**BREAKFAST**

**HEALTHY START**
- Fruit Platter for Two  
  Served with Seasonal Panna Cotta. 22
- Mixed Berries 15
- **C Banana Coconut Oatmeal**  
  Old Fashioned Oats Cooked in Coconut Milk, Topped with Banana, Pineapple & Toasted Coconut. 12
- **Steel Cut Irish Oats**  
  Brown Sugar, Raisins. 12
- **Organic Yogurt Parfait**  
  Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries. 13
- **Assorted Cereals**  
  Corn Flakes, Special K, Cheerios, Rice Krispies, Fruit Loops, Raisin Bran or Frosted Flakes with Choice of Whole, 2%, Skim, Soy or Almond Milk. 9
- **Smoked Salmon**  
  Smokehouse Salmon, Old School Garnish, Served with a Freshly Toasted Bagel. 26
- **Avocado Toast**  
  Herb Ricotta, Pomegranate Seed, Pumpkin Crunch. 19

**GRIDDLE**
- **Banana Foster French Toast**  
  Banana Cream Stuffed, Candied Hazelnuts. 20
- **Buttermilk Scratch Pancakes**  
  Whipped Butter & Maple Syrup. 19
  Add Blueberries, Bananas, Strawberries or Chocolate Chips. 2

**BAKERY**
- **Freshly Baked Pastry Basket**  
  Four Freshly Baked Pastries, Jams & Whipped Butter. 11
- **Bagel & Schmear**  
  Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain. 9

**SIDES**
- **Breakfast Potatoes**  
  House-Made Caramelized Onion & Cheddar Hash Brown or Home Fries. 9
- **Breakfast Meats**  
  Honey Cured Bacon, Canadian Bacon, Smoked Ham, Pork Sausage or Chicken Sausage. 9

**CLASSIC BREAKFASTS**
- **American Breakfast**  
  Juice of Your Choice, Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast, Choice of Potatoes & Choice of Coffee, Decaffeinated Coffee, Tea or Milk. 36
- **Traditional Breakfast**  
  Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast and Choice of Potatoes. 30
- **Continental Breakfast**  
  Juice of Your Choice, Assorted Breakfast Pastries & Choice of Coffee, Decaffeinated Coffee, Tea or Milk. 28

**RISE & SHINE**
- **Steak & Eggs**  
  6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes. 35
- **Eggs Benedict**  
  Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes. 22
- **Smoked Salmon Benedict**  
  Two Poached Eggs, Griddled English Muffin, Grilled Heirloom Tomato, Sauteed Spinach, Hollandaise. 22
- **Three Egg Omelet**  
  Your Choice of 3 Items • Additional Items $2 Each  
  Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Honey Cured Bacon or Smoked Ham. Served with Country Wheat Toast & Choice of Potatoes. 22
- **Organic Egg White Omelet**  
  Caramelized Onion, Spinach, Greek Feta, Tomato Coulis. Served with a side of Fruit. 22
- **Breakfast Sandwich**  
  Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes. 19
- **Breakfast Burrito**  
  Chorizo, Home Fries & Scrambled Eggs, Tossed with Cheddar & Jack Cheese & Pico de Gallo, Rolled in a Large Flour Tortilla. Served with Fire Roasted Salsa & Sour Cream. 19

**PICK-ME-UP**
- **Our Signature Bloody Mary**  
  Skyy Vodka, House-Made Bloody Mary Mix. 18
- **Classic Mimosa**  
  Prosecco & Fresh-Squeezed Orange Juice. 18
**SHAREABLES**

**Chips & Dips**  
Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips.  18

**House-Made Hummus**  
With Grilled Pita Bread.  16  
Add Veggies.  6

**Chicken Tenders**  
Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese.  22  
Add Additional Sauces.  2

**Citrus-Brined Chicken Wings**  
Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese.  21  
Add Additional Sauces.  2

**Chicken Quesadilla**  
Monterey Jack Cheese, Served with a Side of Pico de Gallo, Guacamole, Fire Roasted Salsa and Sour Cream.  19

**Chilled Shrimp Cocktail**  
Served with Cocktail Sauce.  25

**Golden Osetra Caviar**  
Caviar Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives.  MKT

**Shrimp Salad Lettuce Wrap**  
Avocado, Citrus, Fresno Chili, Sweet Potato Crunch.  24

**SALAD**

**Ahi Tuna Poke Bowl**  
Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-Djan Aioli.  29

**Cobb Salad**  
Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing.  25

**Healthy Bowl**  
Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt.  25

**Caesar Salad**  
Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing.  19

**Market Green Salad**  
Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing.  25

**Heirloom Baby Beet Salad**  
Whipped Feta, Candied Hazelnuts, Citrus, Harissa Vinaigrette.  22

**Endive Salad**  
Gorgonzola, Asian Pears, Pomegranate Seed, Pecan, Dijon Dressing.  17

**SOUP**

**Chicken Noodle Soup**  12

**Creamy Tomato Soup**  
Crème Fraiche.  12

**Congee, Plain**  12

**Congee, Preserved Egg & Pork**  28

**ADDITIONS**

**Grilled Chicken**  12  
**Egg**  5

**Grilled Salmon**  16  
**Bacon**  5

**6 oz. NY Strip Steak**  17  
**Avocado**  5

**Cheese**  16

**Hand-Stretched 14” Pizzas**

**White Pizza**  
Same fresh ingredients as Secret Pizza.  
Roasted Garlic, Mozzarella & Ricotta.  22

**Cheese Pizza**  
Mozzarella & San Marzano Tomato Sauce.  19

**Have It Your Way**  
Add Roasted Peppers, Olives, Onions, Roasted Garlic, Mushrooms, Pepperoni, Bacon, Meatballs, Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or Bell Peppers.  2ea

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*A delivery charge of $8.50 will be added to each check. Applicable sales tax and 18% service charge will be added to all orders.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your order taker of any food allergies so they may advise you of the items that would best accommodate your needs.*
SANDWICHES

Choice of Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Fusilli Pasta Salad or Fresh Fruit. Served with a House-Made Pickle.

Classic Burger*  
8 oz. Beef Burger, Lettuce, Tomatoes & Onions on a Soft Roll.  20

Steak Sandwich*  
6 oz. NY Strip Steak, Cheddar Cheese, Peppercorn Cream, Lettuce, Tomatoes, Crispy Onions & House-Made Steak Sauce on a Soft Roll.  26

Gooey Grilled Cheese  
Gouda, Gruyère, Honey Cured Bacon & Fig Marmalade on Griddled Sourdough.  20

Roast Turkey Club or Wrap  
Sliced Tomato, Honey Cured Bacon, Lettuce, Avocado & Basil Pesto Aioli. Choice of Multigrain Bread or Whole Wheat Wrap.  20

BLT  
Thick Cut Bacon, Iceberg Lettuce, Heirloom Tomato, Basil Aioli.  20

PASTA

Served with Garlic Bread

Beef Stroganoff Cavatelli  
Wild Mushrooms, Burrata, Pecorino Cheese.  24

Spaghetti Pomodoro  
Spaghetti Tossed in Pomodoro Sauce.  22

Add Meatballs.  7

Macaroni & Cheese  
Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs.  22

ENTREES

Served with Whipped Potatoes & Asparagus. Choice of Au Jus, Bearnaise* or Peppercorn Sauce.

8 oz. Beef Filet*  53

14 oz. Ribeye Steak*  51

10 oz. Pan Roasted Chicken Breast  32

Salmon Filet*  35

ADDITIONS

Vegetables:  
Sautéed Spinach, Steamed Broccoli or Grilled Asparagus.  9ea

Starch:  
French Fries, Sweet Potato Fries, Onion Rings or Whipped Potatoes.  9ea

DESSERT

Vanilla Bean Crème Brûlée  
Whipped Cream & Assorted Fresh Berries.  12

Flourless Chocolate Cake  
Decadent Gluten-Free Chocolate Cake, Topped with Chocolate Cream.  12

Strawberry Shortcake  
Thin Layers of Vanilla Cake, Strawberry Gelee, Vanilla Bean Bavarian Cream, Topped with Whipped Cream and Sliced Fresh Strawberries.  12

Cheesecake Donut  
Fresh Blueberry Glazed Yeast Donut Filled with Cheesecake, Topped with Toasted Almond & Coconut Crumble.  12

A Pint of House-Made Sorbet  
Choose from Mango or Raspberry.  12

A Pint of House-Made Gelato  
Choose from Vanilla, Chocolate or Strawberry.  12

Cookies  
Chef’s Selection of Four Freshly Baked Cookies.  16

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Signature Items

AVAILABLE ALL DAY
### BEVERAGES

#### WINE

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<thead>
<tr>
<th>CHAMPAGNE &amp; SPARKLING</th>
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<tbody>
<tr>
<td>Indigenous Prosecco</td>
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<tr>
<td>Le Grand Courtage, Blanc De Blancs</td>
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<tr>
<td>Roederer Estate Brut Rosé, Anderson Valley</td>
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<td>Nicolas Feuillatte Brut, Chouilly</td>
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<td>Veuve Clicquot “Yellow Label”</td>
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<td>Perrier-Jouët, Grand Brut, Epernay</td>
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<td>Cuvée Dom Perignon Brut, Epernay</td>
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<td>Louis Roederer “Cristal” Brut, Reims</td>
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<td>Belvedere</td>
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<td>Grey Goose</td>
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<td>10</td>
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<td>Hendricks</td>
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<td>Cakebread Cellars, Napa Valley</td>
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<td>Far Niente, Napa Valley</td>
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<td>Argyle, Willamette Valley</td>
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<tr>
<td>Talbott “Kali Hart”, Monterey</td>
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<td>Joel Gott Blend No. 815, California</td>
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<td>Novelty Hill, Columbia Valley</td>
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<th>SCOTCH - SINGLE MALT</th>
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<tbody>
<tr>
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<tr>
<td>Budweiser, Bud Light, Michelob Ultra or Coors Light</td>
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<td>Bucket of 6</td>
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<td>Jägermeister</td>
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### BOTTLES

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<tr>
<td>Tito</td>
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<tr>
<td>Ketel One</td>
<td>Don Julio Reposado</td>
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<tr>
<td>Belvedere</td>
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<td>Hendricks</td>
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<tr>
<td>Captain Morgan</td>
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<th>WHISKEY - BOURBON</th>
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<td>Crown Royal</td>
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<td>Woodford Reserve</td>
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<th>SCOTCH - SINGLE MALT</th>
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<tbody>
<tr>
<td>Johnnie Walker Black</td>
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<tr>
<td>Macallan 12 Year</td>
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<td>125</td>
</tr>
<tr>
<td>Jägermeister</td>
<td>100</td>
<td>800</td>
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</tbody>
</table>
**JUICES & SMOOTHIES**

**Fresh Young Coconuts**  
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts.  

18  

**Super Greens Juice**  
Spinach, Kale, Apple & Orange.  

12  

**Berry Smoothie**  
Berries, Bananas, Organic Yogurt & Raw Honey.  

12  

**Peanut Butter Banana Smoothie**  
Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds.  

12  

**Orange or Ruby Red Grapefruit**  
24  

**Apple, Cranberry, Pineapple or V8**  
18  

**Milk**  
Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk  

5  

**NOT WITHOUT MY...**

**Espresso**  
6  

**Cappuccino or Double Espresso**  
7  

**Mocha or White Mocha**  
7  

**Latte**  
7  

**Hot Chocolate**  
6  

**Freshly Brewed Pot of Coffee**  
Regular or Decaffeinated  

9  

**Flavor Shots**  
Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut  

2  

**Harney & Sons’ Tea Selection**  
Organic English Breakfast, Earl Grey Supreme, Decaffeinated Ceylon, Paris, Tilleul Mint, Egyptian Chamomile, Mint Verbena, Japanese Sencha, Organic Green with Citrus & Ginko or Dragon Pearl Jasmine  

7  

**REFRESHMENTS**

**Soda**  
Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Orange Crush, or Schweppes Ginger Ale  

7  

**Red Bull**  
Regular or Sugar-Free  

8  

**Iced Tea or Lemonade**  
small  

7  

**Still or Sparkling Water**  
7  

**CROWD PLEASERS**

All Packages Are Designed for 10 Guests.  
Please allow 2 hours for preparation.  

**Market Vegetable Crudité**  
Assorted Baby & Garden Vegetables with Dips.  

120  

**Nachos**  
Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions. Served with a Side of Guacamole.  

175  

Add Grilled Chicken  

45  

Add Grilled Skirt Steak*  

55  

**Game Day**  
Choice of Four 14” Pizzas with Choice of Toppings, a Baker’s Dozen Beef Sliders, a Bucket of Buffalo Wings with Bleu Cheese Dressing & Ranch.  

325  

**Seasonal Sliced Fruit Platter**  
Chef’s Selection of Sun-Ripened Seasonal Melons, Fruits & Berries.  

150  

**Bucket of Chicken Tenders or Buffalo Wings**  
With Carrots & Celery. Served with Bleu Cheese Dressing & Ranch.  

150  

---

**NEED A WELLNESS BOOST!?**

Have Reviv IV Therapy come directly to your room.  
Call or text 702.533.1143

---

**DIDN’T FIND WHAT YOU’RE LOOKING FOR?**

Visit Block 16 Urban Food Hall on Level 2, Boulevard Tower for curated fast food including Nashville hot chicken, donuts, hot sandwiches and more.

---

**DISTRICT Lardo TEKKA BAR**

Text “RESERVATIONS” to HIROSE (447673) for more dining options.

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To further enhance your dining experience or place a time-order delivery, please contact Room Service at extension 87878.