

BREAKFAST

ANY TIME OF DAY

FAVORITES

Stuffed French Toast **V** \$27

Brioche stuffed with vanilla mascarpone cheese and topped with fresh berries, served with maple syrup and mixed berry compote

Buttermilk Pancakes **V** \$27

White chocolate, blueberries, lemon and vanilla Chantilly, whipped butter, and maple syrup

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* \$26

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 Platter **VG G** \$24

Sliced seasonal melon, pineapple, and seasonal berries

Honey Mascarpone Yogurt with Granola **V** \$19

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

Bagel & Schmear **V** \$11

Choice of everything or plain bagel with cream cheese

Bakery Basket **V** \$18

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

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

Enhancement

Smoked salmon \$10

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

Enhancement

8 oz. New York strip steak \$16*

Smoked Salmon* **S** \$31

Sliced smoked salmon with choice of everything or plain bagel, served with tomatoes, cucumbers, red onions, and cream cheese schmear with capers and herb salad

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, or Traditional Bloody Mary



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V vegetarian | **VG** vegan | **G** gluten-free | **S** sesame

IN-SUITE DINING

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

Buffalo Chicken Wings \$28

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

Cheese Quesadilla **V** \$20

Roasted corn, pepper jack cheese, flour tortilla, sour cream, guacamole, and roasted tomato salsa

Enhancements

Grilled chicken breast \$6

Shrimp \$8

4 oz. New York strip steak* \$10

Artisan Cheese & Charcuterie Plate \$38

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, grilled chicken breast, baby heirloom tomatoes, crumbled blue cheese, crisp bacon, hard-boiled eggs, avocado, and blue cheese dressing

Asian Chicken **S** \$26

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, freshly shaved aged Parmigiano-Reggiano cheese, and Caesar dressing

Enhancements

Grilled chicken breast \$6

Shrimp \$8

4 oz. New York strip steak* \$10

SIGNATURE PIZZAS 16"

The Venetian **V** \$27

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

Build Your Own \$31

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

Chicken Caesar Wrap* \$23

Grilled chicken, romaine lettuce, tomatoes, freshly shaved aged Parmigiano-Reggiano cheese, and Caesar dressing

The Venetian Club \$24

Roasted turkey, provolone cheese, bacon, butter lettuce, tomato, and garlic confit aioli on toasted brioche

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

Grilled Chicken Sandwich \$27

Applewood-smoked bacon, pepper jack cheese, stone-ground mustard slaw, and spicy mayo on garlic butter-griddled country bread

Signature Burger* \$29

8 oz. 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* \$30

8 oz. New York strip steak, cheddar cheese, caramelized onions, garlic aioli, lettuce, and tomato on toasted country bread

IN-SUITE DINING

all day DINING

À LA CARTE ENTRÉES

Pan-Roasted Chicken Breast \$34

Seared Salmon Filet* \$38

7 oz. Filet Mignon* \$68

14 oz. Ribeye* \$72

Sauces

Select one

Dijon Demi-Glace

Bordelaise

Cognac Peppercorn

Creamy Lemon Butter

Sides

\$11 each

Serves two

Potato Purée

White Cheddar Mac & Cheese

Seasonal Mushrooms

Grilled Asparagus

French Fries

Parmesan & Herb Fries

Steamed Broccolini

Jasmine Rice

Garlic Bread

PASTA

Served with garlic bread.

Spaghettoni & Braised Beef Ragu \$34

Tender beef slow-cooked in a San Marzano tomato and red wine sauce, finished with a touch of cream and freshly shaved Parmesan cheese

Spaghetti Aglio e Olio **V** \$20

Extra virgin olive oil, garlic, parsley, crushed red pepper flakes, pink peppercorns, and freshly grated Parmesan cheese

Enhancements

Grilled chicken breast \$6

Shrimp \$8

Shrimp Fettuccine \$37

Baby heirloom tomatoes, garlic, basil, and creamy chardonnay and lemon butter sauce

Penne alla Vodka \$28

Penne pasta tossed in creamy tomato vodka sauce with baby spinach and mushrooms, topped with freshly grated Parmesan cheese

Enhancements

Grilled chicken breast \$6

Shrimp \$8

CERTIFIED GLATT KOSHER \$45

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

Please call In-suite Dining for current selections.



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IN-SUITE DINING

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

Tiramisu \$16
Silky mascarpone cream, Kahlúa crémeux, and espresso-infused biscuit sponge

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

ANY TIME OF DAY

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 \$940
Champagne Brut, France
- Ferrari \$125
Brut Rosé Sparkling, Trento, Italy
- Elvio Tintero \$65
Moscato, d’Asti, Piedmont, Italy
- Il Masso \$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
- Il Palazzone \$195
Brunello di Montalcino, Tuscany, Italy
- Daou \$75
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 \$1,300
Red Blend, Napa Valley, California

HALF BOTTLES (375ML)

- Perrier-Jouët Grand Brut \$85
Champagne, France
- Honig \$50
Sauvignon Blanc, North Coast, California
- Chalk Hill \$50
Chardonnay, Sonoma Coast, California
- Rumor \$55
Rosé, Côtes de Provence, France
- Auteur \$60
Pinot Noir, Sonoma Coast, California
- Faust \$80
Cabernet Sauvignon, Napa Valley, 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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