

**IN-SUITE DINING**

**Any Time of Day**

**Favorites**
- Stuffed French Toast $12
  - Brioche stuffed with vanilla mascarpone cheese and topped with mixed fruit berry compote
- Classic Butter Biscuits $10
  - Whipped butter and maple syrup
- Add blueberries, bananas, strawberries, or chocolate chips $3

**Breakfast Burrito** $25
- Scrambled egg, housemade beef and pork chorizo, potatoes, pepper jack cheese, and smoked paprika rolled in a flour tortilla, served with pico de gallo, guacamole, and sour cream

**Breakfast Sandwich** $25
- Canadian bacon, fried egg, Swiss cheese, and tomato on a toasted brioche bun, served with a housemade potato side

**Lite-Start Breakfast**
- Coconut Chia Oatmeal $17
  - Oatmeal, chia seeds, coconut, and chocolate chips
- Honey Mascarpone Yogurt with Granola $18
  - Honey granola mixed with honey, mascarpone, and preserved lemon, served with our housemade granola
- Baked Steel Cinnamon Swirl $17
  - Choice of everything, cinnamon raisin, or plain bagel with cream cheese
- Baked Basket $15
  - Cold smoked salmon, toasted bagel with cream cheese, capers, and herb salad

**Classic Breakfast**
- Three-Egg Omelet $15
  - Your choice of three items (additional item $2 each)
- Tomato, avocado, caramelized onion, roasted peppers, baby spinach, wild mushrooms, cheddar cheese, Swiss cheese, pepper jack cheese, honey-cured ham, smoked bacon, and your choice of toast

**Eggs Benedict** $28
- Poached eggs on English muffin with shaved Canadian bacon, fontina cheese, hollandaise, and herb salad
- Smoked salmon available upon request

**American Breakfast** $10
- Two organic eggs, choice of applewood-smoked bacon, housemade breakfast sandwich, apple-juice sausage, or grilled ham, bagel, or wheat toast with your choice of toast or fruit salad, accompanied by your choice of orange juice, cranberry juice, or freshly brewed coffee, hot tea, or hot chocolate
- Add flat iron steak $16

**Smoked Salmon $12**
- Smoked salmon with choice of everything, cinnamon raisin, or plain bagel with tomato, red onion, and cream cheese blend with capers and herb salad

**Japanese Breakfast** $14
- Sushi meal with rice, seaweed, seaweed salad, and a choice of egg and vegetable tempura

**Continental Breakfast** $10
- Your choice of seasonal viennoiserie, bagel, or croissant served with toast, jam, or cream cheese for $3 each

**Assorted Cereal** $20
- Corn Flakes, Cheerios, Rice Krispies, Frost Loops, with choice of whole, 2%, skim, soy, or almond milk

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**Morning Adult Lattes** $18
- Missoni, Balsin, Bacon Bloody Mary, Traditional Bloody Mary, Espresso Martini, Irish Coffee, or Iced Dunlop Mocha

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**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 Las Vegas. He is a member of the prestigious Hôtels Cuisiniers de France and was named Culinary of the Year by the Nevada Restaurant Association in 2012. Recent honors include a spot in the prestigious Hôtels Cuisiniers de France Cookbook and acceptance into the Meurtin Foundation as a Culinary Council Member in 2019.

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**Appetizers**

**Housedmade Hummus** $10
- Add garlic-herb bread

**Lasagna Bites** $15
- Short rib lasagna bites with roasted breadcrumbs and parmesan cheese served with marinara and spicy mayonaise

**Buffalo Chicken Wings** $27
- Served with veggie sticks and blue cheese or ranch dressing

**Housedmade Potato Chips** $15
- Served with black pepper ranch

**Chilled Shrimp Cocktail** $35
- Served with cocktail Cocktail sauce and grilled lemons

**Artisan Cheese & Charcuterie Plate** $36
- Chef’s selection of dried aged meats and cheeses, marinated heirloom tomatoes and olives, fruit jam, prosciutto, and a baguette

**Chicken Tenders** $22
- Choice of sweet chili, BBQ, or Buffalo style with choice of ranch, honey mustard, or blue cheese

**Chicken Quesadilla** $15
- Sliced flatbread with jack cheese, served with side of pico de gallo, guacamole, and sour cream

**Chicken Tender** Add additional sauce $4

**Chicken Paella** $25
- Sliced flatbread with jack cheese, served with side of pico de gallo, guacamole, and sour cream

**Build Your Own** $25
- Choice any 3 (min. 1 topping)

**Signature Pizza** $16
- The Venetian $27
  - Housemade honeyéee cheese, fresh basil, and extra virgin olive oil

**Build Your Own** $25
- Choice any 3 (min. 1 topping)

**Signature Burger** $27
- Large, grilled, all-natural chicken with red wine- and olive oil-marinated short rib, wild mushrooms, caramelized onions, fried lettuce, tomatoes, and cheddar cheese on a toasted bun

**Impossible Burger** $29
- Whole-plant alternative to traditional meat-based burgers with vegan burger bun, quinoa patty, harissa vegan sauce, and French fries

**Steak Sandwich** $28
- Dry-aged, all-natural ribeye steak served on toasted country bread

**Grilled Cheese Sandwich** $27
- Brie and gruyere, emmental, provolone cheese, and fig marmalade on grilled sourdough

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**Salads**

**Venetian Cobb** $26
- Chopped mixed salad lettuce, Kumato tomato, hardboiled eggs, ham, mozzarella cheese, and whole grain croutons tossed with blue cheese dressing

**Asian Chicken** $28
- ChoppedMISSION salad and romaine lettuce with carrots, cucumbers, peppers, mint, cilantro, panzanella, fritos corn chips, and crispy chicken served with soy-sesame dressing with ginger

**Cesar** $22
- Romaine lettuce, toasted croutons, shaved aged-parmesan-reggiano cheese, and Caesar dressing

**Add chicken $6, Add shrimp $12, Add flat iron steak $16

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**Sandwiches**

**New England Clam Chowder** $16
- Potatoes, clams, and bacon served with oyster crackers

**Roasted Tomato Soup** $16
- Served with baked croutons

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**Signatures**

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

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**Olive Oil**

- Contains nuts

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**Nuts**

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**Soy, Milk, Sesame**

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**IN-SUITE DINING**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21+ to order alcohol.

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*Vegetarian, Gluten-free, Vegan, Soy-free, Sesame-free, Nut-free*
**ALL DAY DINING**

**Entrées**
- **Filet Mignon** $65
  - Filet mignon, chive mashed potatoes, roasted rainbow carrots, and Bordelaise sauce
- **Rotisserie Chicken** $39
  - Half-roasted chicken, fried fingerling potatoes, chef's vegetable mix, and red wine demi-glace
- **Filet Mignon** $65
  - Seared Wild-like organic salmon, vegetable couscous, roasted heirloom tomatoes, green asparagus, and lemon oil
- **Ribeye** $70
  - Balsamic mustard-glazed boneless ribeye, seasonal vegetable medley, potato purée, and Bordelaise sauce
- **Salmon Filet** $39
  - Seared Wild Isles organic salmon, vegetable couscous, roasted heirloom tomatoes, green asparagus, and lemon oil
- **Ribeye** $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

**Pasta**
- **Braised Beef Lasagna** $41
  - Pasta sheets baked with braised short rib, béchamel, signature tomato sauce, and ricotta and parmesan cheeses
- **Spaghettini & Meatballs** $30
  - Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese
- **Penne alla Vodka** $30
  - Extra virgin olive oil, fresh garlic, parsley, crushed red pepper flakes, pink peppercorns, and freshly grated parmesan cheese
- **Add shrimp** $10

**Certified Glatt Kosher**
Meals by Mon Cuisine™. Meals are served in a vacuum-sealed tray, ready for your enjoyment.
- **Ribeye** $38
- **Chicken Breast** $38
- **Salmon** $38

**Sides**
- **Braised Beef Lasagna** $41
- **Spaghettini & Meatballs** $30
- **Penne alla Vodka** $30

**TREATS**

**Suites Sweets**
- **Gelato Milkshake** $14
- **Chocolate Cake** $14
- **Carrot Cake** $14
- **Warm Bread Pudding** $14

**Treats**
- **Have A Sip Of...**
  - **Fresh Juice** $9
  - **Fruit Smoothie** $12
  - **Protein Shake** $12
  - **Soda** $6
  - **Fresh Juice** $9
  - **Fruit Smoothie** $12
  - **Protein Shake** $12
  - **Soda** $6

**Happiness In A Cup**
- **Lavazza Hot, Iced & Decaffeinated Coffee** $20
- **Lavazza Hot, Iced & Decaffeinated Coffee** $10
- **Organic & Fair Trade Assorted Teas** $16
- **Iced Tea** $16
- **Earl Grey** $16
- **Sesame Tea** $16

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**IN-SUITE DINING**
### On the Rocks $27
Bottled, ready-to-drink cocktails. Just pour over ice and enjoy
Margarita, Old Fashioned, Cosmopolitan, or Mai Tai

### Spirits Full Bottles (750ML)
- **Grey Goose** $190
- **Tito's** $149
- **Bombay Sapphire** $190
- **The Botanist** $250
- **Glenlivet 12yrs** $200
- **Macallan 12yrs** $425
- **Johnnie Walker Black Label** $190
- **Patrón Silver** $200
- **Don Julio 1942** $650
- **Jack Daniel's** $200
- **Jameson** $200
- **Old Forester** $175
- **Bulleit** $175
- **Rémy Martin 1738** $325
- **Rémy Martin VSOP** $380
- **Rémy Martin XO** $800
- **Havana Club** $150

### Full Bottles (750ML)
- **d'Asti Elvio Tintero** $60
  Moscato, Piedmont, Italy
- **Cava** $60
  Campo Viejo, Catalonia, Spain
- **Moët & Chandon** $190
  Impérial, Brut, Epernay, France, NV
- **Dom Pérignon** $940
  Brut, Reims, France
- **Santa Cristina** $75
  Pinot Grigio, Tuscany, Italy
- **Davis Bynum** $83
  Chardonnay, Sonoma County, California
- **Whispering Angel** $83
  Rosé, Provence, France
- **Acrobat** $83
  Pinot Noir, Western Oregon
- **Ferrari-Carano** $85
  Merlot, Sonoma County, California
- **Justin** $85
  Cabernet Sauvignon, Paso Robles, California
- **Opus One** $950
  Napa Valley, California

### Half Bottles (375ML)
- **Moët & Chandon Brut** $121
- **Chalk Hill Chardonnay** $50
- **Stella Rosa Pinot Grigio** $42
- **Kim Crawford Sauvignon Blanc** $35
- **Kylie Minogue Rosé** $40
- **Daou Cabernet Sauvignon** $52
- **Daou Pessimist Red Blend** $63
- **Clos du Bois Merlot** $27
- **Elouan Pinot Noir** $40

### Classic Brews & Seltzers

**Domestic** $9
- ***Six Pack*** $45
  Michelob Ultra, Coors Light, Budweiser, Bud Light, Shock Top

**Premium/Import** $10
- ***Six Pack*** $50
  Heineken, Stella Artois, Dos Equis, Goose Island IPA

**Bud Light Seltzer** $9
- ***Six Pack*** $45
  Black Cherry, Mango, Lemon Lime

**Non-Alcoholic** $6
- ***Six Pack*** $30
  Heineken 0.0

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