

BREAKFAST

ANY TIME OF DAY

FAVORITES

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

Classic Buttermilk Pancakes **V** \$19
Whipped butter and maple syrup
Add blueberries, bananas, strawberries, or chocolate chips \$3

Breakfast Burrito \$25
Scrambled eggs, 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 eggs, Swiss cheese, and tomato aioli on a toasted brioche bun, served with a housemade potato cake

Chilaquiles* **V** \$24
Crispy corn tortilla chips, chipotle black beans, pickled red pearl onions, green salsa, queso fresco, and two sunny-side up eggs

LITE-START BREAKFAST

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

Fresh Fruit Salad **VG G** \$15
Sweet seasonal melon salad with strawberries, blueberries, and pineapple

Honey Mascarpone Yogurt with Granola **V** \$18
Greek yogurt mixed with honey, mascarpone, and preserved lemon, served with our housemade granola

Bagel & Schmear **V** \$11
Choice of everything, cinnamon raisin, or plain bagel with cream cheese

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

All orders will automatically be charged applicable sales tax, plus an 18% service charge and a delivery charge of \$9.50. *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 | **S** sesame

CLASSICS

Three-Egg Omelet **V** \$26
Your choice of three items (additional item \$3 each).

Tomatoes, avocado, caramelized onions, roasted peppers, baby spinach, wild mushroom, pepper jack cheese, honey-cured ham, smoked bacon, and your choice of toast
Egg whites available upon request.

Eggs Benedict* \$28
Poached egg on English muffin with sliced Canadian bacon, fontina cheese, and hollandaise
Smoked salmon available upon request.

American Breakfast* \$40
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 New York strip steak \$16*

Smoked Salmon **S** \$28
Sliced red beet-cured smoked salmon with choice of everything, cinnamon raisin, or plain bagel served with tomatoes, cucumbers, red onions, and cream cheese schmear with capers and herb salad

Japanese Breakfast* \$44
Seared salmon with steamed rice, seaweed miso soup, Japanese omelet, steamed vegetables, pickled vegetables, and green tea

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

Assorted Cereal **V VG** \$10
Corn Flakes, Cheerios, Rice Krispies, Froot Loops, with choice of whole, 2%, skim, soy, or almond milk

MORNING ADULT LIBATIONS \$21
Mimosa, Bellini, Bacon Bloody Mary, Traditional Bloody Mary, Espresso Martini, Irish Coffee, or Iced Drunken Mocha

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 hand-picked to lead a new team for The Venetian Resort. He is a member of the prestigious Maitres 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 Maitres Cuisiniers de France Cookbook, acceptance into the Ment’or Foundation as a Culinary Council Member in 2019, a nomination for the Chair of the Académie Culinaire de France Delegation US and Canada in 2021, and received a Medal of Honor from the Association des Maitres Cuisiniers de France in 2022.



all day DINING

APPETIZERS

Chips, Salsa & Guacamole **VG** \$16
Crispy corn tortillas, roasted tomato salsa, and housemade guacamole

Housemade Hummus **VG S** \$18
Served with grilled pita bread
Add garden veggies \$6

Lasagna Bites \$19
Short rib lasagna bites coated with panko breadcrumbs and parmesan cheese served with marinara and spicy mayo

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

Housemade Potato Chips **V** \$15
Served with black pepper ranch

Chilled Shrimp Cocktail \$35
Served with cognac cocktail sauce and grilled lemons

Chicken Tenders \$23
Choice of sweet chili, BBQ, or Buffalo style with choice of ranch, honey mustard, or blue cheese
Add additional sauce \$2

Chicken Quesadilla \$25
Roasted corn and pepper jack cheese, served with side of pico de gallo, guacamole, and sour cream

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

SOUPS

Chicken Noodle **G** \$16
Seasonal vegetables and gluten-free pasta

New England Clam Chowder \$16
Potato, chive, and bacon garnish served with oyster crackers

Roasted Tomato Soup **VG** \$16
Served with water crackers

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SALADS

The Venetian Cobb \$26
Chopped romaine lettuce, Kumato tomato, hardboiled eggs, ham, mozzarella cheese, and whole grain croutons tossed with blue cheese dressing

Asian Chicken **S** \$28
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

Caesar \$22
Romaine lettuce, toasted croutons, shaved aged–parmigiano-reggiano, and Caesar dressing
Add chicken \$6, Add shrimp \$10
Add New York strip steak \$16*

SIGNATURE PIZZAS 16”

The Venetian **V** \$27
Tomato sauce, mozzarella cheese, fresh basil, and extra virgin olive oil

Build Your Own \$30
Choose any four (4) toppings below.
Additional toppings \$3 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

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

COLD SELECTIONS

Grilled Chicken Breast Sandwich \$26
Shaved chicken breast, arugula, fresh mozzarella cheese, baby tomatoes, and pesto on a toasted baguette

Chicken Caesar Wrap* \$23
Grilled chicken, romaine lettuce, fresh tomatoes, shaved Parmesan-Reggiano, and Caesar dressing

The Venetian Turkey Wrap \$24
Sliced tomato, honey-smoked bacon, avocado, butter lettuce, and basil pesto aioli in a flour tortilla

Avocado Toast **VG S** \$22
Open-faced sandwich made with whole grain country bread, smashed avocado, avocado wedges, roasted beetroot, radishes, spiced pumpkin seeds, and fresh herbs
Contains nuts

HOT SELECTIONS

Turkey Melt \$26
Turkey, pickles, sliced tomatoes, Swiss cheese, and whole grain mustard aioli on griddled sourdough bread

Signature Burger* \$27
Housemade beef burger with applewood-smoked bacon, over-easy egg, and provolone cheese

Impossible™ Burger **VG** \$29
Plant-based alternative to traditional meat-based burgers, with vegan burger bun, piquillo peppers, harissa vegan aioli, and French fries

Steak Sandwich* \$29
New York steak, cheddar cheese, caramelized onions, garlic aioli, lettuce, and tomato on toasted country bread

all day DINING

ENTRÉES

Pan-Roasted Chicken Breast \$36
Spinach, sweet corn, fresh mushrooms, potatoes Anna, and Dijon demi-glace

Salmon Filet* \$42
Miso-glazed salmon with steamed rice, seaweed miso soup, Japanese omelet, steamed vegetables, and pickled vegetables

Filet Mignon* \$68
Filet mignon, chive mashed potatoes, seasonal vegetable medley, and Bordelaise saucet

Ribeye* \$72
Grilled boneless ribeye, seasonal vegetable medley, potato purée, and Bordelaise sauce

PASTA

Served with garlic bread.

Braised Beef Lasagna \$40
Pasta sheets baked with braised short ribs, béchamel, signature tomato sauce, and ricotta and parmesan cheeses

Spaghettoni & Meatballs \$34
Housemade beef and pork meatballs, San Marzano tomato sauce, and ricotta cheese

Spaghetti Aglio e Olio **V** \$20
Extra virgin olive oil, fresh garlic, parsley, crushed red pepper flakes, pink peppercorns, and freshly grated parmesan cheese

Add shrimp \$10

Shrimp Fettuccine \$37
Baby heirloom tomatoes, garlic, basil, and creamy chardonnay and lemon butter sauce



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

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TREATS ANY TIME OF DAY

SUITE SWEETS

Gelato Milkshake **V** \$14
Vanilla, chocolate, or strawberry

Chocolate Cake **V** \$16
Dark chocolate ganache layered with intense chocolate sponge cake

Lemon-Berry Cheesecake **V** \$16
New York-style creamy cheesecake with a graham cracker crust and lemon custard, served with fresh berry compote

Carrot Cake **V** \$16
Traditional cream cheese frosting, moist carrot sponge cake, and passion fruit seeds

Cookies & Cream Ice Cream Sandwich **V** \$16
Cookie semifreddo, chocolate biscuit, and intense chocolate sauce

HAVE A SIP OF...

Fresh Juice \$10
Choice of orange, cranberry, grapefruit, pineapple, apple, or tomato

Fruit Smoothie \$14
Strawberry, banana, apple juice, and yogurt blended with ice

Protein Shake \$14
Chocolate or vanilla protein powder blended with milk and ice

Soda \$8
Coke®, Diet Coke®, Coke Zero®, Sprite®, Fanta® Orange

San Pellegrino Sparkling Fruit Beverages \$8

Still Water
Evian 0.5LTR \$9 / 1LTR \$12
Smartwater \$9

Sparkling Water
San Pellegrino 250ML \$6 / 1LTR \$12

Vita Coco Coconut Water \$10

HAPPINESS IN A CUP

Freshly Brewed Hot, Iced & Decaffeinated Coffee \$22

Large Pot, 4 Mugs

Specialty Coffee Mug \$9
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 \$22
Pot of Tea



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WINE & SPIRITS

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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 Handmade Vodka \$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)**
- Bisot Jeio \$85**
Prosecco, Veneto, Italy
 - Perrier-Jouët Grand Brut \$135**
Champagne, France
 - Dom Pérignon \$890**
Champagne Brut, France
 - Ferrari \$125**
Brut Rosé Sparkling, Trento, Italy
 - Elvio Tintero \$65**
Moscato, d’Asti, Piedmont, Italy
 - Il Mazzo \$65**
Pinot Grigio, Friuli, Italy
 - The Crossings \$85**
Sauvignon Blanc, Marlborough, New Zealand
 - Dr. Hermann ‘Dr. H.’ \$70**
Riesling, Mosel, Germany
 - Davis Bynum River West \$85**
Chardonnay, Sonoma County, California
 - Whispering Angel \$75**
Rosé Provence, France
 - Nielson \$70**
Pinot Noir, Santa Barbara, California
 - La Gerla Poggio gli Angeli \$75**
Sangiovese, Tuscany, Italy
 - Daou \$65**
Cabernet Sauvignon, Paso Robles, California
 - Flanagan “The Beauty of Three” \$110**
Cabernet Sauvignon, North Coast, California
 - Clos de los Siete \$85**
Malbec Blend, Mendoza, Argentina
 - Opus One \$995**
Red Blend, Napa Valley, California

- HALF BOTTLES (375ML)**
- Perrier-Jouët Grand Brut \$80**
Champagne, France
 - Honig \$40**
Sauvignon Blanc, North Coast, California
 - Chalk Hill \$50**
Chardonnay, Sonoma Coast, California
 - Rumor \$50**
Rosé, Côtes de Provence, France
 - Elouan \$40**
Pinot Noir, Oregon
 - Daou Pessimist \$65**
Red Blend, Paso Robles, California
 - Daou \$50**
Cabernet Sauvignon, Paso Robles, California

CLASSIC BREWS & SELTZERS

- Domestic \$11 Six Pack \$60**
Michelob Ultra, Budweiser,
Bud Light, Shock Top, Coors Light
- Premium/Import \$12 Six Pack \$65**
Heineken, Stella Artois,
Dos Equis, Goose Island IPA
- Bud Light Seltzer \$10 Six Pack \$55**
Assorted
- Non-Alcoholic \$9 Six Pack \$48**
Heineken 0.0

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