

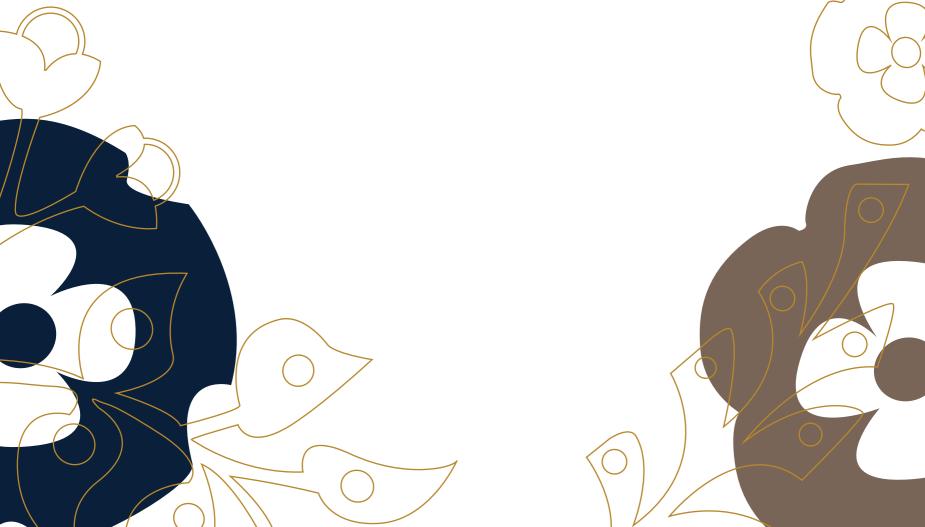
# Welcome...

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  $\bigotimes$  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.

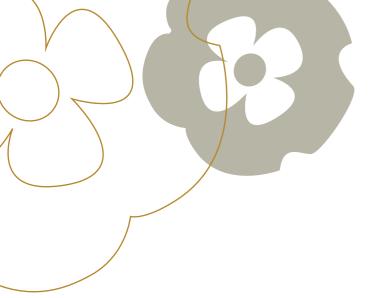
Simply press the "In-Room Dining" button on your phone to make your reservation.



# VYNN 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.

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





## 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

Zero-proof Mule

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

## In-Room Café

MONACO BLEND	
dark, full-bodied	
halfliter	14
liter	27
MONTE CARLO DECAF BLEND	
chocolate, currant, refined	
halfliter	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

20



A \$10 dining charge, 18 percent service charge and sales tax will be added to your check. ALL DAY BEVERAGES







## Smoothies

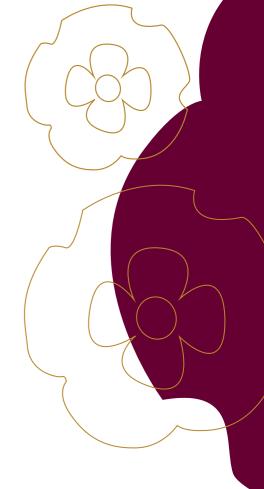
<b>Blueberry Açaí</b> super-blend of açaí, blueberries, agave, Greek yogurt, soy milk	16
<b>Tropical Fruit Smoothie</b> mango, papaya, guava, orange juice, coconut milk	16
Strawberry Banana Greek yogurt, strawberries, banana, soy milk	16
By the Bottle	
Fiji, San Pellegrino, Perrier	8
Coca-Cola, Diet Coke, Sprite	8
Red Bull, Red Bull Sugarfree, Red Bull Tropical	10

## Juices

Vibrant Vert prepared fresh daily, cucumber, spinach, parsley, fenne green apple, lime, honey	14 I,
Sunrise prepared fresh daily, carrot, strawberry, orange, pineap	14 ple
Orange, Grapefruit, or Carrot	12
Tomato, Cranberry, or Apple	10
Iced Tea or Lemonade	12



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# Healthy Start

### Fresh Fruit Platter

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

### Protein

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

### Chia Seed Pudding♥

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

### **Smoked Salmon Platter**

29

27

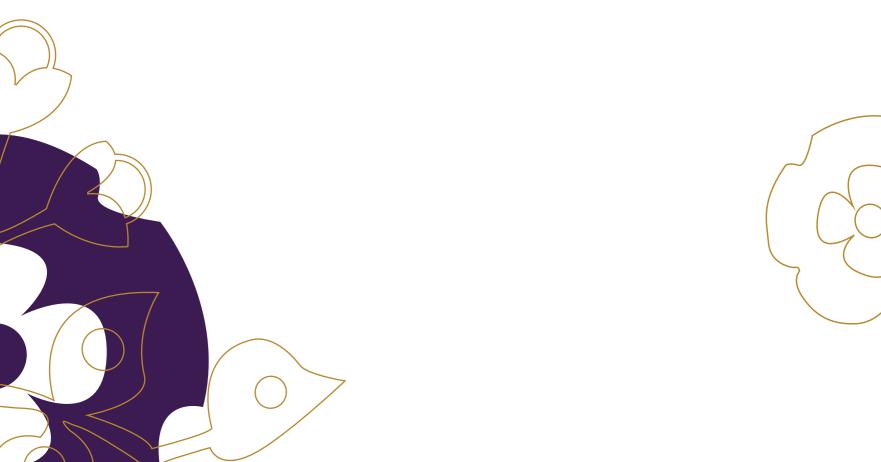
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marinated cucumber, shaved red onion, capers, watermelon radish, pea tendrils, whipped cream cheese, toasted bagel

Avocado Toast 👽	23
toasted sourdough bread, seasoned smashed avocad breakfast radish, cherry tomato, chives	10,
Cantaloupe	16
Watermelon	16
Berry Bowl strawberries, blueberries, blackberries, or mixed berrie	17 əs
Grapefruit	10
Pineapple	16

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# Morning Favorites

Belgian Waffle whipped butter, maple syrup		27
Buttermilk Pancakes three pancakes, whipped butter, maple syrup		27
Gluten-Free Pancakes three pancakes, whipped butter, maple syrup		27
Breakfast Pastry	Breakfast Pastry	
lemon blueberry muffin	croissant	
bran muffin	chocolate croissant	
cinnamon roll	cheese Danish	
carrot coconut raisin 💟	blueberry Danish	
Toasted Bagel		10
plain	sesame seed	
everything	wheat	
American Cereals		10

Corn Flakes, Raisin Bran, Special K, Rice Krispies, Froot Loops, Frosted Flakes, Cheerios

Toast 27
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A \$10 dining charge, 18 percent service charge and sales tax will be added to your check. BREAKFAST



# **Breakfast Meals**

Includes choice of fresh juice and coffee or tea

## Wynn | Encore Tradition\*

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

Add mini pancakes

### Fitness Breakfast\*

42

42

5

42

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

## Continental\*

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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## All Day Breakfast

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

Three Egg Omelet*	of in one diameter	23 3 ea	Filet and Eggs*	50
build your own omelet with your choice egg whites chicken sausage bacon cheese	tomato roasted vegetable		three eggs prepared to taste, filet mignon, asparagus spears, breakfast potatoes, toasted bread	
nam bell pepper pork sausage mushroom	spinach onion		Veggie Breakfast Scramble	25
avocado 9			JUST Egg™, caramelized onion, mushroom, spinach,	
Fried Egg Sandwich* sliced Black Forest ham, cheddar anc American cheese, sesame roll		22	RIND™ carrot cheese ♥ Huevos Rancheros*	28
(gluten-free available)			three eggs sunny-side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa	
Breakfast Burrito*		22		
scrambled eggs, choice of ham or bac cheddar cheese, flour tortilla	con, roasted salsa,		Eggs Benedict* Canadian bacon, poached eggs, English muffin, Hollandaise	29
Three Eggs*		26	Add salmon or lobster	10
preakfast potatoes and toasted bread	k			

## Sides

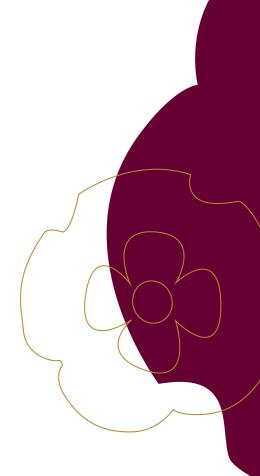
Black Forest ham hickory smoked bacon Canadian bacon pork sausage links chicken apple sausage 12 ea

#### grits and cheddar cheese breakfast potatoes potatoes biscuits and gravy grilled tomato 11 ea

JUST EGG <sup>™</sup> is a registered trademark of Eat Just, Inc.

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BREAKFAST



# Snacks

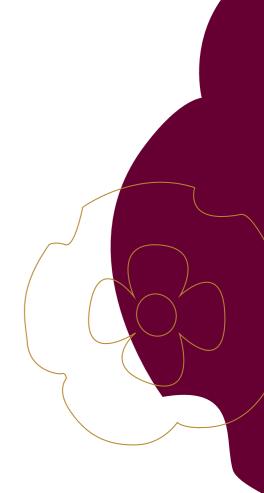
Movie Night enjoy a bucket of buttered popcorn with your choice of t beverages and two candies: Coca-Cola, Diet Coke, or Sprite M&M's, Snickers, Skittles, or Red Vines	35 wo
Potato Chips caramelized onion dip	14
Tortilla Chips roasted salsa and guacamole	16
Mini Pita Wedges	35

<b>Charcuterie</b> chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls	36
Artisan Cheese Plate fruit jam, grapes, artisan rolls	30
Mozzarella Sticks crisp hand-breaded mozzarella, parsley, oregano with zesty tomato sauce	18
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 White sturgeon market price market price

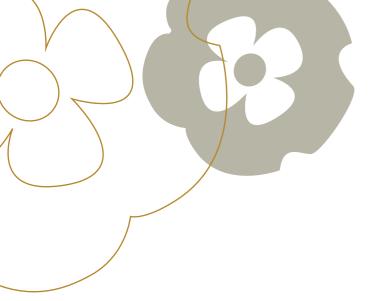
Shrimp Cocktail jumbo shrimp, cucumber salad, cocktail and Cognac sauces	36
Cajun Chicken Wings carrot and celery sticks, barbeque, ranch, or traditional Buffalo sauce	24
Chicken Fingers carrot and celery sticks, barbeque, ranch, or traditional Buffalo sauce	23
Angus Beef Sliders* Thousand Island dressing, sliced pickles, tomatoes, caramelized onion on a Hawaiian roll	25
New York Steak Nachos* crisp tortilla chips with melted Vermont cheddar cheese, pickled jalapeños, olives, tomatoes, scallions, guacamole, sour cream, and roasted salsa	35
Vegan Nachos	21

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	

corn tortillas with a "cheesy" cashew cream dip, scallions, olives, tomatoes, and pickled jalapeños

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# Soup and Salad

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

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

salad enhancem	ents:
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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 sliced herbed chicken, field greens, avocado, tomato, herb aïoli, toasted country wheat bread	24
BLT half pound crispy hickory smoked bacon, lettuce, tomato, mayonnaise, toasted white bread	24
Roast Turkey turkey, lettuce, tomato, herb aïoli, toasted nine-grain roll	23
Tuna Salad Croissant lettuce, onion, tomato	22
Chicken Caesar Wrap herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla	23
<b>Classic Reuben</b> thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread	24
Grilled Cheese confit tomatoes, boursin, aged provolone and white cheddar cheeses	24

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

28

25

25

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

#### Angus Beef Burger\*

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

### Impossible<sup>TM</sup> Cheeseburger **V**

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

Burger Toppi	ngs		3ea
choice of cheese bacon	mushrooms grilled onions	avocado	

#### Street Tacos

three corn tortilla tacos with cilantro, onion, roasted salsa	
Lobster*	38
Blackened Shrimp*	32
Carne Asada*	29
Chipotle Chicken Tinga*	28

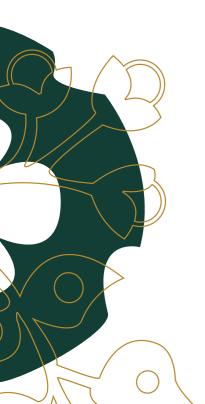
### Sides

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

 $12\,\mathrm{ea}$ 

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ALL DAY DINING



# Pizza and Pasta

<b>Carne</b> pepperoni, bacon, Italian sausage		an sausage		29
Margherita fresh mozzarella, cherry tomatoes, basil		ry tomatoes, basil		25
	Cheese mozzarella cheese			22
	Pizza Topping	çs		
	roasted peppers roasted garlic	black olives mushroom	onion pineapple	2 <b>.</b> 50 ea
	pepperoni Italian sausage	meatball barbecue chicken	ricotta chees Canadian bac	

Foraged Mushroom Ravioli confit chicken, porcini mushroom cream, heirloom ka toasted pumpkin seeds	ale,	34
Shrimp Alfredo fettucine, grilled shrimp, spinach, Parmesan cheese		38
Spaghetti Marinara Italian seasoned tomato sauce		29
pasta enhancements: meatballs grilled chicken* grilled shrimp*	9 9 15	

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ALL DAY DINING







# Entrées

Filet Mignon*	79	Maine Lobster	80
8 oz. tenderloin of beef, horseradish potato gratin,		choice of grilled or wok-fried Asian style	
Béarnaise sauce		Surf and Turf*	135
Rib Eye*	82	8 oz. tenderloin of beef, grilled Maine lobster tail,	
char-grilled 18 oz. rib eye steak, horseradish potato gratin,		horseradish potato gratin, clarified butter, Béarnaise sauce	
Béarnaise sauce		Grilled Natural Salmon*	45
Grilled Farm-Raised Chicken Breast	34	Shaved Brussels sprouts, maitake mushrooms	
patty pan squash, basil oil		Seared Filet of Sea Bass*	54
		chermoula marinade, petite green beans, saffron cousco	US,

### **Dinner Sides**

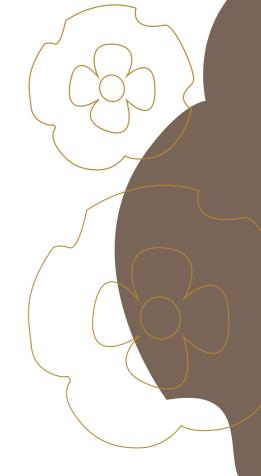
- garden salad brown rice jasmine rice Caesar salad macaroni and cheese
- steamed broccoli mashed potatoes baked potato grilled asparagus

sultana grapes

 $12\,\mathrm{ea}$ 

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# Far East Fare

Lo Mein Noodles	30
wheat flour noodles, wok-fried Asian vegetables	
grilled chicken*	11
barbeque pork*	12
beef*	20
shrimp*	15
Kung Pao Chicken	34
sweet bell peppers, onion, red chilies, roasted peanuts	
Wok-Flashed Green Beans	16
green beans, trumpet mushrooms, crisp shallots,	
chili garlic shoyu sauce	

Wok-Fried Rice	22
carrots, snow peas, bean sprouts, green onions,	
grilled chicken*	11
barbeque pork*	12
beef*	20
shrimp*	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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# Sweet Treats and Dessert Cocktails

Old Fashioned Chocolate Layer Cake decadent layers of chocolate cake, chocolate mousse, and crunchy chocolate wafer finished with a dark chocolate ganache	16	Ber gluten mixed
Vanilla Crème Brûlée Madagascar vanilla bean custard, strawberry	15	Ice ( vanilla mango
Carrot Cake carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut	15	Esp Absolu Giffarc
Three Warm Cookies	14	

chocolate chip, peanut butter, or oatmeal raisin

Berry Cheesecake	1.
gluten-free graham-crusted cheesecake topped with mixed berry compote and fresh berries	
Ice Cream and Sorbet	14
vanilla bean, ultra-chocolate, coconut almond, strawberr	ry sorbet,
mango tangerine sorbet, soy mint chocolate chip sorbet	
Espresso Martini	$2^2$
Absolut Vanilla Vodka, Kahlúa Coffee Liqueur,	
Giffard Madagascar, Vanilla Liqueur, La Colombe Espres	SO

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