

# ROOM SERVICE

For your convenience, we are offering two different delivery options for your in-room dining experience.

## THE EXPRESS

This expedited service is conveniently packaged in to-go containers and delivered to your door.

## THE CLASSIC

Enjoy a traditional room service experience delivered and set up in your room.

(\$100 minimum spend required)

**TO PLACE YOUR ORDER, PLEASE PRESS THE  
IN-ROOM DINING BUTTON ON YOUR PHONE.**

# BREAKFAST

## HEALTHY START

### Fruit Platter

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

## PICK-ME-UP

### Our Signature Bloody Mary

Skyy Vodka, House-Made Bloody Mary Mix. 18

### Classic Mimosa

Prosecco & Fresh-Squeezed Orange Juice. 18

## 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

### **C** Smoked Salmon Benedict\*

Two Poached Eggs, Griddled English Muffin, Grilled Heirloom Tomato, Sautéed 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, Avocado. Served with a side of Fruit. 22

### 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

### **C** Breakfast Sandwich\*

Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes. 19

### **C** Signature Items

A delivery charge of \$9.50 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.

# AVAILABLE ALL DAY

## 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

## SOUP

**Chicken Noodle Soup** 12

### **Creamy Tomato Soup**

Crème Fraiche. 12

**Congee, Plain** 12

**Congee, Preserved Egg & Pork\*** 28

## HAND-STRETCHED 14" PIZZAS

### **C 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

## 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

### **C 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. 16

### **Heirloom Baby Beet Salad**

Whipped Feta, Candied Hazelnuts, Citrus, Harissa Vinaigrette. 22

### **Endive Salad**

Gorgonzola, Asian Pears, Pomegranate Seed, Pecan, Dijon Dressing. 17

## ADDITIONS

**Grilled Chicken** 12

**Egg\*** 5

**Grilled Salmon\*** 16

**Bacon** 5

**6 oz. NY Strip Steak\*** 17

**Avocado** 5

**Shrimp\*** 16

### **Cheese**

American, Swiss, Cheddar, Monterey Jack, Gouda or Provolone. 2

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# AVAILABLE ALL DAY

## 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

### Goopy Grilled Cheese

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

### C 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

### C 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

### Decadent Chocolate Cake

Rich Chocolate Cake, Chocolate Ganache, Dark Chocolate Crunchy Glaze. 12

### Strawberry Shortcake

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

### C Cheesecake Donut

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

### Vanilla Bean Creme Brulee

Whipped Cream & Assorted Fresh Berries. 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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# BEVERAGES

## WINE

	glass	bottle
<b>CHAMPAGNE &amp; SPARKLING</b>		
Indigenous Prosecco	14	65
Le Grand Courtagé, Blanc De Blancs		75
Roederer Estate Brut Rosé, Anderson Valley		115
Nicolas Feuillatte Brut, Chouilly		150
Vueve Cliquot “Yellow Label”		190
Perrier-Jouët, Grand Brut, Epernay		170
Cuvée Dom Perignon Brut, Epernay		650
Louis Roederer “Cristal” Brut, Reims		900
<b>RIESLING</b>		
Dr. Loosen “Dr. L”, Mosel	12	55
<b>PINOT GRIGIO</b>		
Maso Canali, Trentino	12	55
Santa Margherita, Alto Adige		85
<b>SAUVIGNON BLANC</b>		
Honig, Napa Valley	12	60
Cakebread Cellars, Napa Valley		90
<b>CHARDONNAY</b>		
Sonoma Cutrer “Russian River Ranch”, Sonoma	14	75
Louis Jadot Pouilly-Fuissé, Burgundy		100
Cakebread Cellars, Napa Valley		132
Far Niente, Napa Valley		145

	glass	bottle
<b>ROSÉ</b>		
Caves D’Esclans “Whispering Angel”, Côtes de Provence	15	75
<b>PINOT NOIR</b>		
Argyle, Willamette Valley	16	90
Talbot “Kali Hart”, Monterey		70
<b>MERLOT</b>		
Napa Cellars, Napa Valley	14	75
Peju, Napa Valley		115
Duckhorn Vineyards, Napa Valley		125
<b>CABERNET SAUVIGNON</b>		
Joel Gott Blend No. 815, California	15	70
Justin Vineyards, Paso Robles		85
Jordan Vineyards, Alexander Valley		150
Silver Oak, Alexander Valley		295
Opus One, Napa Valley		750
<b>RED WINE OF DIFFERENT COLOR</b>		
Graffigna Malbec, Mendoza		65
The Prisoner Wine Company “The Prisoner,” Napa Valley		125

## BEER

### DOMESTIC

<b>Single</b>	9
Budweiser, Bud Light, Michelob Ultra or Coors Light	
<b>Bucket of 6</b>	45

### PREMIUM DOMESTIC & IMPORT

<b>Single</b>	10
Corona, Heineken, Stella Artois, Sapporo, Dogfish Head 90 Min IPA, Shock Top Belgian White, Goose Island IPA, Firestone 805 Blond Ale or New Belgium Glutiny (Gluten-Free Beer)	
<b>Bucket of 6</b>	50

### HARD SELTZER

Truly, Wild Berry	9
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## BOTTLES

### VODKA

Skyy	200
Titos	275
Ketel One	275
Belvedere	275
Grey Goose	275

### GIN

Tanqueray	200
Bombay	250
Hendricks	275

### WHISKEY - BOURBON

Maker’s Mark	250
Jack Daniels	275
Jameson	275
Crown Royal	325
Woodford Reserve	350

### CORDIALS

Baileys	150
Jägermeister	125

### TEQUILA

Herradura Blanco	225
Patron Silver	250
Don Julio Reposado	275
Don Julio 1942	800

### RUM

Ron Zacapa 23 Year	175
Captain Morgan	200
Bacardi Silver	250

### COGNAC

Hennessy VS	275
Hennessy VSOP	375

### SCOTCH - SINGLE MALT

Johnnie Walker Black	250
Macallan 12 Year	350
Johnnie Walker Blue	900

# DRINKS

# CROWD PLEASERS

## JUICES & SMOOTHIES

<b>Fresh Young Coconuts</b> The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts.	18	
		glass
<b>Super Greens Juice</b> Spinach, Kale, Apple & Orange.	12	
<b>Berry Smoothie</b> Berries, Bananas, Organic Yogurt & Raw Honey.	12	
<b>Peanut Butter Banana Smoothie</b> Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds.	12	
		glass    carafe
<b>Orange or Ruby Red Grapefruit</b>	9	24
<b>Apple, Cranberry, Pineapple or V8</b>	7	18
<b>Milk</b> Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk	5	

## NOT WITHOUT MY...

		one size
<b>Espresso</b>	6	
<b>Cappuccino or Double Espresso</b>	7	
<b>Mocha or White Mocha</b>	7	
<b>Latte</b>	7	
<b>Hot Chocolate</b>	6	
<b>Freshly Brewed Cup of Coffee</b>	6	
<b>Freshly Brewed Pot of Coffee</b> Regular or Decaffeinated	20	
<b>Flavor Shots</b> Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2	
		small    large
<b>Harney &amp; Sons Tea Selection</b> 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	13

## REFRESHMENTS

		one size
<b>Soda</b> Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange	7	
<b>Red Bull</b> Regular or Sugar-Free	8	
<b>Iced Tea or Lemonade</b>	7	
		small    large
<b>Still or Sparkling Water</b>	7	12

All Packages Are Designed for 10 Guests.

Please allow 2 hours for preparation.

**Market Vegetable Crudit **  
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.



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

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