

# IN-ROOM DINING

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For your convenience, we are offering two contactless service options delivered to you.

## *Bellagio Express*

This expedited service offers delivery in approximately 30 minutes, is conveniently packaged in To-Go containers and delivered to your door. Available 24 hours.

(\$9.50 operation charge)

## *Bellagio Classic*

(\$100 minimum spend required)

Enjoy a traditional table service experience delivered to your door in approximately 50 minutes. Available 24 hours.

(\$9.50 operation charge).

To place your order please press the In- Room Dining button on your phone.



# IN-ROOM DINING MENU

## 24 HOURS

### BREAKFAST

<b><i>Greek Yogurt Parfait</i></b> Mixed Berries, House Granola	<b>13</b>
<b><i>Fruit Infused Yogurt Parfait</i></b> Strawberry Rhubarb, Mixed Berries, House Granola	<b>15</b>
<b><i>Acai Bowl</i></b> Chia Seeds, Granola, Cacao Nibs, Coconut, Pineapple	<b>13</b>
<b><i>Steel Cut Oatmeal</i></b> Add Mixed Berries 5	<b>11</b>
<b><i>Brioche French Toast</i></b> Mixed Berry Compote	<b>21</b>
<b><i>Chicken and Waffle</i></b> Bourbon Maple Syrup	<b>28</b>
<b><i>Breakfast Croissant</i></b> Fried Egg, Cheddar Cheese, Sausage Patty	<b>25</b>
<b><i>Pancake</i></b> Triple Stack with Mixed Berries	<b>18</b>
<b><i>Breakfast Wrap</i></b> Scrambled Eggs, Avocado, Cheddar Cheese, Choice Of Ham, Bacon, or Sausage	<b>24</b>

### BEVERAGES

<b><i>Cold Pressed Immunity Shot</i></b>	<b>8</b>
<b><i>Cold Pressed Orange Juice</i></b>	<b>12</b>

<b><i>Continental Breakfast</i></b> Collection of Pastries Choice of: Coffee, Tea or Juice	<b>26</b>
<b><i>American Breakfast*</i></b> Three Organic Eggs, Bacon, Ham or Sausage, Breakfast Potatoes, Choice of: Coffee, Tea, Milk or Juice	<b>32</b>
<b><i>Omelet^</i></b> Choice of Ham & Cheese, Egg White Garden	<b>23</b>
<b><i>Steak &amp; Eggs*</i></b> 8oz Ribeye, Three Organic Eggs, Breakfast Potatoes	<b>38</b>
<b><i>Egg Benedict*</i></b> Hollandaise, Black Forest Ham	<b>25</b>
<b><i>Smoked Salmon Benedict*</i></b>	<b>25</b>
<b><i>Smoked Salmon</i></b> Eggs Mimosa, Capers, Everything Bagel	<b>27</b>
<b><i>Avocado Toast</i></b> Herb Salad, Soft Boiled Egg, Everything Seasoning	<b>20</b>
<b><i>Egg White Breakfast Wrap*</i></b> Baby Kale, Avocado, Mushrooms, Caramelized Onions, Feta	<b>24</b>

<b><i>Cold Pressed Green, Watermelon or Carrot Juice</i></b>	<b>15</b>
<b><i>Coffee or Hot Water Box (32oz)</i></b>	<b>12</b>

^Gluten Free \*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Bellagio Classic requires a \$100 minimum spend. \$9.50 to deliver.

# IN-ROOM DINING MENU

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24 HOURS

## SOUPS, SALADS & APPETIZERS

*Chicken Noodle Soup* 12

*Roasted Tomato Bisque & Grilled Cheese* 19

*Chicken Caesar* 22

Aged Parmesan, Garlic Croutons, Classic Dressing

*Wedge Salad* 23

Smoked Blue Cheese, Bacon, Red Onion, Tomato, Pickled Radishes

*Cheese Plate* 25

Chef Selection Of Artisan Cheese

*Sbritnp Cocktail* 25

Cocktail Sauce, Horseradish, Lemons

*Crispy Chicken Tenders* 23

Buttermilk Ranch, Fries

*Chicken Quesadilla* 18

Salsa, Sour Cream & Guacamole

Sub Steak 7

*Chips, Salsa & Guacamole* 15

## SANDWICHES & PASTA

*Fried Chicken Sandwich* 24

Pickle Slaw, Mayonnaise, Brioche Bun

*Portobello Mushroom Ciabatta* 21

Carmelized Onions, Roasted Peppers, Gruyere Cheese, Herb Aioli

*Grilled Chicken Sandwich* 24

Lettuce, Tomato, Red Onion, Pickle, Pesto Aioli

*Croissant Club Sandwich* 21

Turkey, Bacon, Lettuce, Tomato, Mayonnaise

*House Cheeseburger\** 23

Aged Cheddar, Red Onion, Tomato, Pickles, Burger Sauce, Fries, Sub Impossible 3

*Reuben Sandwich* 24

Marble Rye, Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Fries

*Pasta* 24

Tagliatelle (^Gluten Free Available)

Choice of Sauce: Pomodoro, Bolognese or Alfredo

*Petrossian Caviar Service* 30g/320 125g/510

Daurenki Caviar, Blinis, Crème Fraîche, Traditional Accoutrements, Toast Points

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# IN-ROOM DINING MENU

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24 HOURS

## ! 4 C@! ! Aç

***Filet Mignon \**** 62

Whipped Potatoes, Asparagus, Sauce Bordelaise

***Dry Aged Rib Eye \**** 54

Watercress, Chimchurri Fries

***Roasted Chicken*** 36

Fingerling Potato, Glazed Carrots, Natural Jus

***Surf & Tur*** 120

4 oz Lobster Tail, 7oz Filet Mignon, Whipped Potato, Drawn Butter, Lemon

***Cauliflower Steak^*** 22

Tunnetic Cabini Sauce, Capers, Raisins

***Grilled Salmon^*** 33

Roasted Potato, Garlic, Lemon

***Pan Seared Branzino^*** 37

Herbed Rice, Sauce Persidalle

***General Tso Chicken*** 24

Served with Steamed Rice

***Sesame Beef*** 25

Broccoli Steam Rice

## SIDES

***Creamed Spinach*** 12

***Wild Mushroom Mix*** 15

***Loaded Baked Potato*** 14

## DESSERTS

***Fresh Baked Cookies*** 12

Chocolate Chip, Double Chocolate Chip, Oatmeal, Peanut Butter

***Gelato*** 12

Vanilla, Chocolate, Pistachio, Mango Sorbet

***Chocolate Ganache Cake*** 15

Whipped Cream, Fresh Berries

***NY Cheesecake*** 16

Raspberry Coulis, Fresh Berries

***Crème Brûlée*** 16

***Milk Shake*** 14

Choice Of Chocolate, Vanilla or Strawberry

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# BEVERAGE MENU

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## 64¢) ! @6! 0Ac

200ML COCKTAILS IN A BOTTLE

16

### *Mai Tai*

Orange, Coconut, Pineapple, Orgeat and Rum

### *Cosmopolitan*

Lime, Cranberry, Lemon Zest, Triple Sec and Vodka

### *Margarita*

Lime, Triple Sec and Tequila

### *Old Fashioned*

Cherry, Orange, Bitters and Bourbon Whiskey

## BEER

### *Domestic*

Budweiser, Bud Light, Michelob Ultra, Miller Lite

8

### *Import*

Heineken, Corona or Stella Artois

9

### *Hard Seltzer*

Bud Light Seltzer (Black Cherry or Mango)

8

## SPIRITS

50 / 750ML

### *Vodka*

Ketel One

13 / 130

Absolut

10 / 130

Grey Goose

15 / 160

### *Rum*

Bacardi Light

10 / 150

Captain Morgan

12 / 160

Malibu

160

### *Whiskey and Bourbon*

Jack Daniel's

11 / 130

Maker's Mark

16 / 150

Woodford Reserve

180

### *Tequila*

Don Julio Blanco

15 / 180

Patron Silver

18 / 230

Herradura Anejo

280

### *Scotch*

Johnnie Walker Black Label

20 / 190

Dewar's 12 Year

130

The Macallan 12 Year

230

Health Warning! Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

# BEVERAGE MENU



## WINE

### 1! AA(C) ° 4 ç 6 CC 1! ç

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Casa Luigi Prosecco (250ml can)	15
Casa Luigi Prosecco Rose (250ml can)	15
Mumm Napa "Cuvee Prestige" (187ml)	28
Champagne, Veuve Clicquot "Yellow Label" Brut (375ml)	75

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Chardonnay, Merf, Washington (250ml can)	14
Chardonnay, Sonoma Cutrer, Sonoma (375 ml)	30
Pinot Grigio, Santa Margherita, Italy (375ml)	44
Sauvignon Blanc, Honig, Napa Valley (375 ml)	36

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Cabernet Sauvignon, Justin, Paso Robles (375 ml)	36
Cabernet Sauvignon, Merf, Washington (250 ml can)	14
Pinot Noir, Starmont, Carneros (375 ml)	36

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Prosecco, Gambino, Italy	55
Champagne, Nicolas Feuillatte Brut, Chouilly	100
Champagne, Veuve Clicquot "Yellow Label" Brut	145
Champagne, Moët & Chandon "Brut Impérial" Rosé	185

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Chardonnay, Landmark "Overlook" Sonoma	64
Pinot Grigio, Santa Margherita, Alto Adige	72
Sauvignon Blanc, Kim Crawford, Marlborough	52
Rose, Whispering Angel, Provence	64

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Cabernet Sauvignon, Justin, Paso Robles	68
Cabernet Sauvignon, Jordan, Sonoma	120
Merlot, Ferrari-Carano, Sonoma	68
Merlot, Duckhorn Vineyards, Napa Valley	112
Pinot Noir, Chalone "Gavilan" Monterey	60

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