



# 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

## Breakfast 6:30am – 10:30am

### 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**

## 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
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### 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.