



Orecchiette con Gamberi e Pomodori

# IN-SUITE DINING MENU

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

*All orders will automatically be charged applicable sales tax, plus an 18% service charge, and a delivery charge of \$9. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21+ to order alcohol.*

# BREAKFAST

(5AM - 11PM)

## Specialties

### Southwest Egg Casserole \$26

Choice of eggs with crispy flour tortilla, white cheddar bechamel, crumbled chorizo, potato cake, chipotle crema, salsa verde, and pico de gallo

### Stuffed French Toast V \$21

Brioche stuffed with vanilla mascarpone cheese and topped with mixed berry-pineapple compote

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

Baked eggs filled with mushrooms, béchamel, fontina cheese, potatoes, and San Marzano tomato sauce served with choice of toast or fruit salad  
*Egg whites available upon request*

### Panwich V \$18

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



Stuffed French Toast

## Benedict Selections

### Eggs Benedict\* \$23

Poached eggs on fresh biscuits with shaved Jamon de Paris ham, fontina cheese, hollandaise, and herb salad

### Salmon Benedict\* \$25

Smoked salmon, poached eggs on an English muffin, lemon-spiced hollandaise, and herb salad

### American Breakfast\* \$35

Two organic eggs, choice of applewood-smoked bacon, housemade breakfast sausage, chicken-apple 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

### Add Flat Iron Steak \$15

### Continental Breakfast V \$29

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

### Herb and Cheese Omelet V \$22

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

### Beet Root Smoked Salmon\* \$24

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

### Japanese Breakfast\* \$40

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

### Honey Mascarpone

### Yogurt with Granola V \$14

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

### Banana Bread V \$10

Served with assorted jams and butter

### Viennoiserie Basket V \$12

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



American Breakfast

## Healthy Breakfast

### Coconut Chia Oatmeal **VG** \$14

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

### Breakfast Bowl\* \$21

Choice of eggs any style or scrambled tofu with cauliflower, wild mushrooms, and edamame **VG G**

**Add Impossible™ Meat Crumbles \$8**

### Spa Breakfast **V** \$30

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

### Egg White Frittata **V G** \$22

Spinach, goat cheese, and tomatoes

### Fresh Fruit Salad **VG G** \$15

Sweet seasonal melon salad with berries, dragonfruit, and pineapple

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# LUNCH

(5AM - 11PM)

## Appetizers

### Lasagna Bites \$16

Short rib lasagna bites coated with panko breadcrumbs and parmesan cheese served with marinara and spicy mayo

### Buffalo Chicken Wings\* \$22

Served with veggie slaw and blue cheese or ranch dressing

### Queso Fundido \$19

Oaxaca and chihuahua cheese, chorizo, roasted pasilla peppers, truffle honey, and crispy pumpkin seeds served with flour tortillas and crispy pork rinds

### Fried Shrimp - Salt and Pepper Style \$20

Fried shrimp, crispy garlic, Jalapeño peppers, salt, and black pepper served with cucumber wasabi sauce

### Shareable Spreads \$26

Served with grilled country bread and flatbread

- Burrata cheese, extra virgin olive oil, cracked black pepper, and sea salt **V**
- Roasted peppers, baby heirloom tomatoes, mixed olives, and capers slowly cooked in olive oil **V**

## Salads

### Venetian Cobb \$21

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

### Asian Chicken Salad \$22

Chopped Napa cabbage and romaine lettuce with carrots, cucumbers, peppers, mint, cilantro, parsley, fried wontons, and crispy chicken served with soy-sesame dressing with ginger

### Kale Salad **V** \$20

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

## Tartines

*Open-faced sandwich on country bread served with homemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$8)*

### Avocado **VG** \$17

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

### Wild Mushroom **V** \$19

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



Muffaletta Sandwich

## Soups

### Chicken \$14

Seasonal vegetables and gluten-free pasta

### New England Clam Chowder\* \$14

Potato, chive, and bacon garnish served with oyster crackers



Lobster Roll

## Signature Pizzas 16"

### Signature White Pizza \$26

Crème fraîche, onion, bacon, mozzarella cheese, extra virgin olive oil, roasted tomato pesto, and cracked black pepper

### The Venetian \$24

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

### Build Your Own \$26

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

Pesto, Italian sausage, pepperoni, crumbled Impossible™ meat, sliced tomatoes, prosciutto, chicken breast, spinach, wild mushrooms, pineapple, red onions, red bell peppers, black olives, basil, mozzarella, ricotta, and parmesan cheeses

## Specialty

### Lobster Roll \$38

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

## Sandwiches

Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$8).

### Cold Selections:

#### Ham and Cheese Baguette \$18

Jambon de Paris ham, Swiss cheese, cornichon pickles, and butter

#### Muffaletta Sandwich \$20

Soppressata, prosciutto, capicola, mortadella, basil, provolone cheese, olive oil, giardiniera, and olive tapenade

#### Grilled Chicken Breast Sandwich\* \$21

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

### Hot Selections:

#### Signature Burger\* \$25

Housemade beef burger with red wine-braised short ribs, wild mushrooms, caramelized onions, provolone cheese, coleslaw, and tomato aioli on a sesame seed brioche bun

#### Lambstrami \$23

Shaved lamb pastrami, coleslaw, Swiss cheese, Russian dressing, and sautéed peppers and onions on a hoagie roll

#### Croque Monsieur \$19

Shaved Jambon de Paris ham topped with béchamel and gruyere cheese

#### Add Sunny Side Up Eggs \$5

## Gourmet Tray To Go \$34

- Choice of tartine: avocado or wild mushroom
- Sweet seasonal melon salad with berries, dragonfruit, and pineapple
- Cheesecake mousse with strawberry jelly served on graham cracker crust

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# DINNER

(5AM - 11PM)

## American

### Filet Mignon \$49

Filet mignon, Carolina cheddar grits, roasted rainbow carrots, herb salad, and Bordelaise sauce

### Chicken Pot Pie \$32

Creamy chicken stew with garden vegetables and puff pastry

### Rotisserie Chicken \$36

Half roasted chicken, fried fingerling potatoes, chef's vegetable mix, and red wine demi-glace

### Salmon Filet\* \$38

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

### Ribeye\* \$52

Balsamic mustard-glazed boneless ribeye, seasonal vegetable medley, potato purée, and Bordelaise sauce



## Restaurant Corner

*Specialties from Bouchon Restaurant*

### Rillettes Aux Deux Saumons \$18

Fresh and smoked salmon rillettes served with toasted croutons

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## Mediterranean Pastas

*Served with garlic bread.*

### Spaghettoni and Meatballs \$34

Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese

### Gnocchi San Daniele \$29

Housemade gnocchi, prosciutto ham, wild mushrooms, baby heirloom tomatoes, sweet peas, and black truffle butter

### Orecchiette con Gamberi e Pomodori \$38

Pasta with shrimp, garlic, baby heirloom tomatoes, roasted peppers, capers, and mixed olives tossed with extra virgin olive oil

## Rice Bowls \$36

*Served with steamed rice. Choice of:*

**Stir Fry Beef\*** - Marinated tenderloin tips, broccolini, wild mushrooms, and onions

**Chicken Tikka Masala\*** - Roasted chicken thigh, Indian-spiced tomato sauce, rice, and naan bread

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

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

## Plant-based

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

### **Roasted Tomato Soup** V \$12

Served with water crackers

### **Asparagus** VG \$12

Tossed with extra virgin olive oil, shallots, almonds, and orange and grapefruit salsa

### **Impossible™ Burger** VG \$22

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

### **Wild Mushrooms and**

### **Artichoke** VG \$20

Sautéed oyster and wild mushrooms, baby kale, and artichoke hearts

### **Roasted Rainbow Carrots** V \$16

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

## Certified Glatt Kosher

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

### **Rib-eye** \$38

Cooked well done served with potato kugel and carrot tzimmes

### **Chicken Breast** \$38

Honey mustard with green beans, carrots, corn, peas, potato dumplings, rice, and barley

### **Salmon** \$38

Orzo, bell peppers, and zucchini mélange



**Braised Beef Lasagna**

## Specialty Entrée

### **Braised Beef Lasagna** \$39

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

## Family Style SERVES 4 \$110

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

### **Choice of One:**

#### **Party Time**

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

### **Braised Beef Lasagna**

Served with burrata cheese and a stewed medley of roasted peppers, baby heirloom tomatoes, mixed olives, and capers with grilled assorted bread, lasagna with braised short ribs, seasonal vegetables, baby kale salad, and chocolate cake

### **Rotisserie Chicken\***

Served with burrata cheese and a stewed medley of roasted peppers, baby heirloom tomatoes, mixed olives, and capers with grilled assorted bread, roasted whole chicken, seasonal vegetables, buttery mashed potatoes, bibb lettuce salad, chicken jus, and chocolate cake

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# LATE NIGHT

(11PM - 5AM)



## Breakfast Bites

### American Breakfast\* \$35

Two organic eggs, choice of applewood-smoked bacon, housemade breakfast sausage, chicken-apple 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

### Add Flat Iron Steak \$15

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

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

### Eggs Benedict \$23

Poached eggs on fresh biscuits with shaved Jamon de Paris ham, fontina cheese, hollandaise, and herb salad

### Southwest Egg Casserole \$26

Choice of eggs with crispy flour tortilla, white cheddar bechamel, crumbled chorizo, potato cake, chipotle crema, salsa verde, and pico de gallo

### Honey Mascarpone Yogurt with Granola V \$14

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

### Coconut Chia Oatmeal VG \$14

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

### Fresh Fruit Salad VG \$15

Sweet seasonal melon salad with berries, dragonfruit, and pineapple

## Appetizers

### Buffalo Chicken Wings \$22

Served with veggie slaw and blue cheese or ranch dressing

### Lasagna Bites \$16

Short rib lasagna bites coated with panko breadcrumbs and parmesan cheese served with marinara and spicy mayo

### Shareable Spreads \$26

Served with grilled country bread and flatbread.

- Burrata cheese, extra virgin olive oil, cracked black pepper, and sea salt V

- Roasted peppers, baby heirloom tomatoes, mixed olives, and capers slowly cooked in olive oil VG

## Soups

### Chicken \$14

Seasonal vegetables and gluten-free pasta

### New England Clam Chowder\* \$14

Potato, chive, and bacon garnish served with oyster crackers

## Salad

### Venetian Cobb \$21

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

### Asian Chicken Salad \$22

Chopped Napa cabbage and romaine lettuce with carrots, cucumbers, peppers, mint, cilantro, parsley, fried wontons, and crispy chicken served with soy-sesame dressing with ginger

## Specialty Entrée

### Braised Beef Lasagna \$39

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



## Sandwiches

Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for \$8).

### Cold Selections:

#### **Avocado Tartine** **VG** \$17

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

#### **Grilled Chicken Breast Sandwich\*** \$21

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

### Hot Selections:

#### **Signature Burger\*** \$25

Housemade beef burger with red wine-braised short ribs, wild mushrooms, caramelized onions, provolone cheese, coleslaw, and tomato aioli on a sesame seed brioche bun

#### **Impossible™ Burger** **VG** \$22

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

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## Entrées

#### **Rotisserie Chicken** \$36

Half roasted chicken, fried fingerling potatoes, chef's vegetable mix, and red wine demi-glace

#### **Salmon Filet\*** \$38

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

#### **Filet Mignon\*** \$49

Filet mignon, Carolina cheddar grits, roasted rainbow carrots, herb salad, and Bordelaise sauce

#### **Ribeye\*** \$52

Balsamic mustard-glazed boneless ribeye, seasonal vegetable medley, potato purée, and Bordelaise sauce

#### **Chicken Pot Pie** \$32

Creamy chicken stew with garden vegetables and puff pastry

#### **Spaghettoni and Meatballs** \$34

Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese served with garlic bread

#### **Rice Bowls** \$36

Served with steam rice. Choice of:

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

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



Spaghettoni and Meatballs

## Signature Pizzas 16"

#### **Signature White Pizza** \$26

Crème fraîche, onion, bacon, ricotta cheese, extra virgin olive oil, roasted tomato pesto, and cracked black pepper

#### **The Venetian** \$24

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

#### **Build Your Own** \$26

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

Pesto, Italian sausage, pepperoni, crumbled Impossible™ meat, sliced tomatoes, prosciutto, chicken breast, spinach, wild mushrooms, pineapple, red onions, red bell peppers, black olives, basil, mozzarella, ricotta, and parmesan cheeses

# ALL DAY

## Have A Sip Of...

### Fresh Juice \$9

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

### Fruit Smoothie \$12

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

### Protein Shake \$12

Chocolate or vanilla protein powder blended with milk and ice

### Vita Coconut Water \$8

### Soda \$6

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

### Still Water

Fiji 0.5Ltr \$8      Fiji 1Ltr \$11

### Sparkling Water \$11

Pellegrino 1Ltr



## Suite Sweets

### Gelato Milkshake V \$12

Vanilla, chocolate, or strawberry

### Spring Cheesecake V \$14

New York style creamy cheesecake topped with limoncello curd and black currant chips

### Warm Cobbler V \$14

Blackberry-peach cobbler served with marbled ricotta-black currant cream

### Carrot Cake V \$14

Traditional cream cheese frosting, moist carrot sponge, and passion fruit seeds

### Chocolate Cake V \$14

Dark chocolate ganache layered with intense chocolate sponge

### Mojito Cream Puff V \$12

White rum and fresh mint jelly and mint-infused cream

## Happiness In A Cup

### Lavazza Hot, Iced, and Decaffeinated Coffee \$20

Large Pot, 4 Mugs

### Specialty Coffee Mug \$8

Espresso, Latté, Cappuccino, Mocha, and Chai Coffee  
*Additional flavors can be added to your coffee for an additional \$1 per drink*

### Organic and Fair Trade Assorted Teas \$16

Pot of Tea

### Iced Tea \$16

Pitcher of Tea

## Full Bottles (750ML)

### Moscato

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

### Prosecco

Gambino, Italy \$60

### Moët & Chandon

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

### Veuve Clicquot

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

### Dom Pérignon

Brut, Reims, France \$450

### Pinot Grigio

Terlato, Friuli, DOC, Italy \$77

### Sauvignon Blanc

Esk Valley, Marlborough, New Zealand \$83

### Chardonnay

Daou, Paso Robles, California \$75

### Pinot Noir

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

### Merlot

William Hill Estate, Central Coast, California \$94

### Cabernet Sauvignon

Justin, Paso Robles, California \$80

## Half Bottles (375ML)

### Sauvignon Blanc

Dry Creek Valley,  
Sonoma County,  
California \$49

### Pinot Noir Blend

Daou Pessimist Paso Robles,  
California \$60

## By The Glass

### Prosecco

Gambino, Italy \$14

### Pinot Grigio, Terlato

Friuli, DOC, Italy \$16

### Chardonnay

Daou, Paso Robles,  
California \$16

### Pinot Noir

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

### Cabernet Sauvignon

Justin, Paso Robles, California \$17

## Classic Brews & Seltzers

### Domestic \$9

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

### Six Pack \$40

### Premium/Import \$10

Heineken, Stella Artois, Corona, Goose Island IPA

### Six Pack \$45

### Bud Light Seltzers \$9

Black Cherry, Mango, Lemon Lime

### Six Pack \$45

### Non-alcoholic \$6

O'Doul's

### Six Pack \$30

## ABOUT THE CHEF

**Chef Olivier Dubreuil** was born in Rochefort, France. He graduated with honors from culinary school in Arcachon, France, and his talents took him across the globe. In 2005, he was handpicked to lead a new team for The Venetian® Resort. He is a member of the prestigious Maîtres Cuisiniers de France and was named Culinarian of the Year by the Nevada Restaurant Association in 2012. Recent honors include a 2017 feature in the prestigious Maîtres Cuisiniers de France Cookbook and acceptance into the Ment'or Foundation as a Culinary Council Member in 2019.



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