

STAY AND PLAY IN THE ONLY NON-GAMING, NON-SMOKING HOTEL IN LAS VEGAS, PLATINUM HOTEL. CENTRALLY LOCATED JUST STEPS OFF THE STRIP, TAKE IN THE SIGHTS AND SOUNDS OF LAS VEGAS AND RETURN TO A STYLISH SANCTUARY – AN ALL-SUITE CONTEMPORARY HOTEL WITH PERSONALIZED SERVICE AND A WELCOMING ATMOSPHERE.



DOMESTIC BEER \$4

Bud Lite, Bud, Sam Adams, Miller Lite, Coors Lite

IMPORTED BEER \$5

Newcastle Brown Ale, Stella Atrous, Heineken, Sierra Nevada Pale Ale, Corona, Amstel Light

COCKTAILS AND CORDIALS

Please ask your server for the current selection

BUBBLES

DOMAINE STE MICHELLE, BRUT \$7g \$30b
Washington. Bright acidity, delicate flavors

CHANDON, BRUT \$55b
Napa. Complex apple and pear

VEUVE CLIQUOT, YELLOW LABEL, BRUT \$90b
France. White fruits, raisins, vanilla, fine balance of toastiness

WHITE WINE

RODNEY STRONG, SAUVIGNON BLANC \$7g \$32b
Sonoma. Fragrant mix of passion fruit aromas, orange and lime

DR. L, RIESLING \$7g \$34b
Germany. Clean, ripe pears, touch of sweetness and zippy acidity

BRASSFIELD SERENITY, BLEND \$8g \$35b
California. Summer fruit, (Sauvignon Blanc, Gewurztraminer, Pinot Grigio)

RUFFINO-LUMINA, PINOT GRIGIO \$7g \$34b
Italy. Medium bodied structure, full aromas

FREI BROS, CHARDONNAY \$7g \$30b
Sonoma. Orange zest, green apple and white currant, hint of hazelnut

RAYMOND R COLLECTION, CHARDONNAY \$8g \$38b
Monterey. Bright fruit flavors pineapple, pear, vanilla and honey finish

FERRARI CARANO, CHARDONNAY \$11g \$48b
Sonoma. Fuji apple, citrus, honey graham cracker

BERINGER, WHITE ZINFANDEL \$7g \$28b
California. Strawberry, cherry and citrus flavors

RED WINE

CLOS DU BOIS, PINOT NOIR \$10g \$42b
Sonoma. Flavors of black cherry, strawberry and kola nut

COLUMBIA CREST, MERLOT \$7g \$34b
Washington State. Remarkable fruit, mineral undertones, slight earth and cocoa

JOSEPH CARR, MERLOT \$10g \$48b
Napa. Ripe plum with hints of cocoa and spice flavors

LOUIS MARTINI, CABERNET SAUVIGNON \$8g \$37b
Sonoma. Red cherry, blackberry, fresh sage, layers of chocolate and vanilla

RAYMOND R COLLECTION, CABERNET SAUVIGNON \$9g \$46b
Napa. Rich fruit flavors, integrated tannins, smooth texture

LAYER CAKE, PRIMITIVO, (ZINFANDEL) \$10g \$45b
Italy. Rich fruit, mocha, chocolate and spice

BOGLE, PETITE SYRAH \$7g \$32b
California. Inky and jammy tones, toasty oak, lush fruit

MARTIN CODAX, TEMPRANILLO \$8g \$36b
Spain. Dark, robust, plush fruit, lots of body and structure

WYNDHAM ESTATE, SHIRAZ, BIN 555 \$8g \$35b
Australia. Rich plum and pepper, oak tannins, smooth lasting finish

GASON, MALBEC \$8g \$36b
Argentina. Full body, blackberry, dark cherry, hint of mocha

211 East Flamingo Road • Las Vegas, NV 89169
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6AM - 3PM DAILY
PLATINUM BRUNCH

4.09



PLATINUM[®]
HOTEL

AM FARE

OATMEAL \$5

Raisins, brown sugar, cinnamon

YOGURT PARFAIT \$6

Granola, vanilla yogurt and mixed berries

CEREAL \$3

With berries

CLASSIC CONTINENTAL *\$8

Juice, breakfast pastry, muffin, English muffin or croissant, seasonal fruit, coffee or tea

TRADITIONAL EGGS BENEDICT \$11

Poached eggs, Canadian bacon, hollandaise, English muffin

OMELET \$10

Choose three: cheddar, swiss, provolone, sausage, bacon, ham, mushrooms, onion, tomato, peppers, baby spinach, and choice of toast. (Egg Beaters & egg whites available)

STEAK AND EGGS *\$12

Grilled New York strip steak and two eggs prepared any style, choice of toast

FRENCH TOAST \$7

Powdered sugar, warm maple syrup

OLD FASHIONED BUTTERMILK PANCAKES \$7

Whipped butter, maple syrup.

BREAKFAST SAVER MENU

BREAKFAST BURRITO \$6

Scrambled egg, chorizo sausage, cheddar cheese, pico de gallo

TWO EGGS YOUR WAY *\$6

Ham, bacon or sausage, choice of toast

EGG SANDWICH *\$5

Two eggs, bacon, ham or sausage, cheddar, and choice of croissant, bagel or English muffin

SHORT STACK *\$5

Two large buttermilk pancakes, maple syrup, powdered sugar

SIDES

Bacon, Ham, Sausage \$4

Croissant, English Muffin, Bagel \$3

Fresh Fruit \$4

Breakfast Potatoes \$3

Pastry or Muffin \$4

Cream Cheese \$2

TRADITIONALS

SOUP DU JOUR \$5

From the Chef's ladle

SOUP & HOUSE SALAD \$8

SOUP & 1/2 SANDWICH \$8

CHICKEN TENDERS WITH FRIES \$7

FRIED SHRIMP BASKET WITH FRIES \$8

PLATINUM PIZZA \$9

12" pizza, mozzarella cheese, tomato sauce. Add pepperoni, sausage, bacon, peppers, mushrooms, onions, pineapple, jalapenos (Add .50 per item)

SALADS

HOUSE SALAD \$4

Mixed greens with cucumber, tomato, onion. Choice of dressing.

FUJI APPLE SALAD \$9

Baby field greens, fuji apples, gorgonzola, candied pecans, celery seed vinaigrette

COBB SALD \$11

Greens, chicken, tomato, bacon, egg, avocado, blue cheese, ranch dressing

SEARED AHI TUNA SALAD \$11

Greens, crispy wontons, wasabi crème fraiche, sesame vinaigrette

CLASSIC CAESAR \$9

With chicken \$11 With shrimp \$13 With salmon \$14

SANDWICHES

Served with fries, chips or fruit.

BUILD YOUR OWN BURGER \$10

Tomato, onion, lettuce. Choice of cheese: American, cheddar, swiss, provolone. Add bacon, mushrooms, avocado, sautéed peppers & onions (\$1 per item)

GRILLED CHEESE \$8

Choose cheddar, swiss, or provolone. Avocado, smoked bacon (add \$1) tomato (add .50)

REUBEN \$8

Turkey or lean corned beef, swiss cheese, kraut, Russian dressing, marble rye

ALBACORE TUNA SANDWICH \$8

Vine ripe tomato, flakey croissant

TURKEY CLUB \$10

Oven roasted turkey, bacon, tomato, lettuce, mayo, country wheat

GRILLED CHICKEN SANDWICH \$9

Marinated chicken, basil pesto mayo on wheat

BLT \$7

Bacon, lettuce, tomato, mayo, sourdough toast

*ask your server for today's vegetable and starch selection

DESSERTS

Chocolate Layer Cake \$5

Crème Brulee \$5

Classic Bread Pudding with Crème Anglaise \$5

Vanilla Ice Cream with Chocolate or Caramel Sauce \$5

Tiramisu \$5

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Lemonade, Iced Tea \$3

Voss Water \$4

Platinum Water \$2

JUICES \$3sm \$6lg

Apple, orange, pineapple, grapefruit, tomato, cranberry

SMOOTHIES \$7

Lowfat yogurt, honey, fruit puree

Choose: Coconut, mango, strawberry, blueberry, banana.

Additional flavor: \$1

Cappuccino or Latte \$4

Pot of Coffee \$6sm \$8lg

Coffee or Tea \$3

*consuming raw or partially cooked meats, eggs, seafood or poultry may increase risk of food borne illness.

