



IN-ROOM DINING

*"Written information regarding the safety of these items is available upon request."
For your convenience, 18% gratuity and \$7.50 operation charge has been added to your check.

WELCOME

Welcome to Waldorf Astoria Las Vegas, where unforgettable moments unfold in the heart of an unforgettable city.

Should you prefer to enjoy a meal in the comfort of your guest room, select from a variety of favorites prepared by our expert culinary team.

Place your order by visiting our online platform –

<https://laswd.buy-ondemand.com/>

Enjoy your stay with us.

CHEF'S SPECIALS

BORN IN THE USA * 34

two organic eggs any style * | breakfast potatoes
oven-roasted tomato | toast
choice of breakfast meat | juice | coffee or tea

SALMON BAGEL * 26

smoked salmon * | tomatoes | red onions | capers
whipped cream cheese

BENE Z * 26

two poached eggs * | english muffin | canadian bacon
classic hollandaise sauce
supplemental smoked salmon +3
supplemental asparagus +4

KETO OMELET * 26 GF

three eggs * | local hot smoked salmon | avocado
oven-roasted tomato | mozzarella cheese

BREAKFAST BURRITO 24

chorizo | scrambled egg * | pepper-jack cheese |
potatoes | black bean corn relish | roast poblano |
pico de gallo | sour cream

HUEVOS CON SALSA VERDE 26

two eggs any style * | braised pork | salsa verde |
potato roesti | black bean corn relish

BATTERS & GRIDDLE

VANILLA PANCAKES 19

buttermilk vanilla pancakes | choice of blueberries, chocolate chip,
sliced banana, or strawberries

BELGIUM WAFFLE 22

crispy waffle | seasonal berries | whipped honey butter |
maple syrup

DAIRY AND GRAINS

BREAKFAST PARFAIT 14 GF

whipped homemade vanilla yogurt | fresh berries |
apple cinnamon granola | banana fosters sauce |
peanut butter foam

HOMEMADE VANILLA YOGURT 8 GF

CEREALS | ASSORTED CHOICE 10

HONEY ALMOND GRANOLA 14 GF VG

PLANT BASED

VEGAN SCRAMBLE 34 GF VG

“Just Egg” | fried seasonal potato | fresh tomatoes | juice |
coffee or tea

CONTINENTAL 25 VG

freshly baked morning pastries | homemade vanilla yogurt or
seasonal fruit & berries | juice | coffee or tea

VEGAN CHORIZO HASH 28 VG

“Just Egg” | plant based cheddar | marble potatoes |
roast poblano | pico de gallo

VEGAN PANCAKE 19 GF VG

fluffy pancake | maple syrup | seasonal berries

AVOCADO TOAST 17 VG

fresh avocado | tomatoes | tomato jam | radish | arugula
supplemental smoked salmon* +10
single organic egg any style* +6

ACAI BOWL 16 GF

honey comb | matcha powder | sunflower & pepita |
seasonal fruit | coconut flakes

STEEL CUT OATMEAL 12

slow-cooked whole oatmeal | choice of milk | brown sugar |
sundried fruits
supplemental banana +4 supplemental blueberries +4

COCONUT CHIA PUDDING 14 VG

fresh citrus | lemon grass dressing | chia pudding

VITAMIN C DETOX 11 GF VG

freshly blended juice of papaya | carrot | pineapple | lemon |
ginger

GREEN SMOOTHIE 12 GF VG

kale | banana | medjool dates | almond milk
supplemental chia | flax | spirulina +2 each

POWER UP SMOOTHIE 16 GF VG

banana | strawberry | protein powder | almond milk | dates |
lemon
supplemental chia | flax | spirulina +2 each

SEASONAL CUT FRUITS 14 GF VG

HANDPICKED BERRIES GF VG

small 12 | large 18

SAVORY SIDES

Fried seasonal potatoes 8
Single organic egg any style * 6
Apple wood bacon 8
Pork sausage 8
Chicken sausage 8
Smoked salmon * 10

PASTRIES

Assorted selection 7 each

French croissant
Pain au chocolat
Blueberry muffin
Almond croissant
Ham & cheese croissant

BEVERAGES – available all day

Coffee 'Marseille' dark roast, regular or decaffeinated
Large pot (4 cups) 12 | small pot (2 cups) 9
Illy cappuccino, latte, mocha 10
Illy single espresso 6
Illy double espresso 8
Decadent hot chocolate 9
Selection of premium teas from Tea Leaves 9
Orange or grapefruit juice 9
Cranberry or apple juice 7
Coke, Diet Coke or Sprite 7
San Benedetto | Italian Sparkling or Still Water
500ml 8 | 750ml 10

SNACKS – available all day

Gala or Green Apple 4
Banana 4
Freshly Baked Chocolate Chip Cookies 2.5 each
BBQ Smokehouse Chips 4.5

SALADS

CAESAR 19

Romaine lettuce | chives | hard-boiled egg | aged parmesan & rustic crouton

Add to your salad

Supplemental chicken +10

Supplemental shrimp +12

CAPRESE 17 GF

Heirloom tomatoes | fresh mozzarella | fig purée
balsamic reduction | watercress

CALIFORNIA COBB SALAD 24

Grilled chicken | double smoked bacon | cherry tomatoes
avocado | hard-boiled egg | blue cheese | fresh lettuce hearts
red wine vinaigrette

THAI BEEF SALAD * 24 GF

Marinated grilled ribeye steak | cucumbers | mint | shallots
Thai basil | Sweet bird's eye chili-lime vinaigrette

APPETIZERS

TUNA POKE * 25

Tuna | avocado | radish | spicy mayo | serrano chili

CHARRED OCTOPUS 19

Spanish octopus | bacon flavored cranberry beans |
shaved fennel | pepitas pesto

FRENCH ONION SOUP 16

Housemade croutons | gruyere cheese

FRIED CHICKEN 18

Crispy fried chicken leg and thigh | Smoked Gouda bacon biscuit |
Rosemary spiced honey

DUCK FAT FRIES 18

Fine herbs | pecorino cheese | lemon garlic aioli

CHICKEN NOODLE SOUP 14

SANDWICHES

Served with your choice of french fries or side salad

CERTIFIED ANGUS BEEF BURGER * 26

Ground chuck meat | bibb lettuce | beefsteak tomato
caramelized onions | cheddar | bacon
Supplemental avocado 3

TURKEY DELIGHT 21

Deli turkey breast | smoked bacon | bibb lettuce
brandywine tomato | mustard aioli | country wheat

ULTIMATE GRILLED CHEESE 19

Tillamook cheddar | sliced brioche

MAINS & MORE

ROASTED HALF CHICKEN 32

madras curry spiced chicken | scalloped mushroom potatoes |
chicken jus

SPAGHETTI & MEATBALLS 26

BRAISED LAMB PAPPARDELLE 32

braised lamb ragout | pappardelle | pecorino cheese

U10 GEORGIA BAY SCALLOPS 38

fennel leek soubise | pickled red onion | crispy leek

SKUNA BAY SALMON * 32

fennel leek soubise | pickled red onion | crispy leek

CERTIFIED BLACK ANGUS CUTS * GF

scalloped mushroom potatoes | peppercorn jus

- 16 oz. rib eye 42
- 14 oz. striploin 36
- 8 oz. tenderloin 38

PIZZAS

Classic mozzarella cheese 16

Pepperoni overload 17

SIDES

Potato puree 12 GF

French fries 10 GF V

Foraged mushrooms 12 GF V

Honey roasted heirloom carrots 12 GF V

Truffle ham mac & cheese 16

DESSERTS

WARM APPLE PIE 11

Cinnamon and vanilla | almond streusel | crème anglaise

LEMON MERINGUE TART 12

Almond vanilla sablé | lemon curd | Italian meringue

VANILLA BEAN CRÈME BRULÉE 10 GF

Madagascar vanilla bean | caramelized sugar | fresh berries

COCONUT TAPIOCA PUDDING 10 GF VG

Tapioca pearls | coconut milk | mango pineapple compote
fresh seasonal fruits

HOUSE MADE GELATO 12

Vanilla | chocolate | strawberry

HOUSE MADE LEMON SORBET 12

SALADS

Mixed Green Salad 16

Carrot | radish | cucumber | lemon vinaigrette

CAESAR 19

Romaine lettuce | chives | hard-boiled egg
aged parmesan & rustic crouton
Add to your salad

Add chicken 10

Add shrimp 12

MAINS & MORE

Chicken Panini 20

Roast chicken | avocado | tomato | mustard aioli | choice of fries
or salad

Quesadilla 16

Pico de gallo | sour cream | salsa | pepper jack cheese
Add chicken 8
Add shrimp 12

Steak and Eggs * 32

Two eggs any style | prime NY | béarnaise | choice of toast

Zen Burger * 26

Lettuce | tomato | onion | cheddar | choice of fries or salad

Chicken Tenders 22

Fries | harissa aioli

Chicken Wings 24

Carrot | celery | ranch

Waffle 22

Honey butter | maple syrup

FRIES 12

Overnight 10:00pm-3:00am

PIZZAS

Classic mozzarella cheese 16

Pepperoni overload 17

Desserts

House Made Gelato 12

Vanilla | chocolate | strawberry

House Made Lemon Sorbet 12

Red Velvet Cake 13

Coconut Tapioca Pudding 10

Oreo Cheesecake 11

Crème Brulee 10

**"Written information regarding the safety of these items is available upon request."
For your convenience, 18% gratuity and \$7.50 operation charge has been added to your check.*

WINES

Sparkling Wine

J Vineyard – Rosé brut, Russian River Valley, California	26 102
San Simone – Prosecco brut Syltbar, Friuly, Italy	18 76
Collet, Brut, Champagne, France	29 145
Lytle-Barnett, Rosé brut, Willamette Valley, Oregon	25 125
Chandon, Brut, California	20 90

White Wine

Casa Magoni – Chardonnay, Valle de Guadalupe, MX	15 55
Terlato Pinot Grigio, Colli Orientali Del Fiuli, Italy	18 75
Illumination, Sauvignon Blanc, Napa Valley, California	25 100
Ponzi Chardonnay, Willamette Valley, Oregon	11 80

Rose Wine

Whispering Angel Rosé, Château D'esclans, Côtés de Provence, France	16 64
---	---------

Red Wine

Justin Cabernet sauvignon, Paso Robles, California	23 89
Daou Cabernet Sauvignon, Paso Robles, California	22 75
Meiomi Pinot Noir, Sonoma county, California	16 64
A to Z, Pinot Noir, Willamette Valley, Oregon	18 90
Ponzi Pinot Noir, Willamette Valley, Oregon	24 85
'8 years in the desert' – Zinfandel Orin Swift, Napa	24 110

BEERS

DOMESTIC 8

Bud Light, Sam Adams, Sierra Nevada, Fat tire, Blue Moon

IMPORTED 8

Heineken 0.0, Heineken, Corona, Stella Artois, Guinness

LOCAL IPAs 10

Bad Beat 'Hoppy Times', Great Basin Imperial 'Tectonic event'

COCKTAILS

THE OLD FASHIONED 22

Knob Creek Bourbon, bitters, cane sugar, orange, cherry, lemon zest.

THE AVIATION 20

Crafted with Larios London Dry Gin, and flavors of dry cherry, lemon, and violet.

THE MARGARITA 21

Hornitos Plata Tequila. Perfect balance between tequila, tart lime flavors, and triple sec.

JALAPEÑO PINEAPPLE MARGARITA 22

Tres Generaciones Plata tequila, pineapple and triple sec married with the heat from the jalapeño.

THE COSMOPOLITAN 20

This cocktail blends Effen vodka, flavors of cranberry, triple sec, lemon zest, and lime.