

IN ROOM DINING GUIDE



## WINES & BEVERAGES

We are pleased to offer V.I.P. Amenities, In-Room Dining and Hospitality Suite Catering.

Our Room Service staff will gladly assist you with any request for Breakfast, Lunch and Dinner or Intimate Dining. If you request an item not listed on the menu, every effort will be made to make it available. We will also assist in arranging that important function in your Hospitality Suite.

You may pre-order tonight your breakfast for tomorrow! Simply fill out the Room Service Doorknob Menu and hang it on the doorknob outside your room by midnight. You may also call Room Service directly to place your order.

Our friendly and courteous staff will demonstrate professional service while providing high quality food and beverage in a timely manner. If for any reason we do not meet your expectations, please notify us immediately and we will make every attempt to correct or replace your meal.

Your complete satisfaction is our goal!  
Sincerely,

Your Room Service Staff

### BEER

**Domestic \$5**  
• Budweiser, Bud Light, Coors Light, Samuel Adams

**Imported \$6**  
• Amstel Light, Corona, Heineken

**Mixed Drinks**  
**Deluxe Liquor Brands \$6.5**  
**Premium Liquor Brands From \$7.5**  
**Specialty Drinks From \$9**

**Non-Alcoholic**  
**Juice or Soda \$4**  
**Mineral Water (750ml) \$8**

**Create Your Own Premium Bar All for One Price \$285**

• Your choice of three of the following 1-litre bottles of liquor listed below:  
Smirnoff Vodka • Bacardi Rum  
Jack Daniel's Whiskey • Gordon's Gin  
Cuervo Gold Tequila • Grant's Scotch

• To include:  
12 Sodas • 6 Mineral Waters  
6 Bottle Beers (your choice)  
6 Juice Mixer Cans

Bar fruit, glasses, ice and appropriate garnishes provided

*(Additional charge for upgrade brands - no exchanges, returns or rebates on bar specials.)*

### SPIRITS

• All litre bottle sales include a mix, ice, cocktail napkins, straws and appropriate garnishes. Mixes include up to a six pack or soda and/or juices.

**Deluxe Selection (litre) \$95**  
• Smirnoff Vodka, Grants Scotch, Gordon's Gin, Seagram's 7, Jim Beam, Bacardi, Jose Cuervo Gold

**Premium Selection (litre) \$110**  
• Absolut Vodka, Dewar's Scotch, Tanqueray Gin, Crown Royal, Jack Daniel's, Captain Morgan Rum, Jose Cuervo 1800

**Super Selection (litre) \$145**  
• Grey Goose Vodka, Chivas Regal, Bombay Sapphire, Bacardi 151, Johnnie Walker Black, Patrón Silver (750ml)

**Cordials (litre) \$110**  
Bailey's Irish Cream, Kahlua, Grand Marnier, B&B, Drambuie, Amaretto Di Saronno, Sambuca

**Cognacs**  
• Courvoisier VS \$85  
• Courvoisier VSOP \$150  
• Martell XO (750ml) \$250  
• Remy "Louis 13" \$2,500

**Hospitality Snacks**  
Wide array of snack menus available to suit your needs upon request.

## WINES & BEVERAGES

### WINE

<b>Sweet Sparkling Wines</b>	<b>Bottle</b>
Domaine Ste. Michelle, Washington	\$42
Moët & Chandon "Imperial," France	\$110
<b>Dry Sparkling Wine</b>	<b>Bottle</b>
Louis Roederer Brut "Cristal," France	\$375
Dom Perignon Brut, France	\$250
<b>Sweet White Wine</b>	<b>Glass/Bottle</b>
Beringer White Zinfandel, California	\$7/\$30
<b>Dry Light Intensity White Wines</b>	<b>Glass/Bottle</b>
Pepi Pinot Grigio, Oregon	\$9/\$34
Pighin Pinot Grigio, Friuli, Italy	\$44
Kim Crawford Sauvignon Blanc, New Zealand	\$13/\$52
Cakebread Cellars Sauvignon Blanc, California	\$64
<b>Dry Medium Intensity White Wines</b>	<b>Glass/Bottle</b>
BV Century Cellars Chardonnay, California	\$8/\$32
Kendall-Jackson Chardonnay, California	\$11/\$42
La Crema Chardonnay, California	\$48
Sterling Chardonnay, Mendocino, California, Organic	\$42
<b>Dry Full Intensity White Wine</b>	<b>Glass/Bottle</b>
Rombauer, Carneros, Chardonnay, California	\$60

### WINES / BEVERAGES

<b>Dry Light-Medium Intensity Red Wines</b>	<b>Glass/Bottle</b>
MacMurry Pinot Noir, California	\$11/\$42
A to Z Pinot Noir, Orego	\$48
Ravenswood Merlot, California	\$10/\$38
Penfolds Shiraz "Thomas Hyland", Australia	\$42
BV Century Cellars Cabernet Sauvignon, California	\$8/\$32
J Lohr Cabernet Sauvignon Seven Oaks, California	\$10/\$38
Seghesio Zinfandel, Sonoma County, California	\$54
Bonterra Merlot, Mendocino, California, Organic	\$58
Sterling Cabernet Sauvignon, Mendocino, California, Organic	\$42
<b>Dry Full Intensity Red Wines</b>	<b>Glass/Bottle</b>
Clos Du Val Cabernet Sauvignon, California	\$16/\$72
Jordan Cabernet Sauvignon, Alexander Valley, California	\$105

### HALF BOTTLES

<b>Champagne/Sparkling Half</b>	<b>Bottle</b>
Schramsberg Blanc du Blancs	\$42
Codorniu 1551 Cava, Spain (187ml)	\$10
<b>White Wines Half</b>	<b>Bottle</b>
Meridian Chardonnay, California	\$19
<b>Red Wines Half</b>	<b>Bottle</b>
La Crema Pinot Noir, California	\$23
Meridian Merlot, California	\$19

## BREAKFAST 6.00 am - 11.00 am

### CLASSICS

#### All American Breakfast \$15

- Two eggs any style with crisp hash browns. Choose bacon, ham steak, sausage or Canadian bacon with toast, bagel or muffin. Includes juice and coffee.

#### Good Start Breakfast \$14

- Oatmeal, cold cereal or granola with fresh berries or bananas, skim milk and your choice of toast, bagel or muffin. Includes juice and coffee.

#### Build Your Own Omelet \$12

- Choose up to three items: peppers, mushrooms, onions, spinach, bacon, tomatoes, ham or cheddar cheese. Served with breakfast potatoes.

#### Classic Eggs Benedict \$13

- Two poached eggs on a toasted English muffin with Canadian bacon and hollandaise sauce. Served with breakfast potatoes.

#### West Coast Benedict \$13

- Two poached eggs on a toasted English muffin with smoked salmon and hollandaise sauce. Served with breakfast potatoes.

#### New York Steak and Eggs \$15

- 6 oz. strip loin, two eggs any style and breakfast potatoes.

#### Egg White Frittata \$12

- Braised bell peppers, roma tomatoes and fresh basil, served with breakfast potatoes.

#### Buttermilk Pancakes \$12

- Warm maple syrup, fresh whipped butter, and fresh berries or banana.

#### Bakery Basket \$12

- Choice of two pastries, toast, butter and preserves. Includes juice and coffee.

#### Fruit Plate \$11

- With cottage cheese or strawberry yogurt and banana nut bread.

#### Seasonal Berry & Granola Parfait \$9

- Low-fat yogurt, seasonal berries and granola.

GOVERNMENT WARNING:  
According to the Surgeon General,  
women should not drink alcoholic  
beverages during pregnancy  
because of the risk of birth defects.

An 18% service charge, \$2.00 delivery charge per person and applicable sales tax will be added to your check.  
For parties of 10 or more, a 20% service charge, \$2.00 per person delivery charge and sales tax will be added to your check.

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**ETC.****Breakfast Bagel Plate \$11**

- Choose from onion, sesame or plain. Choice of condiments: smoked salmon, smoked gouda or cured salami, served with cream cheese and fresh mixed fruit bowl.

**Dry Cereal \$7**

- Choice of Raisin Bran, Wheaties, Corn Flakes, Special K, Rice Krispies or Frosted Flakes with strawberries or bananas, honey and nut granola, served with vanilla yogurt or milk and fresh fruit.

**French Connection \$12**

- Cinnamon and orange scented egg wash, maple syrup, served with sliced bananas.

**BEVERAGES****Assorted Juices \$5**

- Orange, grapefruit, cranberry, V-8, tomato, apple or prune.

**Strawberry-Banana Smoothie \$6****Orange Jump-Start Smoothie \$6****Milk or Chocolate Milk \$4****Soda \$4**

- Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Mountain Dew

**Coffee or Decaffeinated Coffee,  
Hot Chocolate, Selection of Teas**

- Small Pot (2-4 cups) \$5
- Large Pot (4-6 cups) \$8

**Muffin, Yogurt and Whole Fruit \$9**

- Bran Muffin, Fruit yogurt and your choice of Fruit

**Soup of the Day \$5**

- Made fresh daily from natural stocks

**Roast Beef Sandwich \$12**

Or

**Turkey Club Sandwich \$12**

Or

**Veggie Wrap \$12**

- All sandwiches served with potato chips. With soup of the day add \$4

**Seasonal Mixed Greens \$4**

- Choice of dressing

**Caesar Salad \$13**

- Crisp Romaine, creamy garlic dressing on the side

**Bowl of Chili \$9**

- Topped with cheddar cheese, served with French bread

**Beef & Guinness Pie \$12**

- Topped with puff pastry, served with a side salad

**SNACKS AND SWEETS****Cheese and Crackers \$10****Chips and Salsa \$6****Hot Buttered Popcorn \$6****Assorted Ice Creams \$9**

- A pint of Haagen-Dazs ice cream

**Cheesecake \$9.50**

- New York style baked cheesecake

**Chocolate Mousse Cake \$9.50**

- Chocolate Sponge, Chocolate Mousse, Chocolate Butter Cream, Chocolate Ganache

**EARLY EATS****Fruit & Yogurt [low fat] \$5**

- Plain yogurt topped with fresh fruit.

**Short Stack Buttermilk Pancakes \$7**

- Fresh berries and maple syrup.

**French Toast \$8**

- Dipped in cinnamon and orange scented egg wash, served with sliced bananas, whipped cream and maple syrup.

**Dry Cereal \$5**

- Choice of Raisin Bran, Wheaties, Corn Flakes, Special K, Rice Krispies or Frosted Flakes with strawberries or bananas.

**Toast or English Muffin \$3**

- Butter and fruit preserves.

**Fresh Fruit Cup [low fat] \$4****BEVERAGES****Milk, Chocolate Milk, Hot Chocolate or Soda \$3****Assorted Juices \$4****Freshly Blended Smoothie \$6**

*These items have been selected to meet the diverse needs of our guests. Your server will be happy to answer any questions you may have.*

**FUN FEAST** (Lunch and Dinner)**Cup of Chef's Daily Soup \$5****Chicken Fingers \$7**

- Celery and carrot sticks, ranch dipping sauce.

**Grilled Cheese \$6**

- American cheese on white or wheat bread.

**Grilled Cheeseburger \$8**

- 1/2 pound sirloin, lettuce, tomato, American cheese and French fries.

**Macaroni and Cheese \$6**

- Creamy cheddar sauce.

**DESSERT DELIGHTS****Chocolate Brownies (2) \$5****Chocolate Chip Cookie (2) \$3****Seasonal Fresh Berries [low fat] \$5****BEGINNINGS****Today's Soup \$5**

- Chef's daily soup.

**Country Chicken & Vegetable Soup \$5****Ceres' Classic Caesar Salad \$13**

- Crisp whole romaine leaves, creamy garlic dressing, Parmesan shavings and focaccia croutons.

**Add Grilled Breast of Chicken \$4****Add Grilled Prawn Skewer \$6****Mixed Greens Salad \$10**

- With focaccia croutons, apple cider vinaigrette.

**Spinach Salad \$11**

- Baby spinach, feta cheese, Kalamata olives, cherry tomato, artichoke hearts and balsamic dressing.

**Chicken Fingers \$12**

- Breaded chicken filets with French fries and ranch dressing.

**Mediterranean Shrimp \$12**

- Tomato, Kalamata olives, lemon, capers, feta cheese.

**SANDWICHES AND WRAPS**

*All sandwiches are accompanied by today's "deli salad or fries." Ask for our whole grain bread for your sandwich. A starter tossed green salad is available for \$5.95.*

**Grilled Chicken Club \$12**

- On toasted potato bread, stacked with tomato, lettuce, bacon and mayonnaise.

**All-American Burger \$12**

- Half-pound of ground sirloin on a kaiser roll with tomatoes, pickles and onion with your choice of American, cheddar or Swiss cheese.

**Add Bacon \$2****Grilled Mediterranean Wrap \$12**

- Zucchini, eggplant, olives, sweet pepper, asparagus and garlic mayonnaise.

**Pizzas**

- All pizzas are freshly prepared and fired in the brick oven, then brushed with garlic herb oil.

**Deluxe \$16**

- Sweet peppers, mushroom, olives, Italian sausage, marinara sauce and mozzarella cheese.

**Cheese \$14**

- Marinara sauce and mozzarella cheese.

**Build Your Own \$16**

- Choose up to four items: Italian sausage, ham, pepperoni, mushroom, peppers, onions, olives, pineapple or grilled chicken.

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## SIGNATURE DISHES

### Sausage & Peppers \$16

- Tricolor rotini pasta, Italian sweet sausage, peppers, onions and marinara sauce.

### Salmon 'n Chips \$20

- Tartar sauce, malt vinegar and lemon.

### Chef's Chop Salad \$18

- Avocado, cucumber, tomato, egg, bell peppers, olives, broccolini, crisp lettuce and avocado aioli.

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## ENTRÉES

Served 5 pm - 10 pm

### Char-Grilled Filet of Beef & Frite \$30

- Roasted wild mushrooms, red wine reduction.

### Pan Seared Wild Salmon \$26

- Fresh herb whipped potatoes, asparagus and roasted tomato relish.

### Shrimp & Scallop Pasta \$24

- Garlic, white wine, capers and feta cheese.

### Free Range Chicken \$20

- Potato puree, roasted vegetables, lemon dressed greens.

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## DESSERTS

### Cheesecake \$9.50

- A light creamy cream cheese cooked slowly to perfection with a thin layer of white sponge and whipped cream.

### Chocolate Mousse Cake \$9.50

- Three layers of chocolate cake, chocolate mousse filling, a thin layer of chocolate butter cream, all covered in a dark chocolate ganache.

### Apple Tart \$8

- A short dough crust, a layer of raspberry jam, second layer of frangipane and topped with sliced green apples and cinnamon sugar.

### Crème Brûlée \$8

- Smooth vanilla cream slow cooked and topped with caramelized sugar. Flavor changes seasonally. Please ask for this month's flavor.

### Strawberry Shortcake \$9

- Three layer white cake with two layers of mixed strawberries, whipped cream and pastry cream, finished with a light butter cream frosting.

### Assorted Ice Creams \$9

- Selection of Häagen-Dazs varieties by the pint.

## FIT FOR YOU SELECTIONS

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## BREAKFAST

6:00 a.m. - 11:00 a.m.

### Summerlin Classic [carb conscious] \$15

- Two eggs your way with bacon, sausage or ham, roast roma tomato and coffee and juice.

### Healthy Start [low cholesterol] \$12

- Egg white frittata with braised bell peppers, roma tomato and fresh basil, low-fat muffin.

### Good Start [low fat] \$14

- Oatmeal or cold cereal with fresh berries or bananas, skim milk and your choice of toast, bagel or muffin. Includes coffee and juice.

*These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.*

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## ALL DAY

11:00 a.m. - 10:00 p.m.

### Assorted Fresh Greens [low cholesterol] \$10

- Gathered lettuce leaves, apple cider vinaigrette.

### Fit Burger [carb conscious] \$12

- Char-grilled beef burger, roast onion and cheddar on an iceberg lettuce "bun". Served with your choice of green salad, caesar salad or crudite with ranch dressing.

### Chicken & Peppers [low fat] \$16

- Rotini pasta, breast of chicken, peppers, onions and marinara sauce.

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## DINNER

5:00 p.m. - 10:00 p.m.

### Grilled Breast of Chicken [low fat] \$18

- Seasonal market vegetables and a side of greens.

### Steak and Salad [carb conscious] \$20

- Roasted mushrooms, red wine jus and a side of greens.

### Pan Roasted Alaskan Halibut [low cholesterol] \$28

- Asparagus, tomato relish and mixed greens.