

IN-SUITE DINING

# BREAKFAST

(5 AM - 11 PM)

## Specialties

**Stuffed French Toast** **V** \$25  
Brioche stuffed with vanilla mascarpone cheese and topped with mixed melon-pineapple compote

**"Panwich"** **V** \$23  
Vanilla pancakes filled with Chiboust cream and mango and pineapple compote



Stuffed French Toast

## Benedict Selections

**Eggs Benedict\*** \$25  
Poached eggs on fresh biscuits with shaved Jambon De Paris Ham De Paris Ham, fontina cheese, hollandaise and herb salad

**Salmon Benedict\*** \$26  
Smoked salmon, poached eggs on English muffin, lemon spiced hollandaise, and herb salad

**American Breakfast\*** \$38  
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\*** *Market Price*

**Continental Breakfast** **V** \$30  
Your choice of seasonal viennoiserie, bagel, or toast served with orange, grapefruit, or cranberry juice and coffee, hot tea, or hot chocolate

**Herb & Cheese Omelet** **V** \$23  
Fluffy omelet with dill, chives, parmesan, mozzarella, and cheddar cheeses served with signature potato cake and your choice of toast

**Beetroot-smoked Salmon\*** \$26  
Sliced smoked salmon with choice of toasted plain, sesame, or onion bagel served with tomatoes, cucumbers, red onions, and cream cheese schmear with capers and herb salad

**Japanese Breakfast\*** \$41  
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** \$15  
Greek yogurt mixed with honey, mascarpone, and preserved lemon and served with our housemade granola

**Viennoiserie Basket** **V** \$15  
Basket of three freshly baked breakfast pastries, including croissant and seasonal viennoiserie and served with butter and housemade jams

**Banana Bread** **V** \$11  
Served with assorted jams and butter



Eggs Benedict

## Healthy Breakfast

**Coconut Chia Oatmeal** **VG** \$19  
Chilled steel cut oatmeal, chia seeds, and coconut milk topped with pineapple compote, mixed berries, coconut chips, and crushed pistachios

**Spa Breakfast** **V** \$31  
Coconut chia oatmeal parfait, seasonal fresh fruit salad, smashed avocado with hardboiled egg, crunchy quinoa, and toasted buttery brioche served with grapefruit or cranberry juice and green tea

**Egg White Frittata** **V G** \$23  
Spinach, goat cheese, and tomatoes

**Fresh Fruit Salad** **VG G** \$16  
Sweet seasonal melon salad with berries, dragonfruit, and pineapple



Coconut Chia Oatmeal

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.  
**V** vegetarian | **VG** vegan | **G** gluten-free



IN-SUITE DINING

# LUNCH

(5 AM - 11 PM)

## Appetizers

### Lasagna Bites \$19

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

### Buffalo Chicken Wings \$23

Served with veggie sticks and blue cheese or ranch dressing

### Housemade Potato Chips \$15

Served with black pepper ranch

### Fried Shrimp - Salt & Pepper Style \$25

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

### Artisan Cheese & Charcuterie Plate \$36

Chef's selection of dry-aged meats and cheeses, marinated heirloom tomatoes and olives, fruit jam, grapes, and a baguette

### Shareable Spreads \$27

Served with grilled country bread

- Fresh strawberry and rhubarb jam with aged balsamic and fresh basil **VG**
- Greek yogurt feta dip, extra virgin olive oil, cracked black pepper, and sea salt **V**

### Cha Gio **V** \$21

Deep-fried vegetable egg rolls with garden lettuce, fresh herbs, pickled onions, and sweet and sour sauce

## Soups

### Chicken Noodle **G** \$15

Seasonal vegetables and gluten-free pasta

### New England Clam Chowder \$15

Potato, chive, and bacon garnish served with oyster crackers



## Salads

### Venetian Cobb \$22

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

### Asian Chicken \$23

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

### Red Beets & Oranges \$20

Roasted red beets, fresh oranges, goat cheese mousse, roasted-beet hummus, red radishes, mixed green lettuce, and aged balsamic and citrus vinaigrette

## Tartine

Open-faced sandwich on country bread served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for an additional charge).

### Avocado **VG** \$18

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



Avocado Tartine

## Signature Pizzas 16"

### White Pizza \$29

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

### The Venetian \$27

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

### Build Your Own \$29

Choose any four (4) toppings below. Additional charge for extra toppings.

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

## Sandwiches

Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for an additional charge).

### Cold Selections:

#### Ham & Cheese Baguette \$20

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

#### Grilled Chicken Breast Sandwich \$22

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

#### Venetian Turkey Club Sandwich \$22

Sliced turkey breast with applewood-smoked bacon, egg salad, tomato jam, mayonnaise, and crisp butter lettuce on toasted brioche

### Hot Selections:

#### Signature Burger\* \$26

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

## Specialty

### Shrimp Salad Toast \$42

Tzatziki shrimp salad with fresh herbs, English cucumbers, and a hardboiled egg on a toasted buttery brioche bun, served with housemade potato chips



Shrimp Salad Toast

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IN-SUITE DINING

# DINNER

(5 AM - 11 PM)

Entrées

- Filet Mignon\*** \$50

Filet mignon, chive mashed potatoes, roasted rainbow carrots, herb salad, and Bordelaise sauce
- Chicken Pot Pie** \$33

Creamy chicken stew with garden vegetables and puff pastry
- Rotisserie Chicken** \$37

Half roasted chicken, fried fingerling potatoes, chef’s vegetable mix, and red wine demi-glace
- Salmon Filet\*** \$39

Seared Wild Isles organic salmon, vegetable couscous, roasted heirloom tomatoes, green asparagus, and lemon oil
- Ribeye\*** \$53

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

Salmon Filet



Gourmet Fried Rice, Your Way

- Vegetable Garlic Fried Rice\*** \$18
- With sautéed seasonal vegetables, scallions, and sunny side up eggs
- Add Chicken \$6, Shrimp \$10, or Flat Iron Steak\* \$16*

Mediterranean Pastas

- Served with garlic bread.*
- Spaghettoni & Meatballs** \$35
- Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese
- Orecchiette Shrimp Provençal** \$39
- Pasta with shrimp, garlic, baby heirloom tomatoes, roasted peppers, capers, and mixed olives tossed with extra virgin olive oil

Plant-based

- High-quality plant-based dishes that will wow your taste buds.*
- Roasted Tomato Soup** **V** \$13
- Served with water crackers
- Asparagus** **VG** \$13
- Tossed with extra virgin olive oil, shallots, and toasted almonds
- Impossible™ Burger** **VG** \$29
- Plant-based alternative to traditional meat-based burgers. With a vegan burger bun, piquillo peppers, harissa vegan aioli, and French fries
- Roasted Rainbow Carrots** **V** \$17
- 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.*
- 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



Braised Beef Lasagna

Specialty Entrée

- Braised Beef Lasagna** \$41
- Pasta sheets baked with braised short ribs, béchamel, signature tomato sauce, and ricotta and parmesan cheeses

Family Style SERVES 4 \$116

*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 dips, shaved celery and carrots, potato chips, black pepper ranch, and chocolate cake
- Braised Beef Lasagna**
- Served with shareable spreads featuring fresh strawberry and rhubarb jam with aged balsamic and fresh basil and Greek yogurt feta dip with extra virgin olive oil, cracked black pepper, and sea salt with grilled country bread, lasagna with braised short ribs, seasonal vegetables, red beet and orange salad, and chocolate cake
- Rotisserie Chicken**
- Served with shareable spreads featuring fresh strawberry and rhubarb jam with aged balsamic and fresh basil and Greek yogurt feta dip with extra virgin olive oil, cracked black pepper, and sea salt with grilled country bread, a roasted whole chicken, seasonal vegetables, buttery mashed potatoes, red beet and orange salad, chicken jus, and chocolate cake

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IN-SUITE DINING

# LATE NIGHT

(11 PM - 5 AM)

## Breakfast Bites

**American Breakfast\*** \$38

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\*** *Marketplace*

**Herb & Cheese Omelet V** \$23

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

**Eggs Benedict\*** \$25

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

**Honey Mascarpone Yogurt with Granola V** \$15

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

**Coconut Chia Oatmeal VG** \$19

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

**Fresh Fruit Salad VG** \$16

Sweet seasonal melon salad with berries, dragonfruit, and pineapple

## Soups

**Chicken Noodle G** \$15

Seasonal vegetables and gluten-free pasta

**New England Clam Chowder** \$15

Potato, chive, and bacon garnish served with oyster crackers

## Appetizers

**Buffalo Chicken Wings** \$23

Served with veggie sticks and blue cheese or ranch dressing

**Lasagna Bites** \$19

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

**Housemade Potato Chips** \$15

Served with black pepper ranch

**Shareable Spreads** \$27

Served with grilled country bread

- Fresh strawberry and rhubarb jam with aged balsamic and fresh basil **VG**
- Greek yogurt feta dip, extra virgin olive oil, cracked black pepper, and sea salt **V**

**Cha Gio V** \$21

Deep-fried vegetable egg rolls with garden lettuce, fresh herbs, pickled onions, and sweet and sour sauce

## Specialty Entrée

**Braised Beef Lasagna** \$41

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

## Salads

**Venetian Cobb** \$22

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

**Asian Chicken** \$23

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

## Sandwiches

Served with housemade potato chips (add parmesan cheese and herb-tossed or plain fries for an additional charge).

*Cold Selections:*

**Avocado Tartine VG** \$18

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

**Grilled Chicken Breast Sandwich** \$22

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

**Venetian Turkey Club Sandwich** \$22

Sliced turkey breast with applewood-smoked bacon, egg salad, tomato jam, mayonnaise, and crisp butter lettuce on toasted brioche

*Hot Selections:*

**Signature Burger\*** \$26

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** \$29

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

## Entrées

**Rotisserie Chicken** \$37

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

**Salmon Filet\*** \$39

Seared Wild Isles organic salmon, vegetable couscous, roasted heirloom tomatoes, green asparagus, and lemon oil

**Filet Mignon\*** \$50

Filet Mignon, chive mashed potatoes, roasted rainbow carrots, herb salad, and Bordelaise sauce

**Ribeye\*** \$53

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

**Chicken Pot Pie** \$33

Creamy chicken stew with garden vegetables and puff pastry

**Spaghettoni & Meatballs** \$35

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

**Vegetable Garlic Fried Rice\*** \$21

With Sauté Seasonal Vegetables, Scallions and Sunny Side Up Eggs

*Add Chicken, Shrimp, or Flat Iron Steak\**

## Signature Pizzas 16"

**White Pizza** \$29

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

**The Venetian** \$27

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

**Build Your Own** \$29

*Choose any four (4) toppings below. Additional charge for extra toppings.*

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

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Venetian Turkey Club Sandwich





*All day sweets*

Back Row: Chocolate Cake, Salted Caramel Cheesecake, Red Velvet Cake  
Front Row: Strawberry Cookie Sandwich, and Apple Walnut Cobbler



IN-SUITE DINING

ALL DAY

Have A Sip Of...

- Fresh Juice \$9**  
Choice of orange, cranberry, grapefruit, pineapple, apple, 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 \$10**

**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**  
Pellegrino 1Ltr \$11



Suite Sweets

- Gelato Milkshake V \$13**  
Vanilla, chocolate, or strawberry

**Salted Caramel Cheesecake \$15**  
New York-style creamy cheesecake with graham cracker crust and fleur de sel caramel

**Apple Walnut Cobbler \$15**  
Caramelized apples and toasted walnuts served with cinnamon ricotta cream

**Chocolate Cake V \$15**  
Dark chocolate ganache layered with intense chocolate sponge
- Red Velvet Cake \$15**  
Traditional cream cheese frosting, moist red velvet sponge cake, and fresh berries

**Strawberry Cookie Sandwich V \$15**  
Strawberry semifreddo served between two layers of vanilla cookies dipped in pink chocolate

Happiness In A Cup

- Lavazza Hot, Iced & Decaffeinated Coffee \$20**  
Large Pot, 4 Mugs

**Specialty Coffee Mug \$8**  
Espresso, Latte, Cappuccino, Mocha, and Chai Latte  
*Additional flavors can be added to your coffee for an additional \$1 per drink*

**Organic & Fair Trade Assorted Teas \$16**  
Pot of Tea

**Iced Tea \$16**  
Pitcher of Tea
- 

Full Bottles (750ML)

- Moscato \$60**  
d'Asti Elvio Tintero, Piedmont, Italy
- Prosecco \$60**  
Gambino, Italy
- Moët & Chandon \$120**  
Impérial, Brut, Epernay, France, NV
- Veuve Clicquot \$165**  
Yellow Label, Brut, Reims, France, NV
- Dom Pérignon \$940**  
Brut, Reims, France
- Pinot Grigio \$75**  
Maso Canali, Trentino, Italy
- Sauvignon Blanc \$83**  
Hall, Napa Valley, California
- Chardonnay \$83**  
Davis Bynum, Sonoma County, California
- Rosé \$83**  
Diving Into Hampton Water, South of France
- Pinot Noir \$83**  
Carmel Road, Monterey, California
- Merlot \$83**  
Ferrari-Carano, Sonoma County, California
- Cabernet Sauvignon \$83**  
Justin, Paso Robles, California

Half Bottles (375ML)

- Sauvignon Blanc \$49**  
Dry Creek Valley, Sonoma County, California

**Pinot Noir \$60**  
Elouan, Willamette Valley, Oregon
- 
- Prosecco \$14**  
Gambino, Italy

**Pinot Grigio \$16**  
Maso Canali, Trentino, Italy

**Chardonnay \$16**  
Davis Bynum, Sonoma County, California
- 
- Rosé \$15**  
Diving Into Hampton Water, South of France

**Pinot Noir \$16**  
Carmel Road, Monterey, California

**Cabernet Sauvignon \$17**  
Justin, Paso Robles, California

Classic Brews & Seltzers

- Domestic \$9**  
Michelob Ultra, Coors Light, Budweiser, Bud Light, Shock Top

**Premium/Import \$10**  
Heineken, Stella Artois, Corona, Goose Island IPA

**Bud Light Seltzer \$9**  
Black Cherry, Mango, Lemon Lime

**Non-alcoholic \$6**  
O'Doul's
- Six Pack \$45**

**Six Pack \$50**

**Six Pack \$45**

**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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