

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, CORDIALS AND FULL BOTTLES

Please ask your in-room dining operator 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

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



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# IN ROOM DINING

4.09



PLATINUM<sup>®</sup>  
HOTEL

**BREAKFAST 6a - 11p****OATMEAL \$5**

Raisins, brown sugar, cinnamon

**YOGURT PARFAIT \$6**

Granola, vanilla yogurt and mixed berries

**CLASSIC CONTINENTAL \$8**

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

**TWO EGGS YOUR WAY \*\$7**

Ham, bacon or sausage, choice of toast

**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 &amp; egg whites available)

**EGG SANDWICH \*\$6**

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

**STEAK AND EGGS \$12**

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

**BREAKFAST BURRITO \*\$7**

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

**FRENCH TOAST \$7**

Powdered sugar, warm maple syrup

**OLD FASHIONED BUTTERMILK PANCAKES \$6**

Whipped butter, maple syrup.

\*breakfast saver menu for these items in restaurant only

**SIDES**

Bacon, Ham, Sausage \$4

Croissant, English Muffin, Bagel \$3

Fresh Fruit \$4

Breakfast Potatoes \$3

Pastry or Muffin \$4

Cream Cheese \$2

**BEVERAGES****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

**ALL DAY DINING 11a - 11p****SOUP DU JOUR \$5**

From the Chef's ladle

**HOUSE SALAD \$4**

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

**SOUP & HOUSE SALAD \$8****CHICKEN TENDERS WITH FRIES \$7****FUJI APPLE SALAD \$9**

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

**COBB SALAD \$11**

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

**CLASSIC CAESAR \$9**

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

**SEARED AHI TUNA SALAD \$12**

Greens, crispy mai fun noodles, wasabi crème fraiche, sesame vinaigrette

**BUILD YOUR OWN BURGER \$10**

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

**GRILLED CHEESE \$7**

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

**RUEBEN \$8**

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

**ALBACORE TUNA SALAD SANDWICH \$8**

Vine ripe tomato, flake croissant

**TURKEY CLUB \$10**

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

**GRILLED CHICKEN SANDWICH \$9**

Marinated chicken, basil pesto mayo on wheat

**PLATINUM PIZZA \$9**

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

**ANGEL HAIR \$12**

Roma tomatoes, basil, garlic, olive oil.

With chicken \$15 With shrimp \$17

**PENNE ALFREDO \$13**

Grilled chicken tossed with penne pasta in a light alfredo sauce

**SALMON\* \$22**

Pan seared Atlantic salmon, with tomatoes, artichokes and white wine

**CHICKEN\* \$19**

Grilled chicken breast, asparagus, mushroom beurre blanc

**NEW YORK STRIP STEAK\* \$29**

14oz New York strip, red wine demi glaze

\*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 \$4

Voss Water \$4

Platinum Water \$2

**KIDS MENU** Includes milk or juice**BREAKFAST \$6**

One egg, toast, bacon or sausage, breakfast potatoes or fruit

Pancakes, warm syrup, bacon or sausage

Cereal, fruit, milk

**LUNCH/DINNER \$7**

Penne pasta/ tomato sauce

Chicken tenders/ fries or fruit

Mini burgers with cheese/ fries or fruit

Grilled cheese/ fries or fruit

\*consuming raw or partially cooked meats, eggs, seafood or poultry may increase risk of food borne illness. Please touch the In Room Dining Key to place your order. Prices are subject to 20% service charge, \$3 delivery charge and sales taxes.

