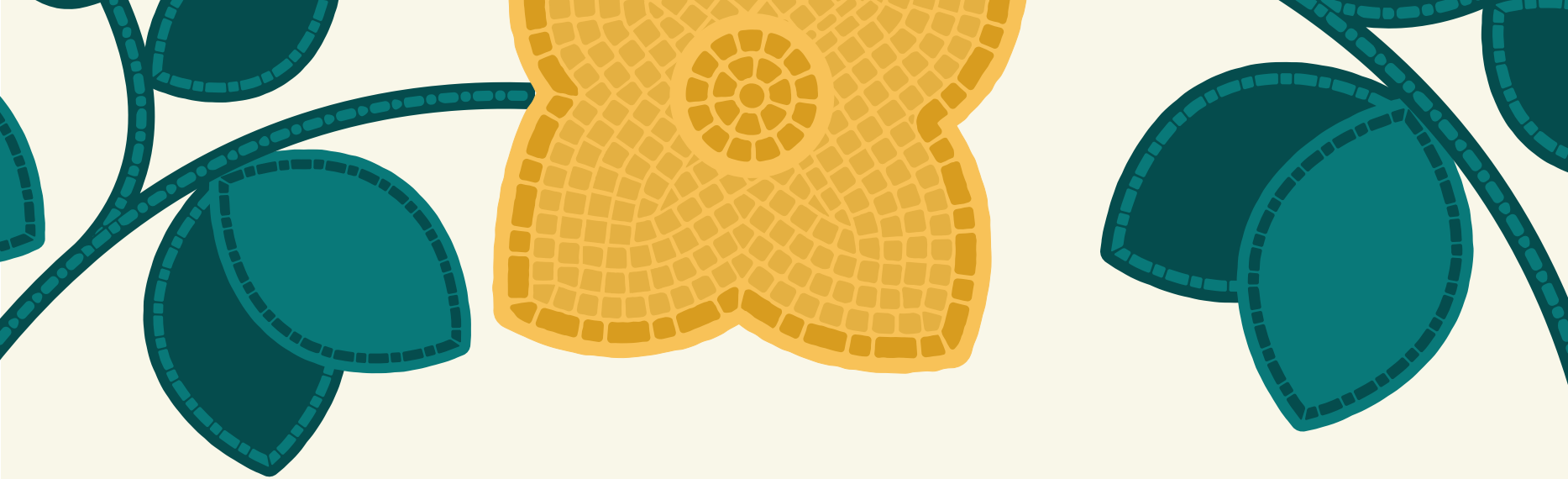
Breakfast Menu

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 Mary24

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

Bellini24

Prosecco, white peach purée

Blood Orange Mimosa24

Prosecco, blood orange purée

Mocktails

Magic Hour20

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

Suite Life20

Zero-proof Mule
passionfruit, vanilla, rose hips, lime juice, hibiscus ginger beer

In-Room Café

MONACO BLEND

dark, full-bodied

half liter15

liter28

MONTE CARLO DECAF BLEND

chocolate, currant, refined

half liter15

liter28

TEALEAVES PRESENTATION20

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

LATTE17

substitute almond, soy, or oat milk2.50

AMERICANO13

FLAVOR SHOTS2.50

vanilla, caramel, chocolate, or hazelnut

Proudly serving

COFFEE BY

La COLOMBE

COFFEE ROASTERS

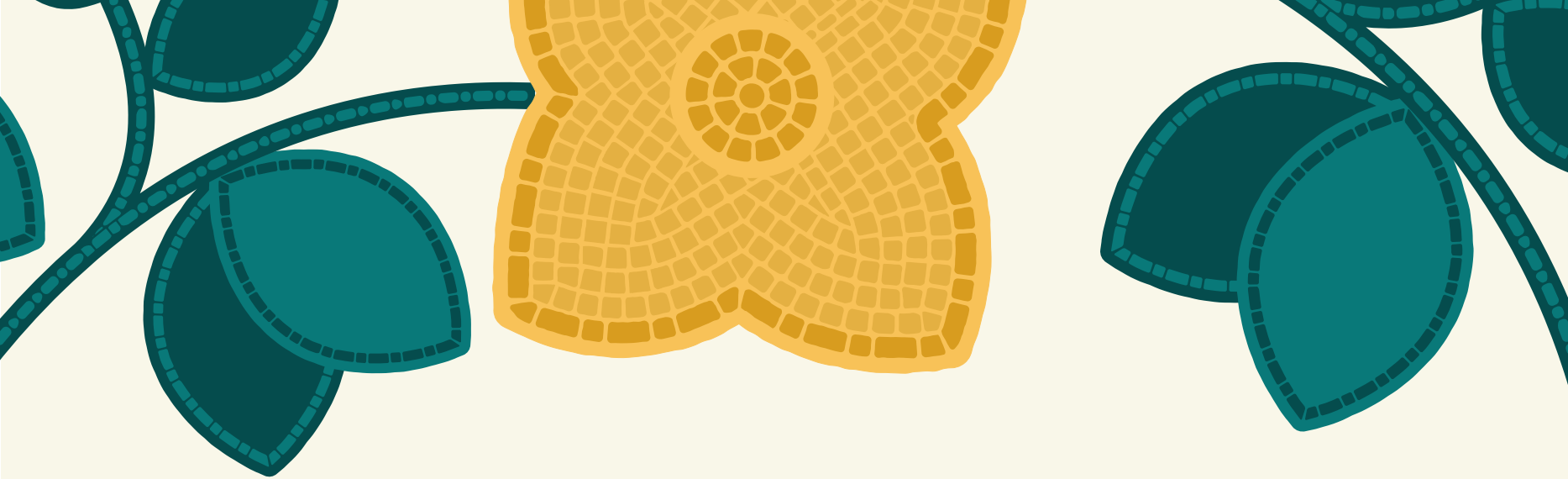
🍃 – vegan

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ALL DAY BEVERAGES

1






Beverage Bar

Smoothies

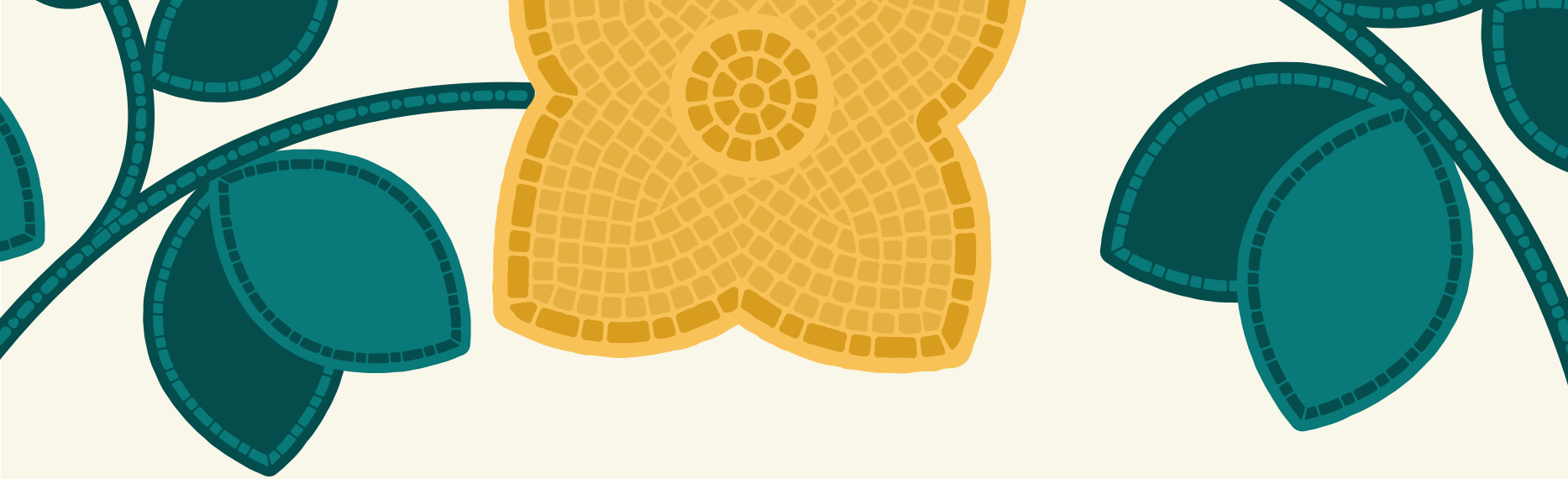
Blueberry Açaí super-blend of açaí, blueberries, agave, Greek yogurt, soy milk	16
Tropical Fruit Smoothie mango, papaya, pineapple, orange juice, coconut milk	16
Strawberry Banana strawberries, banana, Greek yogurt, soy milk	16

By the Bottle

Fiji	500ML/8	L/11
Pellegrino	500ML/8	L/12
Perrier	500ML/8	
Coca-Cola, Diet Coke, Sprite		6
Red Bull, Red Bull Sugarfree, Red Bull Yellow Edition (Tropical)		10

 – 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 La Colombe brew coffee, almond milk, cacao, maca, an adaptogenic blend of lion's mane and reishi mushrooms	16
Brew Dr. Island Mango Kombucha island mango, passionfruit, ginger, organic probiotic green tea	16

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BREAKFAST
2





Taste of Tableau

Exclusive Offering at Wynn In-Room Dining

<p>Tableau Breakfast*</p> <p>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</p>	<p>48</p>
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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


 – vegan

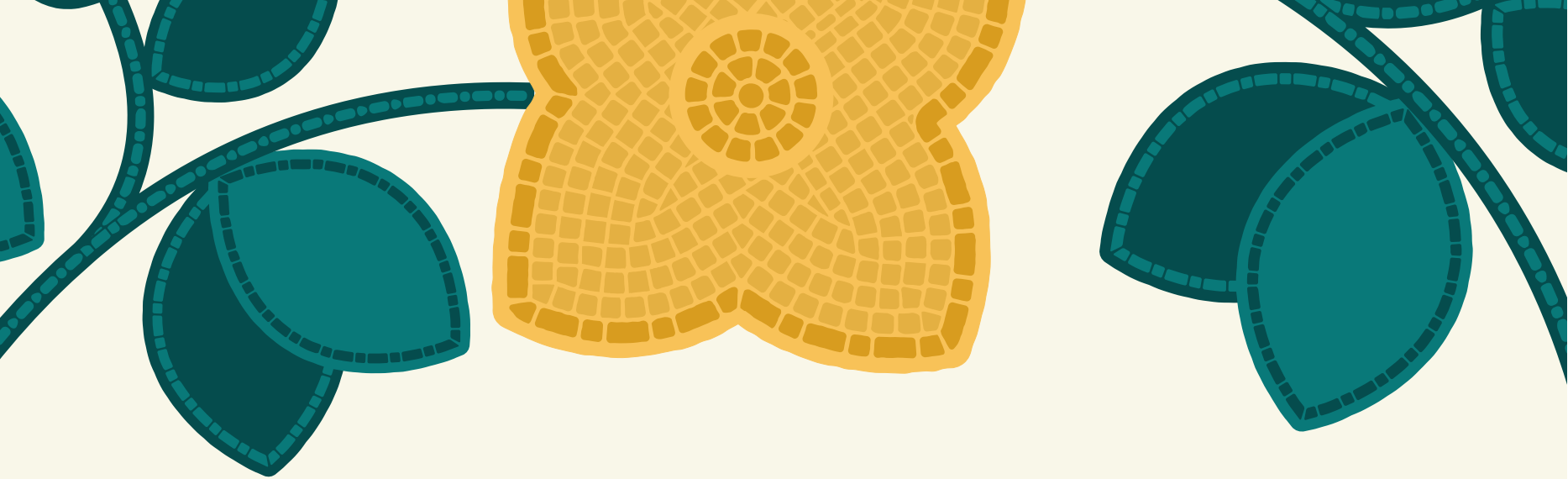
JUST Egg™ is a registered trademark of Eat Just, Inc.

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Breakfast



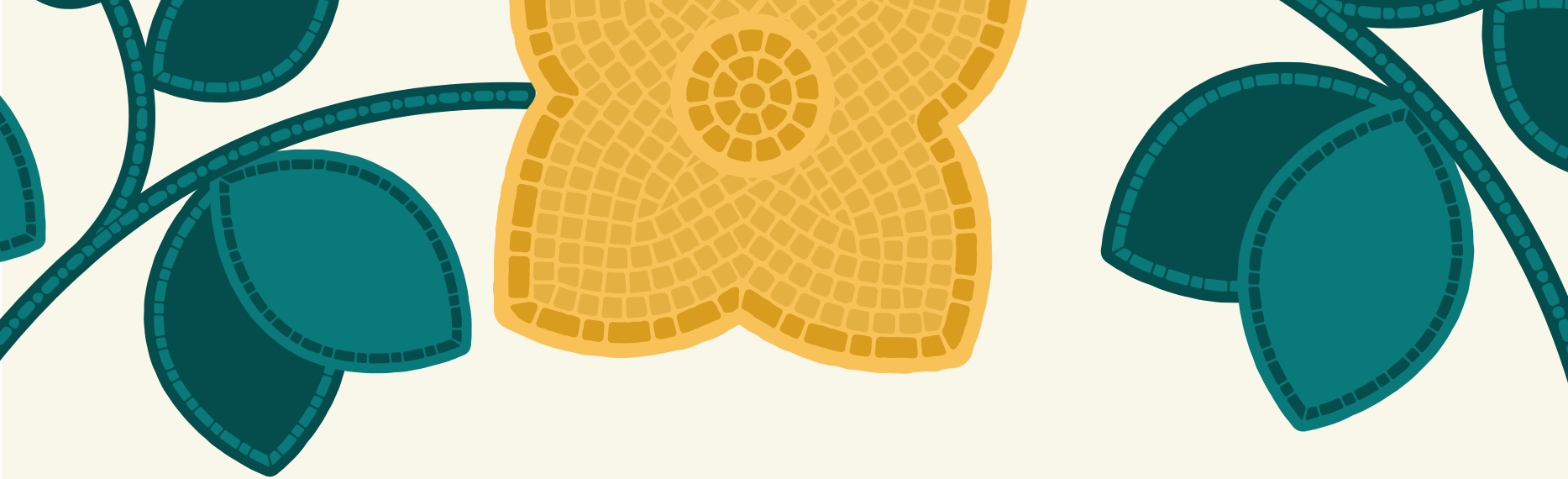


Healthy Start

Fresh Fruit Platter	29	Avocado Toast 	26
sliced fruit and melons accompanied by the season's finest berries		avocado, heirloom tomatoes, toasted pumpkin seeds, radish, onions, red endive, multi-grain toast	
Power Smoothie Bowl	22	Cantaloupe	16
overnight rolled oats, chia seeds, roasted cashew butter, mixed berries, banana, cacao nibs, almond milk, vanilla Greek yogurt		Watermelon	16
Chia Seed Pudding 	22	Berry Bowl	17
white chia seeds, raspberries, mango, kiwi, coconut milk, oat milk		strawberries, blueberries, blackberries, or mixed berries	
Smoked Salmon Tartine	31	Grapefruit	10
smoked salmon, smoked salmon roe, grated egg whites and yolks, sliced red radish, pickled red onions, dill cream cheese, multi-grain toast		Pineapple	16

 – vegan
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BREAKFAST
3





Morning Favorites

Crispy Buttermilk Chicken and Waffles 31
bourbon maple syrup, hot sauce

Buttermilk Pancakes 27
blueberry maple compote, butter streusel, crème anglaise

Gluten-Free Pancakes 27
blueberry maple compote

Breakfast Pastry 10.50
lemon blueberry muffin croissant
bran muffin chocolate croissant
cinnamon roll cheese Danish
carrot coconut raisin **V** blueberry Danish

Toasted Bagel 10
served with cream cheese and butter
plain sesame seed
everything wheat

American Cereals 10
Corn Flakes, Raisin Bran, Special K,
Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

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



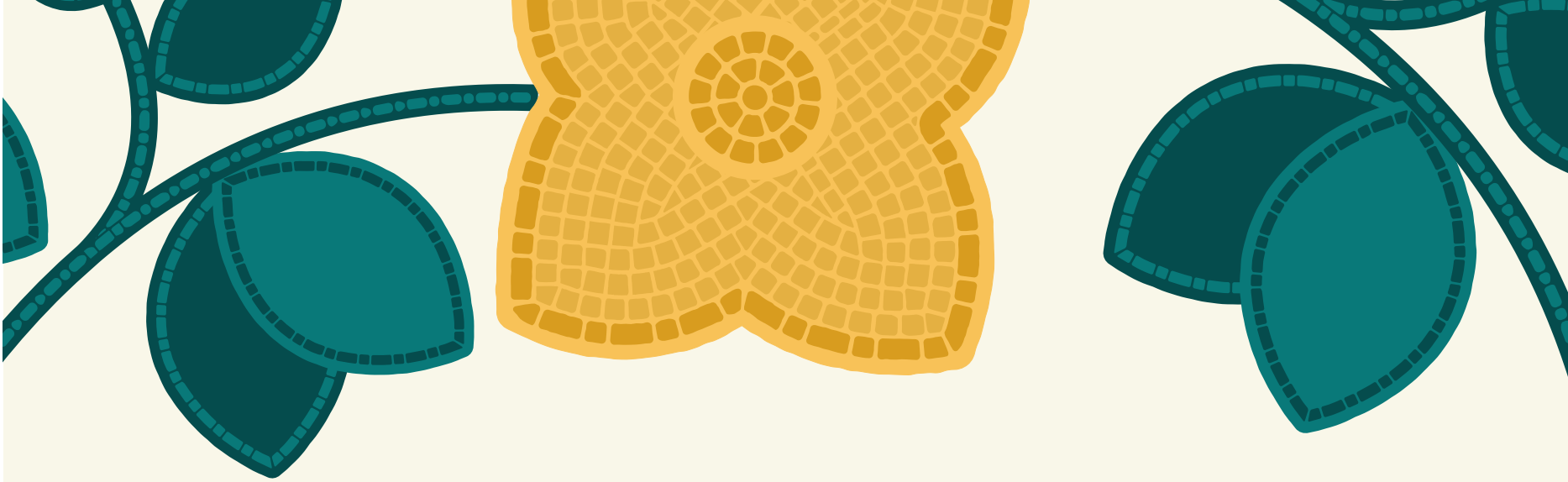


Breakfast Entrées

Three Egg Omelet*	25	Steak and Eggs*	55
breakfast potatoes and choice of toast		three eggs prepared to tasted, 10 oz. prime beef,	
build your own omelet with your choice of ingredients:	3 ea	shoestring potatoes, green peppercorn sauce, choice of toast	
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,		JUST Egg™, asparagus, red bell pepper, heirloom tomatoes,	
spicy aioli, white cheddar cheese, onion roll, breakfast potatoes		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,		two eggs sunny-side up, corn tortillas,	
sour cream, cilantro, green onion, Jack cheese, flour tortilla		chorizo beans, cotija cheese, avocado, oilantro,	
		red chili sauce, salsa verde, and lime crema	
Three Eggs*	30	Eggs Benedict*	
eggs your way, choice of meat, breakfast potatoes and		poached eggs, house made English muffin, Hollandaise,	
choice of toast		breakfast potatoes	
		Choice of:	
Avocado and Bacon Omelet*	35	Beachwood smoked ham	29
bacon lardons, Gruyere cheese, avocado, scallions,		smoked salmon, heirloom tomato	39
side of dressed greens, breakfast potatoes, choice of toast		butter poached lobster tail, spinach	45
Pastrami Hash*	36	Sides	
potatoes, caramelized onions, roasted red peppers,		Black Forest ham	grits and cheddar cheese
cherry peppers, raclette cheese sauce,		hickory smoked bacon	breakfast potatoes
two eggs sunny-side up		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
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BREAKFAST



Breakfast Meals

Includes choice of fresh juice and coffee or tea

Wynn | Encore Tradition* **42**

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

Add mini pancakes **5**

Continental **42**

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

choice of breakfast pastry, toast, or English muffin

Fitness Breakfast* **42**

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

Far East Breakfast* **45**

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

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BREAKFAST
6



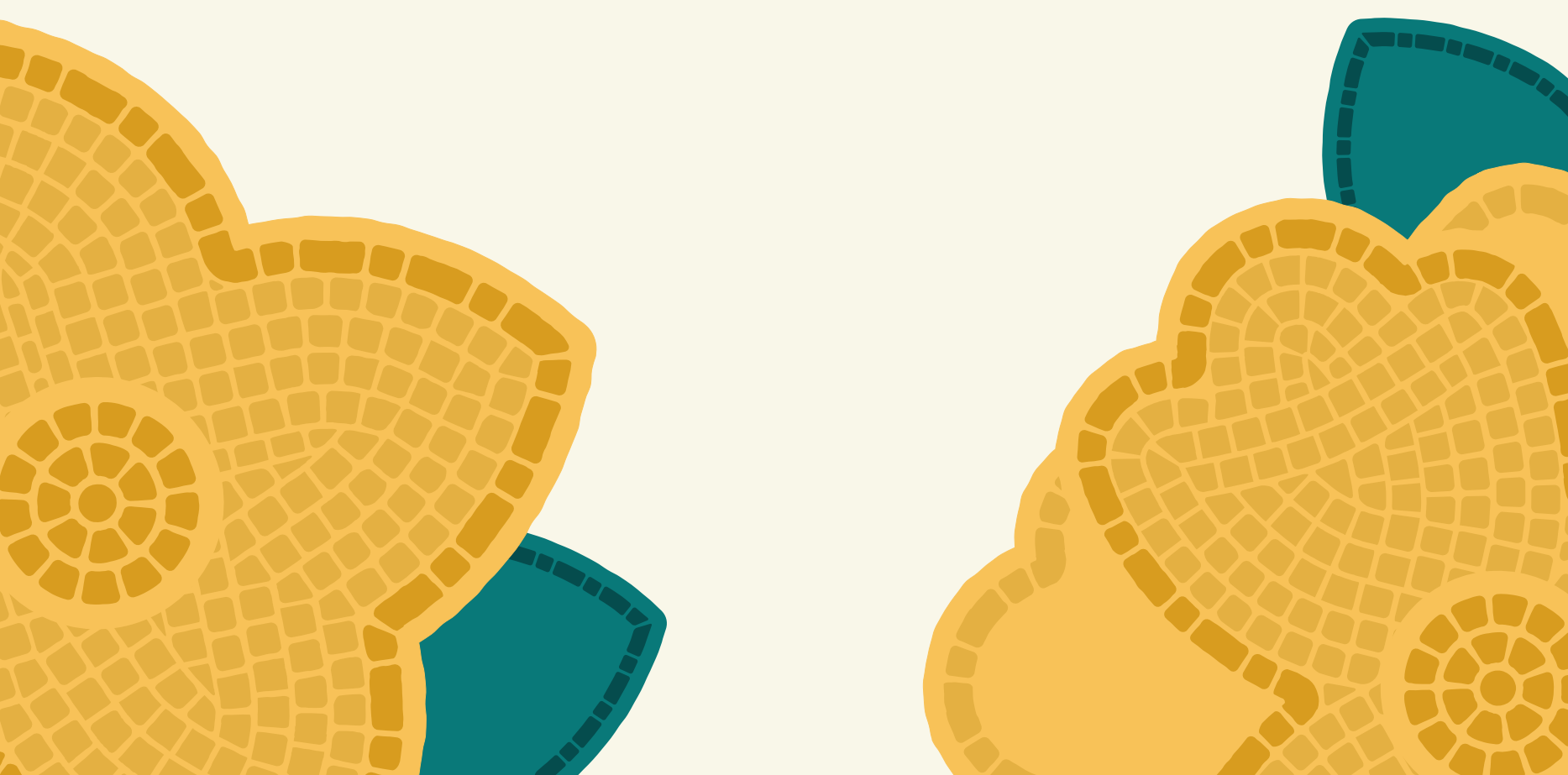


All-Day Menu

Available from 12 p.m.–12 a.m.

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Appetizers

Wynn Caviar

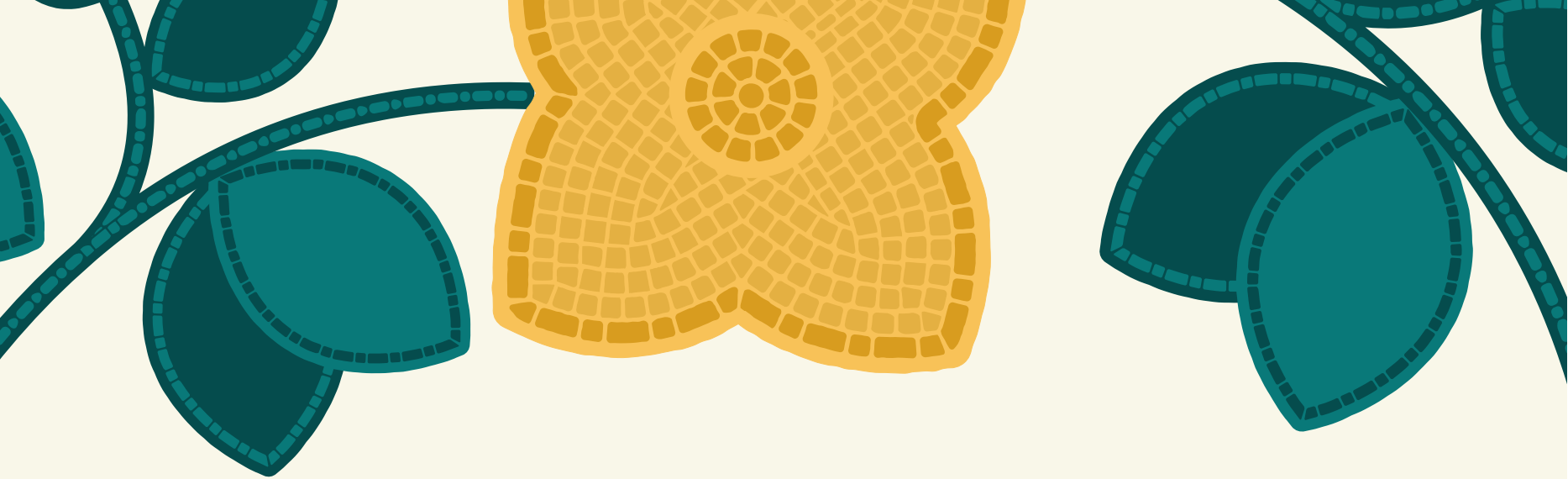
The finest caviar available, directly sourced and hand-selected from each catch. Served with traditional condiments, and blinis, available in 1 oz or 50 gram tins.

Regiis Ova Ossetra	market price
Regiis Ova White Sturgeon Royal	market price

Chilled Jumbo Shrimp mustard and cocktail sauce	36
Cajun Chicken Wings barbeque, ranch, or traditional Buffalo sauce	28
Spicy Thai Curry Wings chili, soy, kaffir lime	28
Garlic Parmesan Wings rosemary thyme garlic parmesan 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, 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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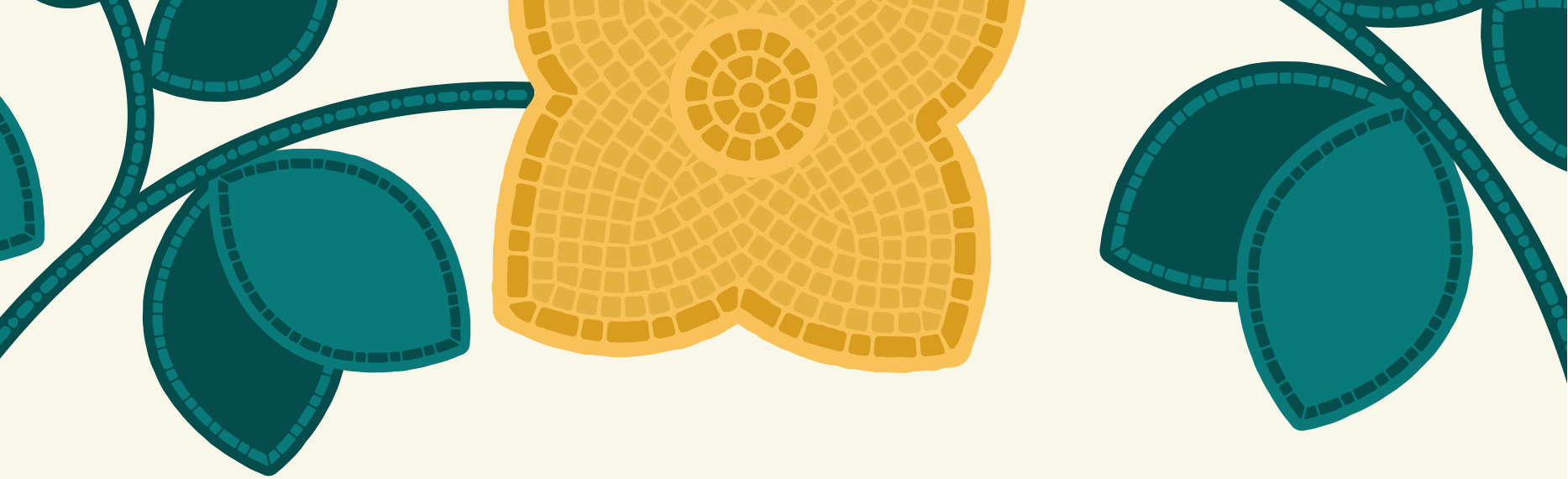
Soup and Salad

Tomato Bisque 	16	Caesar Salad	25
tomato, basil, croutons		baby romaine lettuce, Parmesan cheese crisps, herbed croutons	
Chicken Noodle	17	Tuna Poke Bowl	35
chicken, campanelle, celery, carrot, onion		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	
Homestyle Chicken and Vegetable Soup	16	Barbecue Chicken Cobb	26
brown rice, carrots, celery, onion, fresh herbs		gem lettuce, BBQ chicken breast, avocado, sliced egg, blue cheese crumble, bacon, cucumber, heirloom tomatoes, chives, choice of dressing	
French Onion	20	Add Additional Protein:	
caramelized sweet onions, crouton, provolone, Gruyère cheese, topped with Parmesan cheese		grilled herb marinated chicken	11
Wonton	16	grilled herb marinated shrimp	20
pork wontons, chili oil, spinach		grilled salmon	25
Greek Salad	25	New York steak	25
gem lettuce, cucumber, tomato, red onion, Kalamata olives, dill, feta cheese, red wine vinaigrette		avocado	9
Superfood Salad	28		
Tuscan kale, white radiochio, red quinoa, hemp seeds, dried cherries, fried chickpeas, toasted pinenuts, white balsamic vinaigrette			

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ALL DAY DINING
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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			3 ea
choice of cheese	mushrooms	avocado	
bacon	grilled onions		

Street Tacos
three corn tortilla tacos with cilantro, onion, roasted salsa

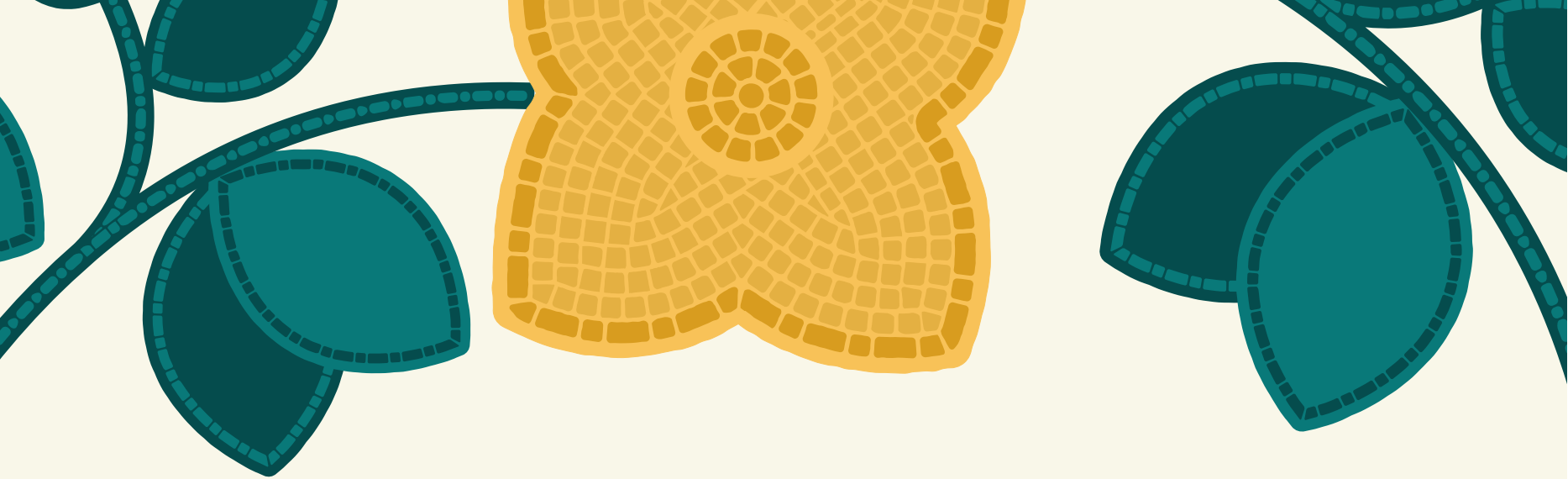
lobster	38
herb marinated shrimp	32
beef birria	29
chicken tinga	28

Sides

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

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Pizza and Pasta

Bianca	30
Castelvetro olives, baby artichoke, ricotta, roasted garlic, rocket arugula, lemon	
Margherita	27
Buffalo mozzarella, San Marzano tomatoes, basil	
Pepperoni	27
pepperoni, Buffalo mozzarella, Parmigiano	
Cheese	23
mozzarella cheese	

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	

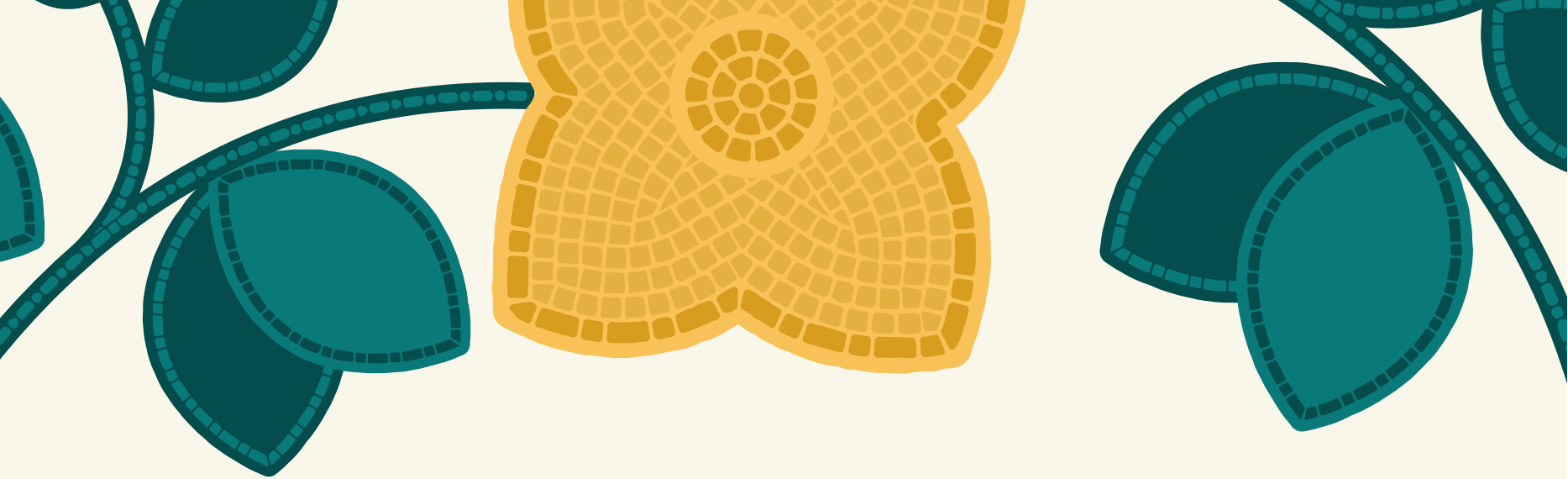
Gemelli Alfredo	30
cream, Parmigiano Reggiano	
Spaghetti and Meatballs	38
house-made beef, pork, veal meatballs, tomato sauce, pecorino, basil	
Mezzi Rigatoni Cacio E Pepe	30
pecorino parmigiano, cream, black pepper, lemon oil	
Gnocchi Bolognese	36
slow cooked beef ,pork and veal ragu ,tomato sauce, basil	
Baked Stuffed Shells	30
lemon ricotta, tomato sauce , provolone, parmigiano, basil	

Pasta Enhancements:	
meatballs	9
grilled herb marinated chicken	11
grilled herb marinated shrimp	20

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ALL DAY DINING
11





Entrées

Filet Mignon* 85
8 oz. Schuyler Ranch, Nebraska, green peppercorn sauce

Grilled Ribyeye* 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

sharp white cheddar

mac and cheese

wild mushrooms

creamed spinach

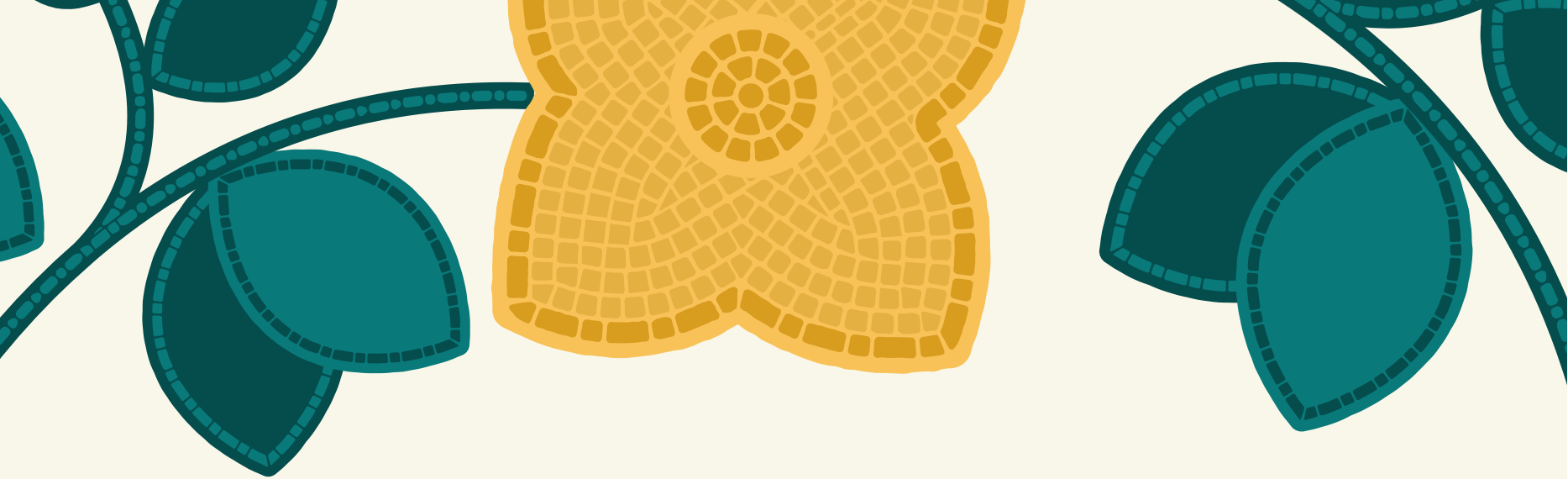
steamed or

grilled asparagus

baked potato


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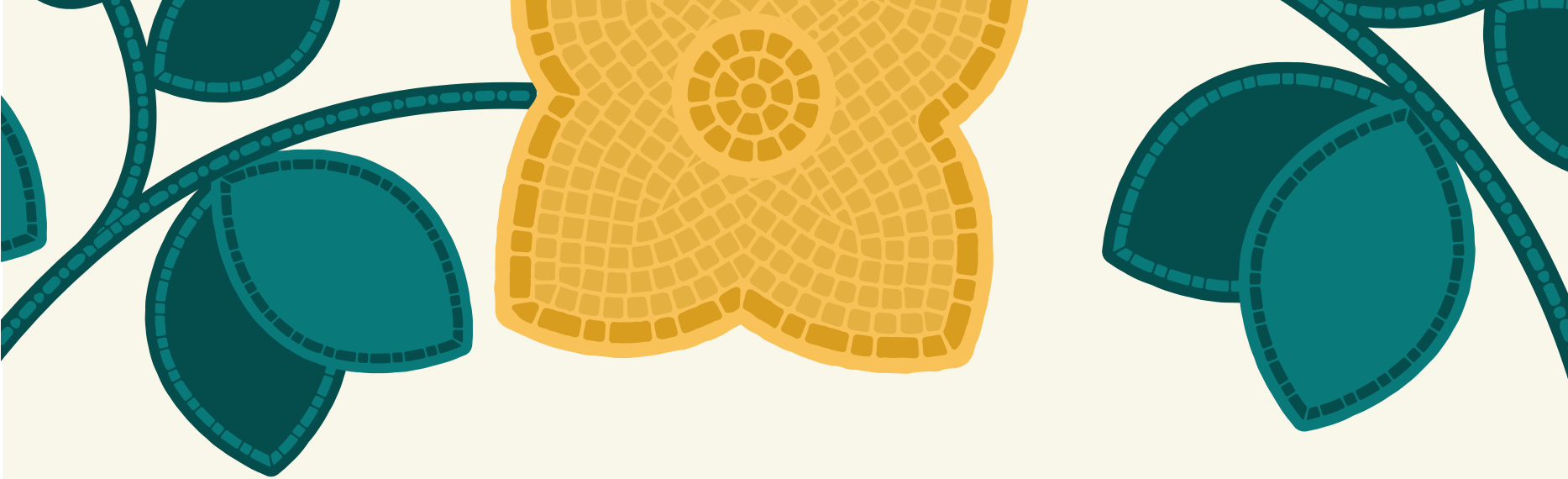


Far East Fare

Chow Mein wheat flour noodles, wok-fried Asian vegetables	30	Wok-Fried Rice carrots, snow peas, bean sprouts, green onions, lemongrass	22
grilled chicken	11	grilled chicken	11
barbeque pork	12	barbeque pork	12
beef	20	beef	20
shrimp	15	shrimp	15
Kung Pao Shrimp sweet peppers, onion, red chilies, roasted peanuts, side of steamed rice	34	Mongolian Beef wok-fried beef, leeks, bell peppers, asparagus, side of steamed rice	34
Wok-Fired Gai Lan gai lan, Chinese white sauce	16	Vegetable Fried Brown Rice 	22
Three-Cup Chicken basil, garlic, green onion, ginger and chilies, side of steamed rice	34	snow peas, bean sprouts, carrots, green onion	

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ALL DAY DINING
13





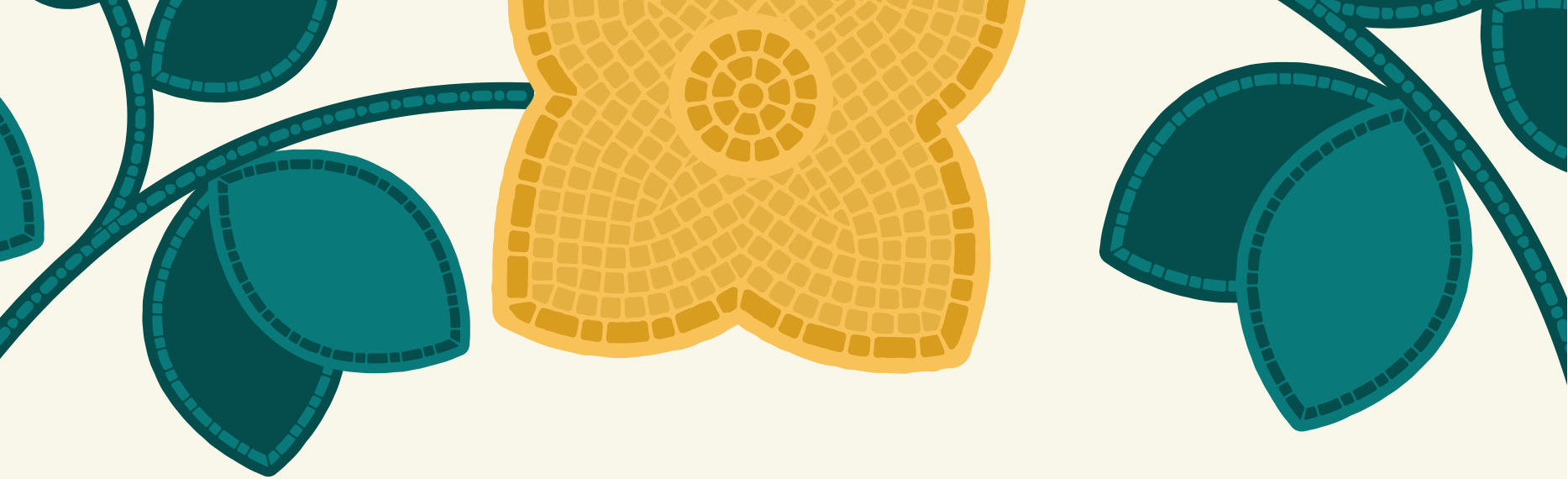
Sweet Treats and Dessert Cocktail

Old Fashioned Chocolate Layer Cake decadent layers of chocolate cake, chocolate mousse, and crunchy chocolate wafer finished with a dark chocolate ganache	16	Berry Cobbler mixed berries, gluten-free oatmeal crumble, Greek yogurt	14
Vanilla Crème Brûlée Madagascar vanilla bean custard, mixed berries	15	Berry Cheesecake gluten-free graham-crust ed cheesecake topped with mixed berry compote and fresh berries	15
Carrot Cake carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut	15	Gelato and Sorbet pistachio, salted caramel, mint chocolate chip, vanilla bean, chocolate, mango sorbet, strawberry sorbet	14
Three Warm Cookies chocolate chip, peanut butter, or oatmeal raisin	14	Espresso Martini Absolut Vanilia Vodka, Kahlúa Coffee Liqueur, Giffard Vanille de Madagascar Liqueur, La Colombe Espresso	24
Chocolate Strawberries four chocolates covered strawberries ,dipped in dark, white and strawberry chocolate	34		

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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	Charcuterie chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls	36
Potato Chips caramelized onion dip	14	Artisan Cheese Plate grapes, assorted dried fruits and nuts, artisan rolls	35
House-Made Guacamole heirloom corn chips	16	House Crispy Mozzarella spicy arrabbiata sauce, ranch dressing	20
Hummus and Pita fried chickpeas, harissa paste, lemon preserves, and warm pita	18	French Fries	17
Bavarian Pretzel Pub Cheese beer cheese sauce and honey mustard dip	16	Onion Rings	15

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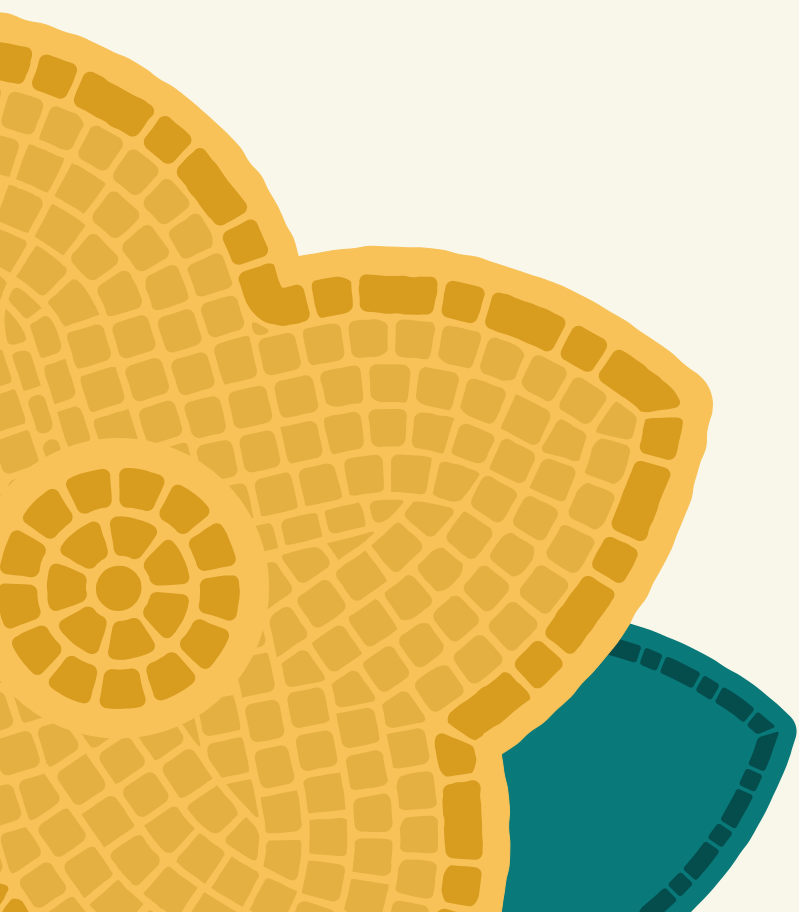


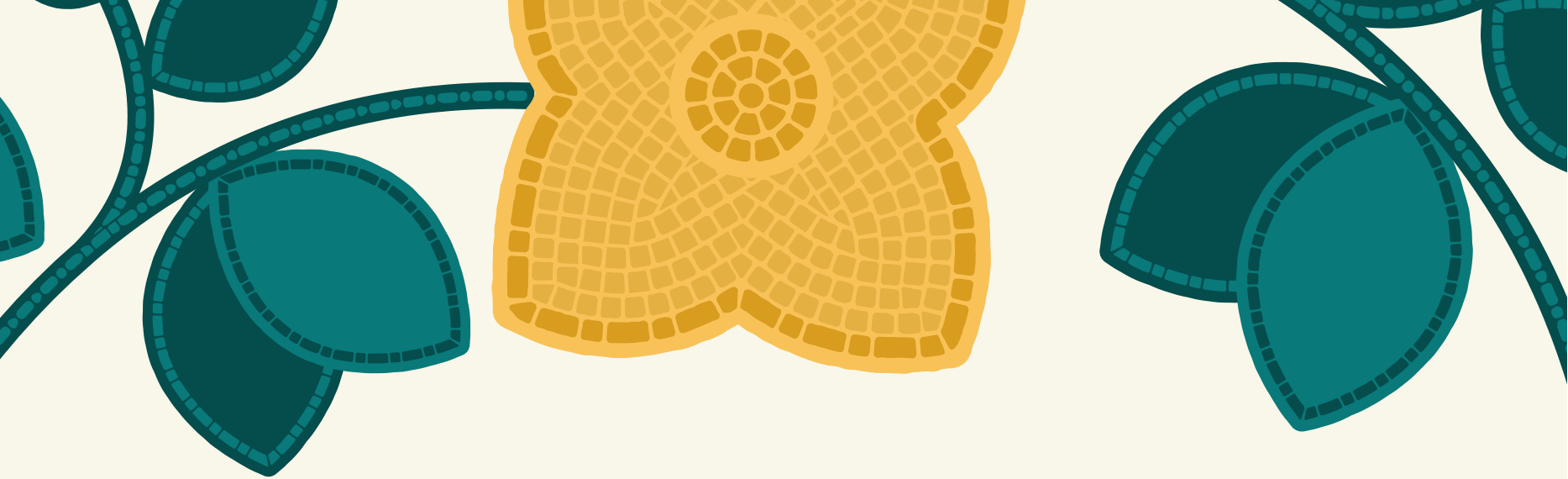
Late-Night Menu

Available from 12 a.m.–5 a.m.

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Snacks

Potato Chips	14
caramelized onion dip	
House-Made Guacamole	16
heirloom corn chips	
French Fries	17
Onion Rings	15

Salads

Garden Salad	25
greens, carrot, cucumber, tomatoes	
Caesar Salad	25
baby romaine lettuce, Parmesan cheese crisps, herbed croutons	

Soups

Chicken Noodle	17
chicken, campanelle, celery, carrot, onion	
Wonton	16
pork wontons, chili oil, spinach	

Pizza

Bianca	30
Castelvetrano olives, baby artichoke, ricotta, roasted garlic, rocket arugula, lemon	
Margherita	27
Buffalo mozzarella, San Marzano tomatoes, basil	
Pepperoni	27
pepperoni, Buffalo mozzarella, Parmigiano	
Cheese	23
mozzarella cheese	

Starters

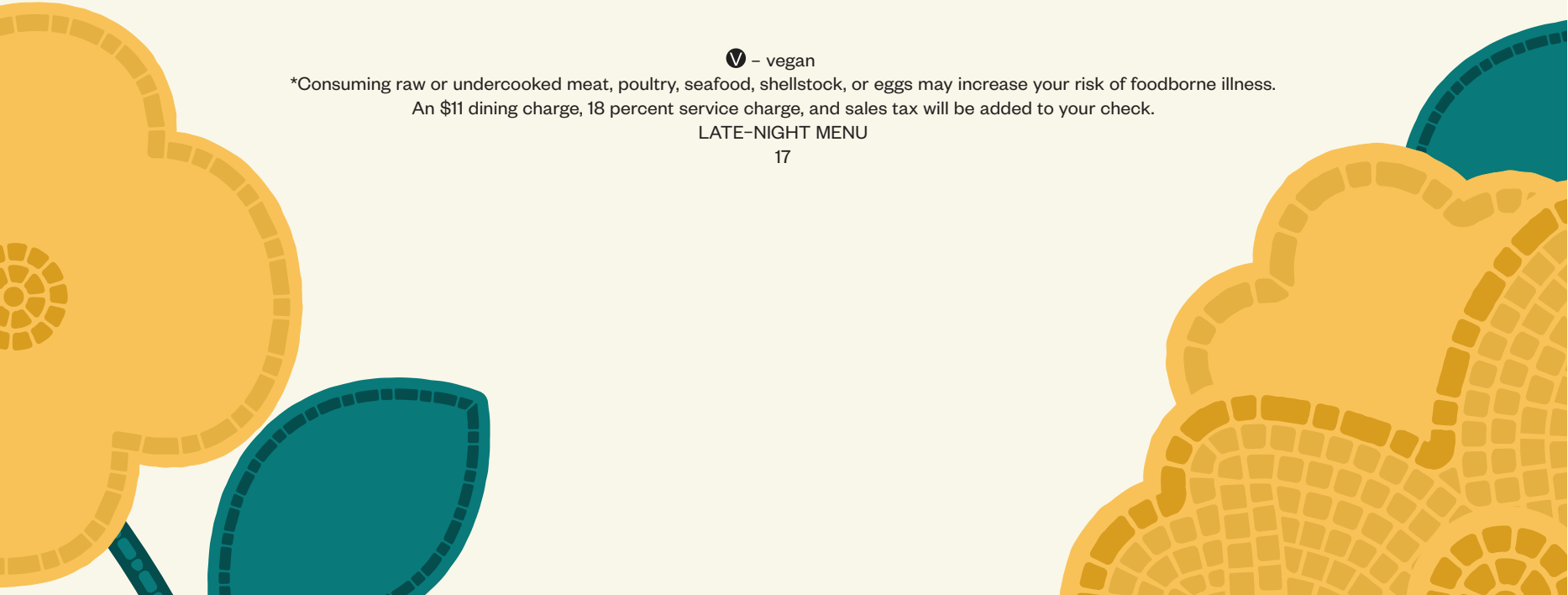
Cajun Chicken Wings	28
barbeque, ranch,or traditional Buffalo sauce	
Chicken Tenders and Fries	28
barbecue, ranch and traditional Buffalo sauce	
Prime Dry-Aged Beef Sliders*	27
double-stacked prime dry-aged beef sliders, American cheese, onions, mustard aioli, giardiniera	
Ultimate Nachos	28
heirloom corn chips, pico de gallo, Chipotle black beans, fresh Cotija cheese, lime crema, jalapenos, tomatillo salsa, guacamole, queso blanco cheese sauce	
chicken tinga	7
beef birria	7
Quesadilla	21
Monterey Jack cheese	
chicken tinga	8
shrimp	10
beef birria	12
Pot Stickers	17
pork and vegetable, sweet Thai chili sauce	
Steamed Pork Bun	17
steamed Chinese barbecue pork buns	
House Crispy Mozzarella	20
spicy arrabbiata sauce, ranch dressing	

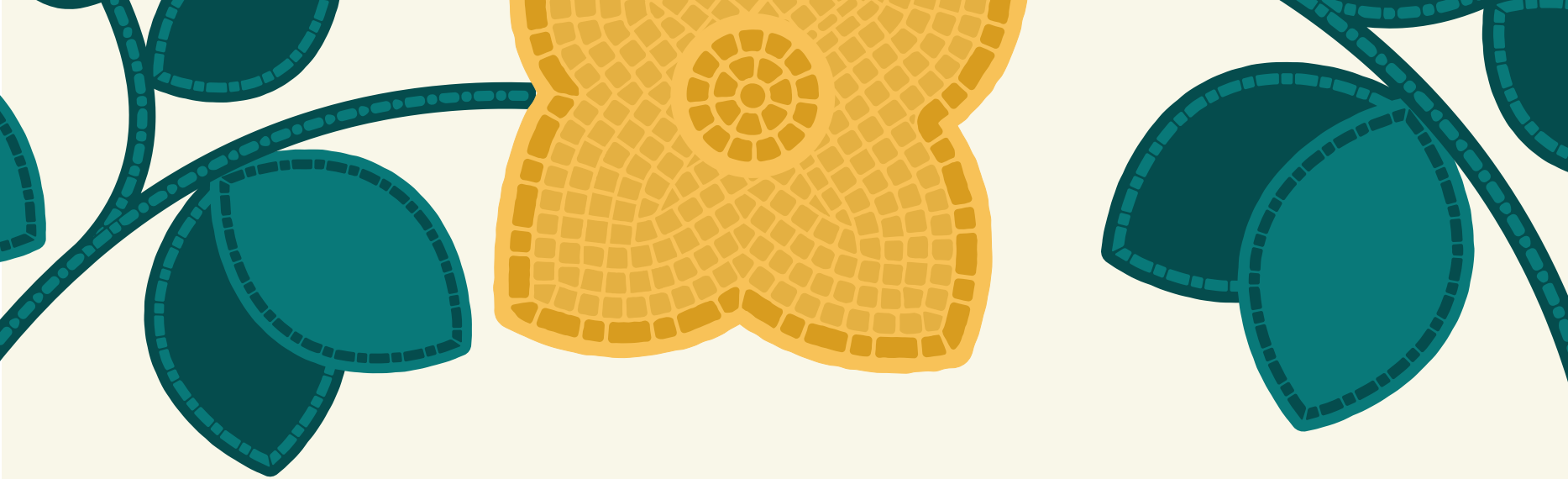
Pizza Toppings

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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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 oilantro, 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

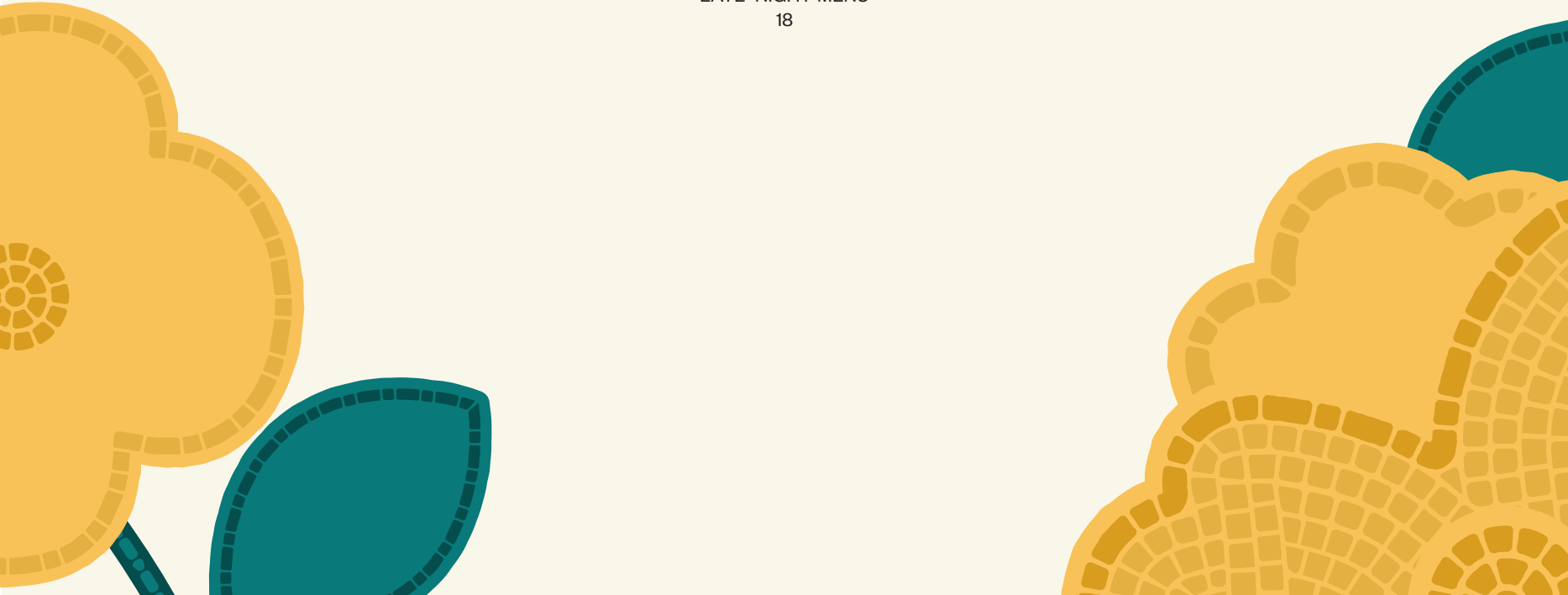
Grilled Chicken Breast 42
heirloom tomatoes, avocado, shaved baby carrots, arugula, Kalamata olives, white balsamic dressing

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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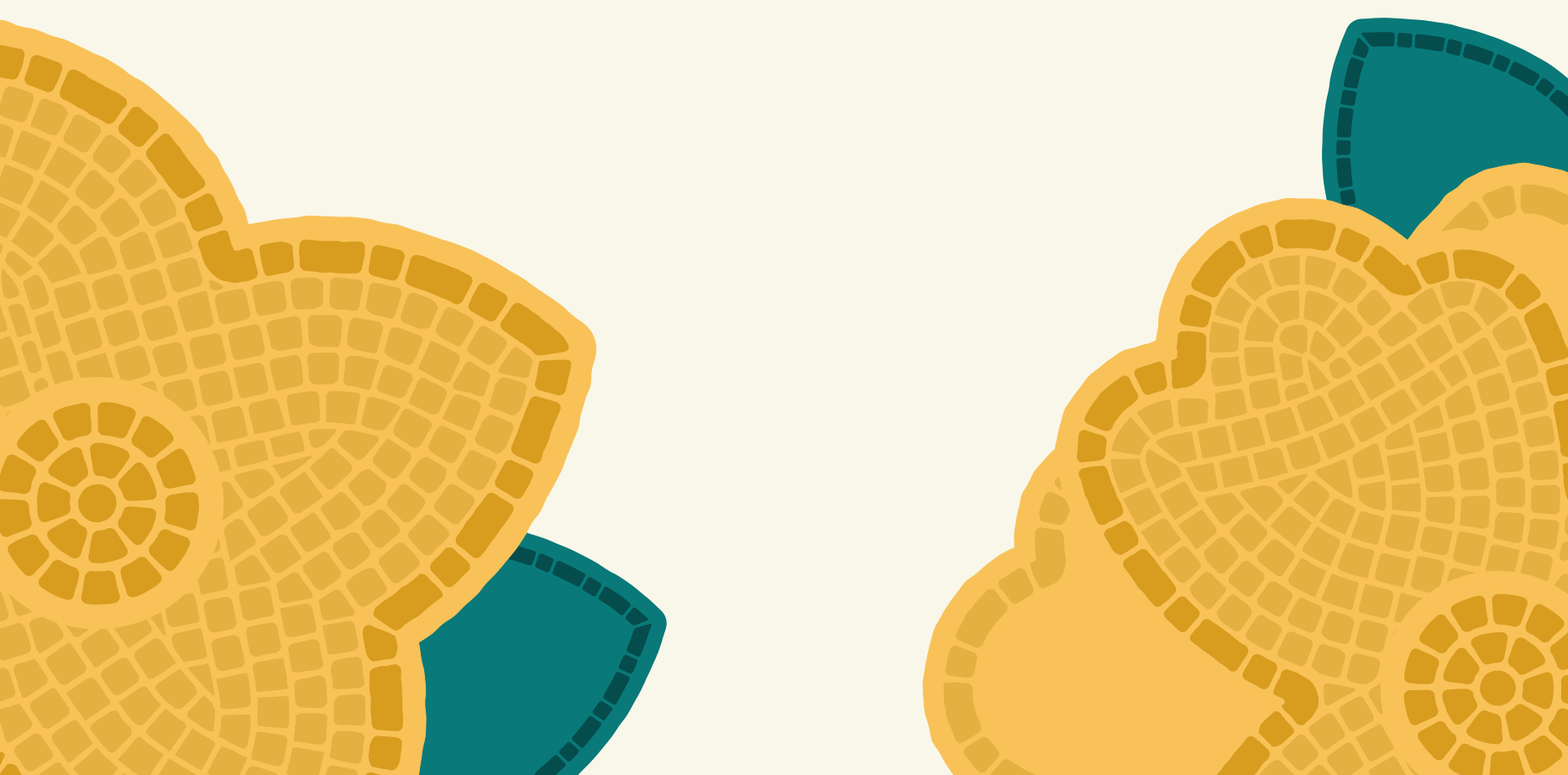


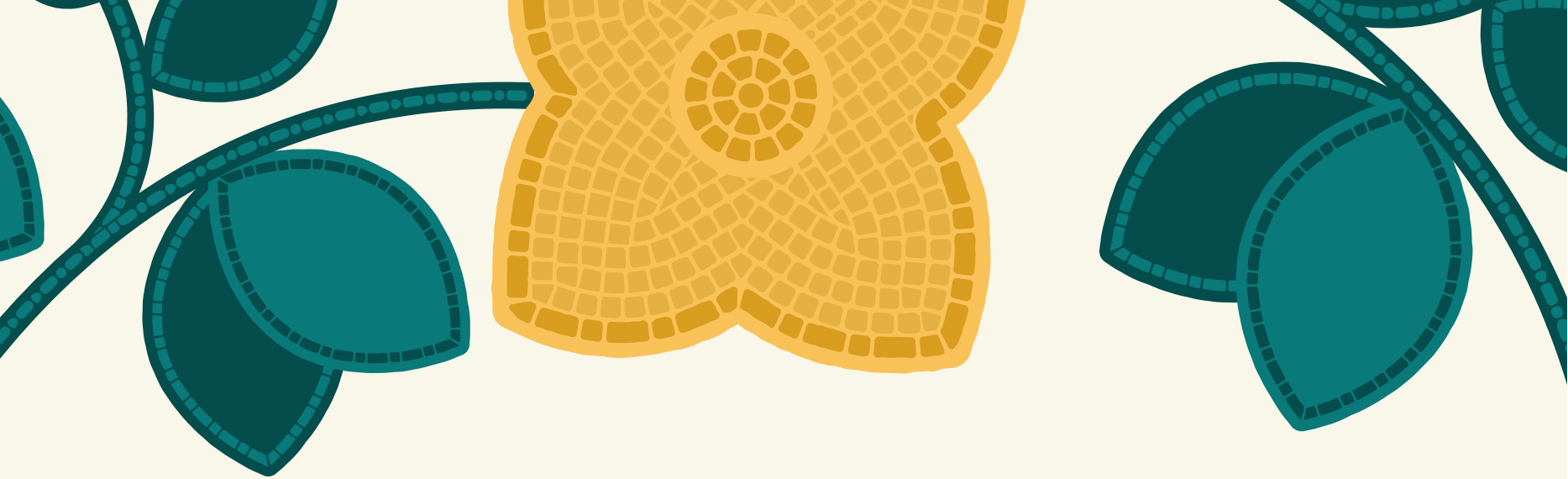
On-Site Event

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	American Traditional Breakfast La Colombe coffee and Tealeaves teas, fresh orange juice, scrambled eggs with herbs, bacon and pork sausage, breakfast potatoes, croissants and muffins	550
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

Hot Displays

25 pieces

Spring Roll Platter sweet Thai chili sauce	95
Cajun Chicken Wing Platter blue cheese, ranch, and Buffalo sauce	75
Chicken Strip Platter ranch and barbeque dip	85
Angus Beef Slider Platter* Thousand Island dressing, sliced pickles, tomatoes, caramelized onion, Hawaiian roll	175
Dim Sum Platter steamed har gow, shu mai, char siu bao	95

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