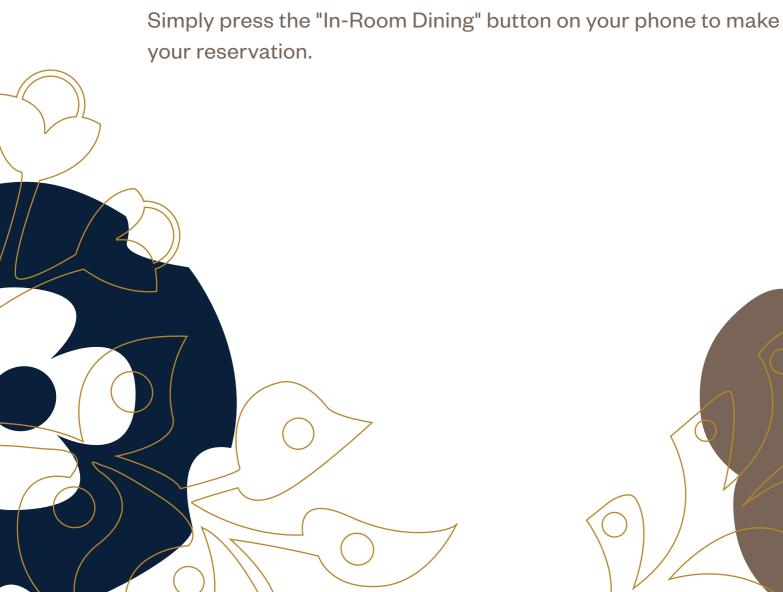


# Welcome...

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 Vsymbol. 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.







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

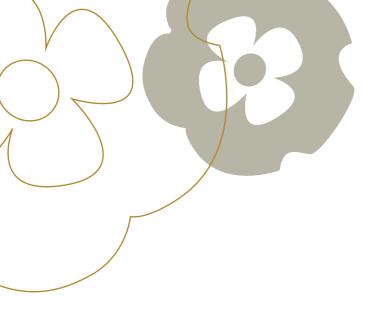
Wynn Living Well choices. Each dish is a feel-good decision—and it tastes even better.

Brew Dr. Island Mango	16	Solar Power	16
Kombucha		La Colombe brew coffee, almond milk, cacao, maca,	
sland mango, passionfruit, ginger, organic probiotic gr	een tea	an adaptogenic blend of lion's mane and reishi mushrooms	
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	45
		shaved Brussels sprouts, maitake mushrooms	
Roast Vegetable Bowl	28		
broccoli, sweet potato, Tuscan kale, charred onions,		Berry Cobbler	14
tofu, ginger soy vinaigrette		mixed berries, oatmeal crumble, Greek yogurt	

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness.

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

LIVING WELL





### **Morning Cocktails**

Bloody Mary

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

Bellini

Prosecco, white peach purée

Blood Orange Mimosa

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

 $\begin{array}{c} \text{half liter} & 14 \\ \text{liter} & 27 \end{array}$ 

#### FINE FORTÉ TEA 14

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

chocolate, currant, refined

LATTE 16
substitute almond, soy, or oat milk 2.50

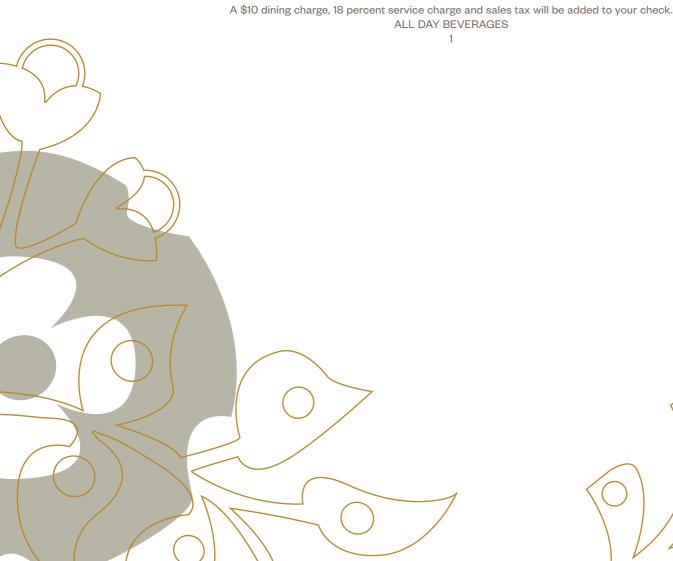
**CAPPUCCINO**substitute almond, soy, or oat milk
2.50

FLAVOR SHOTS 2.50

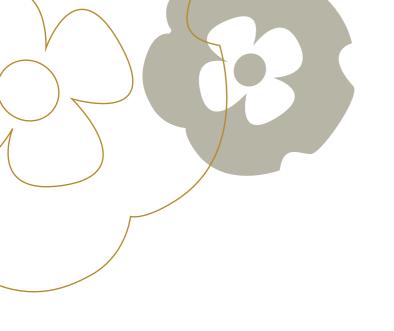
vanilla, caramel, chocolate, or hazelnut

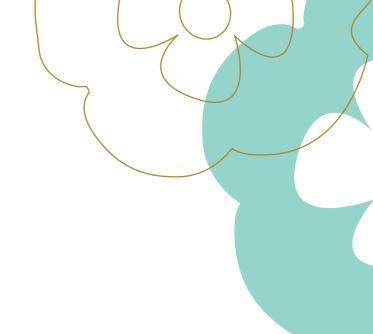
Proudly serving











## Beverage Bar

### **Smoothies**

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

### By the Bottle

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

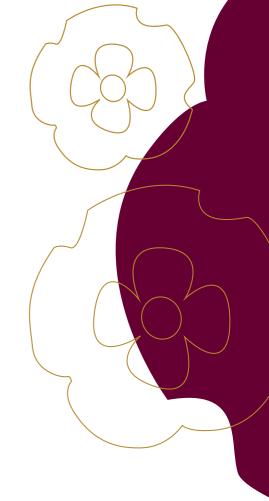
### Juices

Vibrant Vert prepared fresh daily, cucumber, spinach, parsley, fent green apple, lime, honey	14 nel,
Sunrise prepared fresh daily, carrot, strawberry, orange, pinea	14 apple
Orange, Grapefruit, or Carrot freshly squeezed	12
Tomato, Cranberry, or Apple	10
Iced Tea or Lemonade	12









23

# Healthy Start

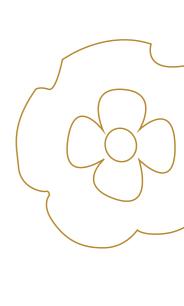
Fresh Fruit Platter sliced fruit and melons accompanied by the season's finest berries	27	Avocado Toast v  toasted sourdough bread, seasoned smashed avo	23 ocado,
Protein overnight rolled oats, chia seeds, roasted cashew butter	20	Cantaloupe	16
mixed berries, banana, cacao nibs, almond milk	,	Watermelon	16
Chia Seed Pudding white chia seeds, raspberries, mango, kiwi, coconut milk	20	Berry Bowl strawberries, blueberries, blackberries, or mixed b	17 perries
Smoked Salmon Platter	29	Grapefruit	10
cucumber, shaved red onion, sliced tomatoes, caperberries, sliced hard-boiled egg, dill, cream cheese, toasted bagel		Pineapple	16

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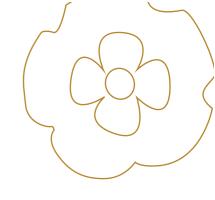
BREAKFAST

3







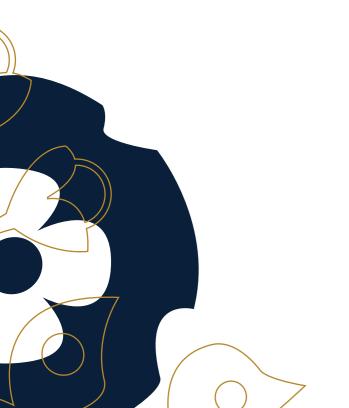


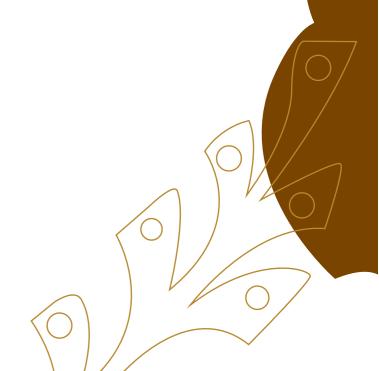
# Morning Favorites

Belgian Waffle whipped butter, maple sys	27	
Buttermilk Pand three pancakes, whipped	27	
Gluten-Free Panthree pancakes, whipped	27	
Breakfast Pastr lemon blueberry muffin bran muffin cinnamon roll carrot coconut raisin	y croissant chocolate croissant cheese Danish blueberry Danish	10.50
Toasted Bagel served with cream cheese plain everything	e and butter sesame seed wheat	10
American Ceres Corn Flakes, Raisin Bran, Rice Krispies, Froot Loop	Special K,	10

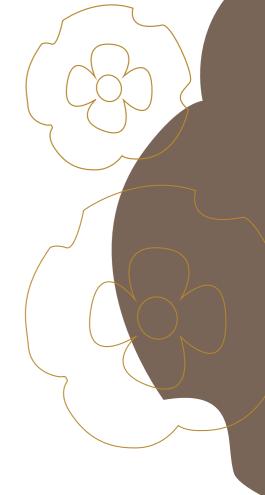
Vanilla Brioche whipped butter, maple sy		27
Parfait		20
Add mixed berries		8
Add banana and str	awberries	8
Oatmeal V	sugar, raisins	13
Granola gluten-free blend of oat pumpkin seeds, coconu chia seeds, raisins, dried and blueberries, honey,	ut, toasted corn, d cranberries	18
Toast served with butter and j nine-grain white sourtdough	iams marble rye English muffin gluten-free	7
whole wheat		

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









44

45

## **Breakfast Meals**

Includes choice of fresh juice and coffee or tea

Wynn	Encore Tradition*	42	2
4.1	1		

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 \*

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

#### Asian-Inspired Breakfast

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.

Three Egg Or	melet*		23	Filet and Eggs*	50
build your own omelet with your choice of ingredients: egg whites chicken sausage tomato bacon cheese roasted vegetable		3 ea	three eggs prepared to taste, filet mignon, asparagus spears, breakfast potatoes, toasted bread		
•	pepper nroom	spinach onion		Veggie Breakfast Scramble	25
avocado 9				JUST Egg™, caramelized onion, mushroom, spinach, vegan American cheese <b>V</b>	
Fried Egg Sar sliced Black Forest ha American cheese, ses (gluten-free available)	m, cheddar and same roll		22	Huevos Rancheros* three eggs sunny-side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa	28
Breakfast Bur scrambled eggs, choic cheddar cheese, flour	ce of ham or bac	on, roasted salsa,	22	Eggs Benedict* poached eggs, English muffin, Hollandaise	
Three Eggs* breakfast potatoes an			26	Choice of: Canadian Bacon Salmon	29
				Lobster Benedict Lobster, poached eggs, buttermilk biscuit, spinach mushroom bechamel	45

#### Sides

Black Forest ham grits and cheddar cheese breakfast potatoes
Canadian bacon pork sausage links biscuits and gravy chicken apple sausage grilled tomato

12 ea grits and cheddar cheese breakfast potatoes
potatoes verified gravy grilled tomato
11 ea

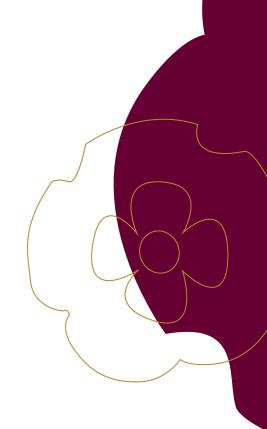
JUST EGG ™ is a registered trademark of Eat Just, Inc.

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## Snacks

Movie Night	35
enjoy a bucket of buttered popcorn with your choice of tw	VO
beverages and two candies:	
Coca-Cola, Diet Coke, or Sprite	
M&M's, Snickers, Skittles, or Red Vines	
Potato Chips caramelized onion dip	14
Tortilla Chips roasted salsa and guacamole	16
Mini Pita Wedges	35

Charcuterie	36
chef's selection of dry aged meats and cheeses, marinated olives, artisan rolls	
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

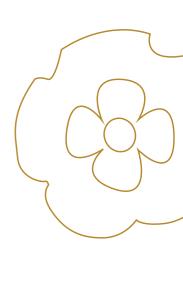
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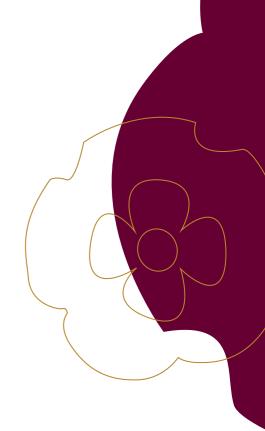
ALL DAY DINING











## 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 market price
White sturgeon 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 sesame seed 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 vegan	21

scallions, olives, tomatoes, and pickled jalapeños

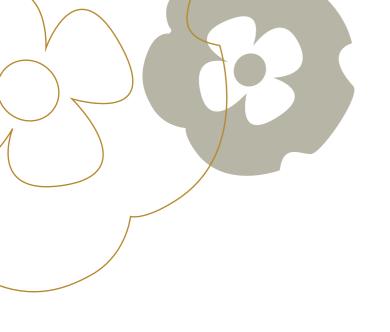
Quesadilla  Monterey Jack cheese chicken tinga shrimp birria	2. 10 12
Pot Stickers pork and vegetable, sweet Thai chili sauce	17
Shu Mai steamed pork and shrimp dumpling	18
Char Siu Bao steamed barbecue pork bun	17
Har Gow steamed shrimp dumpling	17
Vegetable Spring Rolls sweet Thai chili sauce	17

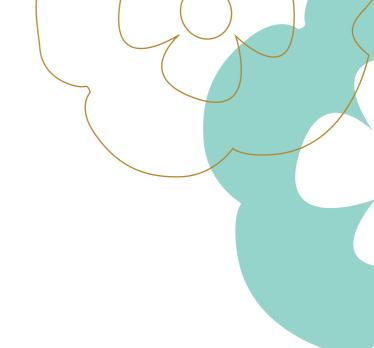
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# Soup and Salad

Tomato Bisque V tomato, basil, garlic, croutons	15
Chicken Noodle chicken, small shells, celery, carrot, onion	17
French Onion caramelized sweet onions, crouton, provolone, Gruyere cheeses, topped with Parmesan cheese	18
Won Ton pork wontons, chili oil, spinach	16

Caprese whipped burrata, balsamic glaze, thearth-baked ciabatta lace	25
Caesar Salad romaine lettuce, Parmesan cheese, garlic croutons	24
Bigeye Tuna Poke 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,	26

watercress, blue cheese dressing

#### salad enhancements:

grilled herb marinated chicken*	11
grilled herb marinated shrimp*	20
grilled salmon*	25
New York steak*	20
avocado	9









## Sandwiches, Burgers, and More

Californian sliced herbed chicken, field greens, avocado, tomato, herb aïoli, toasted country wheat bread	24	Char-Grilled New York Steak Sandwich* onion marmalade, grain mustard horseradish aïoli, aged provolone, arugula, tomato, rustic ciabatta	28
BLT	24	aged provoione, arugula, tomato, rustic ciabatta	
half pound crispy hickory smoked bacon, lettuce,		Angus Beef Burger*	25
tomato, mayonnaise, toasted white bread		half pound house-ground burger, charbroiled red onion,	
Roast Turkey	23	lettuce, tomato, sesame seed bun, kosher pickle	
turkey, lettuce, tomato, herb aïoli, toasted nine-grain roll		Impossible™ Cheeseburger <b>V</b>	25
Tuna Salad Croissant lettuce, onion, tomato	22	double Impossible™ patties, vegan American cheese, caramelized onions, sriracha aïoli, lettuce, tomato, pickle	
Chicken Caesar Wrap herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla	23	Burger Toppings 3 ea choice of cheese mushrooms avocado bacon grilled onions	
Classic Reuben thinly sliced corned beef, sauerkraut, Swiss cheese,	24	Street Tacos three corn tortilla tacos with cilantro, onion, roasted salsa	
Thousand Island dressing, rye bread		lobster* 38	
Crilled Chasses	0.4	herb marinated shrimp* 32	
Grilled Cheese	24	birria 29 chicken tinga* 28	
sundried tomatoes, boursin, aged provolone,		Unionen tinga 20	

#### Sides

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

 $12\,\mathrm{ea}$ 

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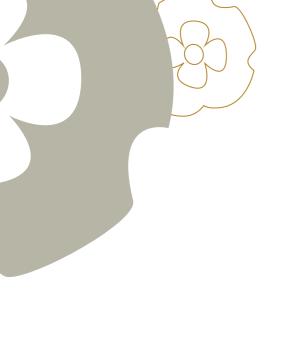
ALL DAY DINING





and white cheddar cheeses







## Pizza and Pasta

Carne pepperoni, bacon, Italian sausage	29
Margherita fresh mozzarella, cherry tomatoes, basil	25
Cheese mozzarella cheese	22

Pizza Toppings

roasted garlic mushroom pineapple

black olives

roasted peppers

pepperoni meatball ricotta cheese 4 ea
Italian sausage barbecue chicken Canadian bacon

onion

Foraged Mushroom Ravioli 34 confit chicken, porcini mushroom cream, heirloom kale, toasted pumpkin seeds, chili oil, crispy basil, Parmesan cheese

Shrimp Alfredo
fettucine, grilled shrimp, spinach, Parmesan cheese

Spaghetti Marinara 29
Italian seasoned tomato sauce, Parmesan cheese

pasta enhancements:

meatballs 9
grilled herb marinated chicken\* 11
grilled herb marinated shrimp\* 20

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2.50 ea

ALL DAY DINING

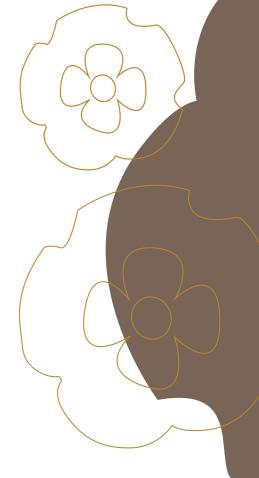
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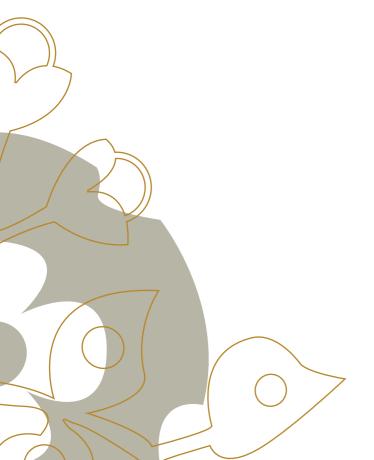
Filet Mignon*	79	Maine Lobster	80
8 oz. tenderloin of beef, horseradish potato gratin,		choice of grilled or wok-fried Asian style	
Béarnaise sauce		Surf and Turf*	135
Rib Eye*	82	8 oz. tenderloin of beef, grilled Maine lobster tail,	
char-grilled 18 oz. rib eye steak, horseradish potato gratin,		horseradish 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
		petite green beans, saffron couscous, sultana grapes	

#### Dinner Sides

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

 $12\,\mathrm{ea}$ 

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chili garlic shoyu sauce





snow peas, bean sprouts, carrots, green onion

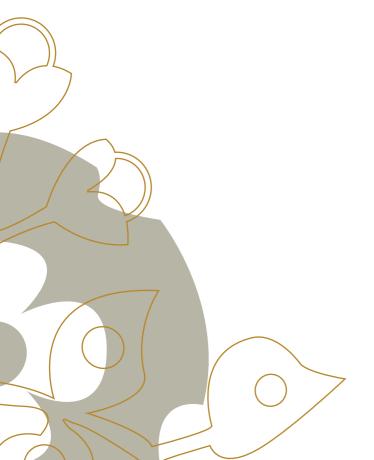
Lo Mein Noodles 30 wheat flour noodles, wok-fried Asian vegetables grilled chicken\* 11 12 barbeque pork\* beef\* 20 shrimp\* 15 Kung Pao Chicken 34 sweet bell peppers, onion, red chilies, roasted peanuts Wok-Flashed Green Beans 16 green beans, trumpet mushrooms, crisp shallots,

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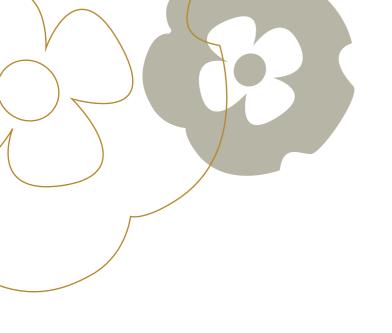
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ALL DAY DINING

JAY 13







chocolate chip, peanut butter, or oatmeal raisin



## **Sweet Treats and Dessert Cocktails**

	Old Fashioned Chocolate Layer Cake	16	Berry Cheesecake	15
	decadent layers of chocolate cake, chocolate mousse, and crunchy chocolate wafer finished with a dark chocolate ganache		gluten-free graham-crusted cheesecake topped with mixed berry compote and fresh berries	
	Vanilla Crème Brûlée Madagascar vanilla bean custard, mixed berries		Ice Cream and Sorbet	14
		15	vanilla bean, ultra-chocolate, coconut almond, cookies and crea	am,
			strawberry sorbet, mango tangerine sorbet	
	Carrot Cake	15	Espresso Martini	24
	carrot cake with vanilla bean cream cheese icing, pineapple compote, candied walnut		1	<i>2</i> 4
			Absolut Vanilla Vodka, Kahlúa Coffee Liqueur,	
			Giffard Madagascar, Vanilla Liqueur, La Colombe Espresso	
	Three Warm Cookies	14		

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ALL DAY DINING









serves 8-10 people please allow one hour for service



La Colombe coffee and Fine Forté teas, fresh orange juice, seasonal fruit, melon and berry cups, muffins, Danish pastries

# American Traditional Breakfast\* La Colombe coffee and Fine Forté teas,

La Colombe coffee and Fine Forté teas, fresh orange juice, scrambled eggs with fine herbs, bacon and pork sausage, breakfast potatoes, croissants and muffins

### **Cold Displays**

serves 8-10 people please allow one hour for service

Raw Market Vegetables creamy Boursin and ranch dips	175
International and Domestic Cheeses dried fruit and home baked breads	265
Fruit Platter market fruits, melon and berries	225
Meats and Cheeses charcuterie select dry aged meats and cheeses, marinated olives, artisan rolls	325
Shellfish Platter  16 ounce king crab leg, 8 jumbo shrimp, 2 lobster halves	425

maple glazed ham, turkey breast and roast beef, sliced provolone, Swiss and American cheeses, cured olives, kosher pickles, tomatoes and pickled onions, sliced breads and artisan rolls

Deli Platter

### Hot Displays

25 pieces please allow one hour for service

Spring Roll Platter sweet Thai chili sauce	95
Cajun Chicken Wing Platter blue cheese, ranch and Buffalo sauce	75
Chicken Strip Platter ranch and barbeque dip	85
Angus Beef Slider Platter Thousand Island dressing, sliced pickles, tomatoes, caramelized onion, Hawaiian roll	175
Dim Sum Platter steamed har gow, shu mai, char siu bao	95

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GROUP DINING

345



