



# Welcome...

On behalf of our in-room dining team, we wish you a very warm welcome and a comfortable stay.

We invite you to enjoy a world-class dining experience in the comfort and privacy of your own room. Our menu has been developed to offer you the finest of American cuisine and traditional international dishes. Additionally, you will find tasteful plant-based vegan dishes identified by the **V** symbol. The entire menu is offered every hour of every day, and if we haven't answered your every craving or dietary need, we encourage you to speak with one of our in-room dining specialists and we will make every attempt to accommodate your request.

We invite you to call on us for all your in-room dining needs, whether it's for a delicious breakfast, lunch, or dinner, or for a craving for a late-night snack. Remember too, that you may place an order tonight so you can awaken to the aroma of a hot and hearty breakfast in the morning.

Simply press the "In-Room Dining" button on your phone to make your reservation.



W Y N N  
 LIVING  WELL

We created Wynn Living Well so every guest could design a stay that feels balanced and luxurious. This extends to the menus in our fine- and casual-dining restaurants. Alongside your favorite dishes and indulgences, you'll discover Wynn Living Well choices. Each dish is a feel-good decision—and it tastes even better.

<p><b>Brew Dr. Island Mango Kombucha</b>          island mango, passionfruit, ginger, organic probiotic green tea</p>	<p><b>16</b></p>	<p><b>Solar Power</b>          La Colombe brew coffee, almond milk, cacao, maca, an adaptogenic blend of lion's mane and reishi mushrooms</p>	<p><b>16</b></p>
<p><b>Homestyle Chicken and Vegetable Soup</b>          brown rice, carrots, celery, onion, fresh herbs</p>	<p><b>16</b></p>	<p><b>Grilled Farm-Raised Chicken Breast</b>          patty pan squash, basil oil</p>	<p><b>34</b></p>
<p><b>Roast Vegetable Bowl</b>          broccoli, sweet potato, Tuscan kale, charred onions, tofu, ginger soy vinaigrette</p>	<p><b>28</b></p>	<p><b>Grilled Natural Salmon</b>          shaved Brussels sprouts, maitake mushrooms</p>	<p><b>45</b></p>
		<p><b>Berry Cobbler</b>          mixed berries, oatmeal crumble, Greek yogurt</p>	<p><b>14</b></p>

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## Morning Cocktails

### Bloody Mary 24

Absolut Vodka, Wynn's Signature Bloody Mary Mix, fresh lemon juice

### Bellini 24

Prosecco, white peach purée

### Blood Orange Mimosa 24

Prosecco, blood orange purée

## Mocktails

### Magic Hour 20

Zero-proof Paloma

Pink guava, coconut water, lime juice, butterfly pea blossom tisane, lemongrass, Fever-Tree Sparkling Pink Grapefruit

### Suite Life 20

Zero-proof Mule

Passionfruit, vanilla, rose hips, lime juice, Hibiscus Ginger Beer

## In- Room Café

### MONACO BLEND

dark, full-bodied

half liter 14

liter 27

### MONTE CARLO DECAF BLEND

chocolate, currant, refined

half liter 14

liter 27

### FINE FORTÉ TEA

14

English Breakfast, Earl Grey, Decaffeinated, Oolong, Sencha Green, Chamomile, Mint

### LATTE

16

substitute almond, soy, or oat milk

2.50

### CAPPUCCINO

16

substitute almond, soy, or oat milk

2.50

### FLAVOR SHOTS

2.50

vanilla, caramel, chocolate, or hazelnut

Proudly serving



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ALL DAY BEVERAGES

# Beverage Bar

## Smoothies

<b>Blueberry Açaí</b>	16
super-blend of açaí, blueberries, agave, Greek yogurt, soy milk	
<b>Tropical Fruit Smoothie</b>	16
mango, papaya, guava, orange juice, coconut milk	
<b>Strawberry Banana</b>	16
Greek yogurt, strawberries, banana, soy milk	

## By the Bottle

<b>Fiji, San Pellegrino, Perrier</b>	8
<b>Coca-Cola, Diet Coke, Sprite</b>	8
<b>Red Bull, Red Bull Sugarfree, Red Bull Tropical</b>	10

## Juices

<b>Vibrant Vert</b>	14
prepared fresh daily, cucumber, spinach, parsley, fennel, green apple, lime, honey	
<b>Sunrise</b>	14
prepared fresh daily, carrot, strawberry, orange, pineapple	
<b>Orange, Grapefruit, or Carrot</b>	12
freshly squeezed	
<b>Tomato, Cranberry, or Apple</b>	10
<b>Iced Tea or Lemonade</b>	12

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BREAKFAST

2



# Healthy Start

## Fresh Fruit Platter

sliced fruit and melons accompanied by the season's finest berries

27

## Protein

overnight rolled oats, chia seeds, roasted cashew butter, mixed berries, banana, cacao nibs, almond milk

20

## Chia Seed Pudding

white chia seeds, raspberries, mango, kiwi, coconut milk

20

## Smoked Salmon Platter

marinated cucumber, shaved red onion, capers, watermelon radish, pea tendrils, whipped cream cheese, toasted bagel

29

## Avocado Toast

toasted sourdough bread, seasoned smashed avocado, breakfast radish, cherry tomato, chives

23

## Cantaloupe

16

## Watermelon

16

## Berry Bowl

strawberries, blueberries, blackberries, or mixed berries

17

## Grapefruit

10

## Pineapple

16

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BREAKFAST

3

# Morning Favorites

**Belgian Waffle** 27  
whipped butter, maple syrup

**Buttermilk Pancakes** 27  
three pancakes, whipped butter, maple syrup

**Gluten-Free Pancakes** 27  
three pancakes, whipped butter, maple syrup

**Breakfast Pastry** 10.50  
lemon blueberry muffin croissant  
bran muffin chocolate croissant  
cinnamon roll cheese Danish  
carrot coconut raisin **V** blueberry Danish

**Toasted Bagel** 10  
served with cream cheese and butter  
plain sesame seed  
everything wheat

**American Cereals** 10  
Corn Flakes, Raisin Bran, Special K,  
Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

**Vanilla Brioche French Toast** 27  
whipped butter, maple syrup

**Parfait** 20  
Add mixed berries 8  
Add banana and strawberries 8

**Oatmeal **V**** 13  
gluten-free oats, brown sugar, raisins

**Granola** 18  
gluten-free blend of oats, quinoa, almonds,  
pumpkin seeds, coconut, toasted corn,  
chia seeds, raisins, dried cranberries  
and blueberries, honey, brown sugar

**Toast** 7  
served with butter and jams  
nine-grain marble rye  
white English muffin  
sourdough gluten-free  
whole wheat

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BREAKFAST

# Breakfast Meals

Includes choice of fresh juice and coffee or tea

## Wynn | Encore Tradition\* 42

three eggs prepared to your taste, choice of toast, choice of ham, bacon, pork, or chicken sausage

Add mini pancakes 5

## Fitness Breakfast\* 42

roasted vegetable egg white omelet, nine-grain toast, sliced tomato, melon, and berry cup

## Continental\* 42

vanilla bean yogurt with housemade gluten-free granola and mixed berry toppings, choice of breakfast pastry, toast, or English muffin

## Festive Breakfast \* 44

chilaquiles with roasted tomato salsa, sour cream, cilantro, Cotija cheese, scallions, grilled jalapeños, topped with three eggs

## Asian-Inspired Breakfast 45

steamed shu mai, chicken congee, garlic chili sauce, century duck egg, spring onion, roasted peanuts

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BREAKFAST

5

# All Day Breakfast

Give your breakfast an “Encore” for just \$18 more and include your choice of juice and coffee or tea.

<p><b>Three Egg Omelet*</b> <span style="float: right;"><b>23</b></span></p> <p>build your own omelet with your choice of ingredients: <span style="float: right;"><b>3</b> ea</span></p> <table border="0" style="width: 100%;"> <tr> <td>egg whites</td> <td>chicken sausage</td> <td>tomato</td> </tr> <tr> <td>bacon</td> <td>cheese</td> <td>roasted vegetables</td> </tr> <tr> <td>ham</td> <td>bell pepper</td> <td>spinach</td> </tr> <tr> <td>pork sausage</td> <td>mushroom</td> <td>onion</td> </tr> </table> <p>avocado <b>9</b></p>	egg whites	chicken sausage	tomato	bacon	cheese	roasted vegetables	ham	bell pepper	spinach	pork sausage	mushroom	onion	<p><b>Fried Egg Sandwich*</b> <span style="float: right;"><b>22</b></span></p> <p>sliced Black Forest ham, cheddar and American cheese, sesame roll (gluten-free available)</p>	<p><b>Filet and Eggs*</b> <span style="float: right;"><b>50</b></span></p> <p>three eggs prepared to taste, filet mignon, asparagus spears, breakfast potatoes, toasted bread</p>
egg whites	chicken sausage	tomato												
bacon	cheese	roasted vegetables												
ham	bell pepper	spinach												
pork sausage	mushroom	onion												
<p><b>Breakfast Burrito*</b> <span style="float: right;"><b>22</b></span></p> <p>scrambled eggs, choice of ham or bacon, roasted salsa, cheddar cheese, flour tortilla</p>	<p><b>Three Eggs*</b> <span style="float: right;"><b>26</b></span></p> <p>breakfast potatoes and toasted bread</p>	<p><b>Veggie Breakfast Scramble</b> <span style="float: right;"><b>25</b></span></p> <p>JUST Egg™, caramelized onion, mushroom, spinach, RIND™ carrot cheese <b>V</b></p>												
		<p><b>Huevos Rancheros*</b> <span style="float: right;"><b>28</b></span></p> <p>three eggs sunny-side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa</p>												
		<p><b>Eggs Benedict*</b> <span style="float: right;"><b>29</b></span></p> <p>Canadian bacon, poached eggs, English muffin, Hollandaise</p>												
		<p><b>Add salmon or lobster</b> <span style="float: right;"><b>10</b></span></p>												

## Sides

Black Forest ham	grits and cheddar cheese
hickory smoked bacon	breakfast potatoes
Canadian bacon	potatoes <b>V</b>
pork sausage links	biscuits and gravy
chicken apple sausage	grilled tomato
<b>12</b> ea	<b>11</b> ea

JUST EGG™ is a registered trademark of Eat Just, Inc.

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BREAKFAST





# Snacks

## Movie Night 35

enjoy a bucket of buttered popcorn with your choice of two beverages and two candies:

Coca-Cola, Diet Coke, or Sprite  
M&M's, Snickers, Skittles, or Red Vines

## Potato Chips 14

caramelized onion dip

## Tortilla Chips 16

roasted salsa and guacamole

## Mini Pita Wedges 35

hummus

## Charcuterie 36

chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls

## Artisan Cheese Plate 30

fruit jam, grapes, artisan rolls

## Mozzarella Sticks 18

crisp hand-breaded mozzarella, parsley, oregano with zesty tomato sauce

## French Fries 15

## Onion Rings 12

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ALL DAY DINING

# Starters

## Wynn Caviar\*

The finest caviar available, directly sourced and hand-selected from each catch. Served with traditional condiments, buckwheat blinis, and toast points, available in 28 or 50 gram tins

Osetra	market price
White sturgeon	market price

**Shrimp Cocktail** 36  
jumbo shrimp, cucumber salad, cocktail and Cognac sauces

**Cajun Chicken Wings** 24  
carrot and celery sticks, barbeque, ranch, or traditional Buffalo sauce

**Chicken Fingers** 23  
carrot and celery sticks, barbeque, ranch, or traditional Buffalo sauce

**Angus Beef Sliders\*** 25  
Thousand Island dressing, sliced pickles, tomatoes, caramelized onion on a Hawaiian roll

**New York Steak Nachos\*** 35  
crisp tortilla chips with melted Vermont cheddar cheese, pickled jalapeños, olives, tomatoes, scallions, guacamole, sour cream, and roasted salsa

**Vegan Nachos**  21  
corn tortillas with a “cheesy” cashew cream dip, scallions, olives, tomatoes, and pickled jalapeños

**Quesadilla** 21  
Monterey Jack cheese  
chicken 8  
shrimp 10  
steak 12

**Pot Stickers** 17  
pork and vegetable, sweet Thai chili sauce

**Shu Mai** 18  
steamed pork and shrimp dumpling

**Char Siu Bao** 17  
steamed barbecue pork bun

**Har Gow** 17  
steamed shrimp dumpling

**Vegetable Spring Rolls** 17  
sweet Thai chili sauce

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ALL DAY DINING  
8

# Soup and Salad

<b>Tomato Bisque</b> <b>V</b>	15
tomato, basil, garlic, croutons	
<b>Chicken Noodle</b>	17
chicken, small shells, celery, carrot, onion	
<b>French Onion</b>	18
caramelized sweet onions, crouton, provolone and Gruyère cheeses	
<b>Won Ton</b>	16
pork wontons, chili oil, spinach	

<b>Caprese</b>	25
whipped burrata, basil gel, balsamic glaze, hearth-baked ciabatta lace	
<b>Caesar Salad</b>	24
romaine lettuce, Parmesan cheese, garlic croutons	
<b>Bigeye Tuna Poke</b>	35
Japanese rice, goma, wakame, edamame, watermelon radish, cilantro, onion sprout, yamagobo, avocado, spicy ginger soyu, shiso furikake	
<b>The Wedge</b>	26
iceberg lettuce, applewood-smoked bacon, heirloom tomatoes, pickled red onions, blue cheese, red wine vinaigrette	
<b>Cobb</b>	26
herbed chicken, tossed romaine lettuce, avocado, chopped egg, blue cheese, bacon, tomatoes, watercress, blue cheese dressing	

## salad enhancements:

grilled chicken*	11
grilled salmon*	20
grilled shrimp*	15
New York steak*	20
avocado	9

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ALL DAY DINING

# Sandwiches, Burgers, and More

## Californian 24

sliced herbed chicken, field greens, avocado, tomato, herb aioli, toasted country wheat bread

## BLT 24

half pound crispy hickory smoked bacon, lettuce, tomato, mayonnaise, toasted white bread

## Roast Turkey 23

turkey, lettuce, tomato, herb aioli, toasted nine-grain roll

## Tuna Salad Croissant 22

lettuce, onion, tomato

## Chicken Caesar Wrap 23

herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla

## Classic Reuben 24

thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread

## Grilled Cheese 24

confit tomatoes, boursin, aged provolone and white cheddar cheeses

## Char-Grilled New York Steak Sandwich\* 28

onion marmalade, grain mustard horseradish aioli, aged provolone, arugula, tomato, rustic ciabatta

## Angus Beef Burger\* 25

half pound house-ground burger, charbroiled red onion, lettuce, tomato, sesame seed bun, kosher pickle

## Impossible™ Cheeseburger 25

double Impossible™ patties, RIND™ carrot cheese, caramelized onions, sriracha aioli, lettuce, tomato, pickle

<b>Burger Toppings</b>			<b>3 ea</b>
choice of cheese	mushrooms	avocado	
bacon	grilled onions		

## Street Tacos

three corn tortilla tacos with cilantro, onion, roasted salsa

Lobster*	38
Blackened Shrimp*	32
Carne Asada*	29
Chipotle Chicken Tinga*	28

## Sides

gluten-free vegan fries ❶	potato chips
onion rings	garden salad
sweet potato fries	Caesar salad

12 ea

Impossible™ is a registered trademark of Impossible Foods Inc. RIND™ is a registered trademark of RIND, LLC.  
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ALL DAY DINING

# Pizza and Pasta

**Carne** 29  
pepperoni, bacon, Italian sausage

**Margherita** 25  
fresh mozzarella, cherry tomatoes, basil

**Cheese** 22  
mozzarella cheese

**Foraged Mushroom Ravioli** 34  
confit chicken, porcini mushroom cream, heirloom kale, toasted pumpkin seeds

**Shrimp Alfredo** 38  
fettucine, grilled shrimp, spinach, Parmesan cheese

**Spaghetti Marinara** 29  
Italian seasoned tomato sauce

**pasta enhancements:**  
meatballs 9  
grilled chicken\* 9  
grilled shrimp\* 15

## Pizza Toppings

roasted peppers	black olives	onion	2.50 ea
roasted garlic	mushroom	pineapple	
pepperoni	meatball	ricotta cheese	4 ea
Italian sausage	barbecue chicken	Canadian bacon	

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ALL DAY DINING

# Entrées

## Filet Mignon\*

8 oz. tenderloin of beef, horseradish potato gratin, Béarnaise sauce

79

## Rib Eye\*

char-grilled 18 oz. rib eye steak, horseradish potato gratin, Béarnaise sauce

82

## Grilled Farm-Raised Chicken Breast 34

patty pan squash, basil oil

## Maine Lobster

choice of grilled or wok-fried Asian style

80

## Surf and Turf\*

8 oz. tenderloin of beef, grilled Maine lobster tail, horseradish potato gratin, clarified butter, Béarnaise sauce

135

## Grilled Natural Salmon\*

Shaved Brussels sprouts, maitake mushrooms

45

## Seared Filet of Sea Bass\*

chermoula marinade, petite green beans, saffron couscous, sultana grapes

54

## Dinner Sides

garden salad  
brown rice  
jasmine rice  
Caesar salad  
macaroni and cheese

steamed broccoli  
mashed potatoes  
baked potato  
grilled asparagus

12 ea

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# Far East Fare

## Lo Mein Noodles

wheat flour noodles, wok-fried Asian vegetables

grilled chicken\*

barbeque pork\*

beef\*

shrimp\*

30

11

12

20

15

## Kung Pao Chicken

sweet bell peppers, onion, red chilies, roasted peanuts

34

## Wok-Flashed Green Beans

green beans, trumpet mushrooms, crisp shallots,  
chili garlic shoyu sauce

16

## Wok-Fried Rice

carrots, snow peas, bean sprouts, green onions,

grilled chicken\*

barbeque pork\*

beef\*

shrimp\*

22

11

12

20

15

## Mongolian Beef

wok-fried beef, leeks, bell peppers, asparagus

34

## Vegetable Fried Brown Rice

snow peas, bean sprouts, carrots, green onion

22

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ALL DAY DINING

13



# Sweet Treats and Dessert Cocktails

## Old Fashioned Chocolate Layer Cake 16

decadent layers of chocolate cake, chocolate mousse, and crunchy chocolate wafer finished with a dark chocolate ganache

## Vanilla Crème Brûlée 15

Madagascar vanilla bean custard, strawberry

## Carrot Cake 15

carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut

## Three Warm Cookies 14

chocolate chip, peanut butter, or oatmeal raisin

## Berry Cheesecake 15

gluten-free graham-crusted cheesecake topped with mixed berry compote and fresh berries

## Ice Cream and Sorbet 14

vanilla bean, ultra-chocolate, coconut almond, strawberry sorbet, mango tangerine sorbet, soy mint chocolate chip sorbet

## Espresso Martini 24

Absolut Vanilla Vodka, Kahlúa Coffee Liqueur, Giffard Madagascar, Vanilla Liqueur, La Colombe Espresso

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ALL DAY DINING

14

