



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

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LIVING WELL

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

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

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BREAKFAST

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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

cucumber, shaved red onion, sliced tomatoes, caperberries, sliced hard-boiled egg, dill, 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

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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*

build your own omelet with your choice of ingredients:

egg whites	chicken sausage	tomato
bacon	cheese	roasted vegetables
ham	bell pepper	spinach
pork sausage	mushroom	onion

avocado 9

23

3 ea

Fried Egg Sandwich*

sliced Black Forest ham, cheddar and American cheese, sesame roll (gluten-free available)

22

Breakfast Burrito*

scrambled eggs, choice of ham or bacon, roasted salsa, cheddar cheese, flour tortilla

22

Three Eggs*

breakfast potatoes and toasted bread

26

Filet and Eggs*

three eggs prepared to taste, filet mignon, asparagus spears, breakfast potatoes, toasted bread

50

Veggie Breakfast Scramble

JUST Egg™, caramelized onion, mushroom, spinach, vegan American cheese **V**

25

Huevos Rancheros*

three eggs sunny-side up, corn tortillas, Spanish rice, pinto beans, Cotija cheese, roasted salsa

28

Eggs Benedict*

poached eggs, English muffin, Hollandaise

Choice of:

Canadian Bacon

29

Salmon

39

Lobster Benedict

Lobster, poached eggs, buttermilk biscuit, spinach mushroom bechamel

45

Sides

Black Forest ham

hickory smoked bacon

Canadian bacon

pork sausage links

chicken apple sausage

12 ea

grits and cheddar cheese

breakfast potatoes

potatoes **V**

biscuits and gravy

grilled tomato

11 ea

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

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BREAKFAST

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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 sesame seed 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 tinga 8
shrimp 10
birria 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

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

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

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ALL DAY DINING

Sandwiches, Burgers, and More

<p>Californian sliced herbed chicken, field greens, avocado, tomato, herb aioli, toasted country wheat bread</p> <p>BLT half pound crispy hickory smoked bacon, lettuce, tomato, mayonnaise, toasted white bread</p> <p>Roast Turkey turkey, lettuce, tomato, herb aioli, toasted nine-grain roll</p> <p>Tuna Salad Croissant lettuce, onion, tomato</p> <p>Chicken Caesar Wrap herb-marinated chicken, romaine lettuce, Parmesan cheese, croutons, whole wheat tortilla</p> <p>Classic Reuben thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, rye bread</p> <p>Grilled Cheese sundried tomatoes, boursin, aged provolone, and white cheddar cheeses</p>	<p>24</p> <p>24</p> <p>23</p> <p>22</p> <p>23</p> <p>24</p> <p>24</p>	<p>Char-Grilled New York Steak Sandwich* onion marmalade, grain mustard horseradish aioli, aged provolone, arugula, tomato, rustic ciabatta</p> <p>Angus Beef Burger* half pound house-ground burger, charbroiled red onion, lettuce, tomato, sesame seed bun, kosher pickle</p> <p>Impossible™ Cheeseburger V double Impossible™ patties, vegan American cheese, caramelized onions, sriracha aioli, lettuce, tomato, pickle</p>	<p>28</p> <p>25</p> <p>25</p>
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Burger Toppings		3 ea
choice of cheese	mushrooms	avocado
bacon	grilled onions	

Street Tacos three corn tortilla tacos with cilantro, onion, roasted salsa	
lobster*	38
herb marinated shrimp*	32
birria	29
chicken tinga*	28

Sides

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

12 ea

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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, chili oil, crispy basil, Parmesan cheese

Shrimp Alfredo 38
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

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*

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

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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, mixed berries

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, cookies and cream, strawberry sorbet, mango tangerine 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



Group Dining

serves 8-10 people
please allow one hour for service

Coffee Break

La Colombe coffee and Forté teas,
sweeteners, cream and 2% milk

190

Continental Breakfast

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

360

American Traditional Breakfast*

490

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

Deli Platter

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

345

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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A \$6.50 per person dining charge, 22 percent service charge and sales tax will be added to your check.

GROUP DINING

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