





A great start to the day

6am to 11am

HOT BEVERAGES

Choice of Milk: Whole, 2%, Skim, Almond, Coconut, Soy

Freshly Brewed Regular or Decaffeinated Coffee Small Pot Large Pot	12 17
Hand Cut Teas or Herbal Infusions (2 bags)	9
Espresso, Cappuccino, Café Latté, Café Mocha, add flavor \$1	9
Hot Chocolate with Marshmallows Small Pot Large Pot	9 15

JUICE + SMOOTHIE BAR

Morning Juice: Orange, Grapefruit, Tomato, Pineapple, Apple, Cranberry Carrot, Low Sodium V8	8
Juice of the day	9
Cold Pressed Juice (Limited)	12
Smoothies	12
Vegas Rebound Strawberries, Blueberries, Flaxseed, Honey, Steel Cut Oatmeal Honey, Low-Fat Greek Yogurt	
Tropical Fruit Mango, Banana, Raspberry, Pineapple, Low-Fat Greek Yogurt	
Antioxidant Blueberries, Blackberries, Whey Protein, Fiber One, Low-Fat Greek Yogurt	

FRUITS + YOGURTS + GRAINS

Chilled Citrus Segments	10
Fresh Berry Selection	12
Market Fruit Plate Carrot-Chia Bread, Low-Fat Cottage Cheese or Honey Yogurt	23
Breakfast Parfait Housemade Granola, Low-Fat Greek Yogurt, Mango Pureé, Berries	17
Selection of Traditional and Healthy Dry Cereals, Choice of Milk	12
All Bran, Cheerios, Corn Flakes, Fiber One, Rice Krispies, Raisin Bran, Special K	
Giusto Farm Steel Cut Oatmeal Almonds, Brown Sugar, Yellow Raisins	15
Nonfat Greek Yogurt Seasonal Berries	9

BAKED + TOASTED

Bakery Basket Croissant, Chocolate Croissant, Seasonal Muffins	12
Blueberry Flaxseed Coffee Cake (choice of 3 items)	
Toast White, Whole Wheat, Seven Grain, Rye, Sourdough, English Muffin	10
Gluten Free Bread	
New York Style Bagel Regular or Low-Fat Cream Cheese (Plain, Sesame, Whole Wheat	10
Cinnamon Raisin, Everything)	

IT'S VEGAS BABY...

Veranda Bloody Mary Spicy Tomato Juice, Horseradish, Vodka	16
Mimosa Orange Juice, Prosecco	16

A service charge of 18%, sales tax and \$8 delivery charge will be added to your bill.

THE CONTINENTAL 28

Three Freshly Baked Morning Pastries or Oatmeal, Vanilla Yogurt
Juice and Hot Beverage Option

THE AMERICAN 35

Two Eggs any style, Choice of Toast, Choice of Breakfast Meat
Hash Browns, Small Fruit Plate, Juice and Hot Beverage Option

THE GLUTEN FREE QUATTRO 28

Scrambled Egg Whites, Pesto, Tomato Compote
Mini Gluten Free Waffle, Rice Pudding, Carrot Juice Shooter
Hot Beverage Option

WELLNESS 28

Egg White Omelette, Mushrooms, Tomato Compote, Basil
Fresh Berries, Seven Grain Toast or Flax Seed Muffin
Juice and Hot Beverage Option

GLUTEN FREE CORNER

Gluten Free Bread 7
Lemon Poppy Seed or Blueberry Muffin 5
Mini Waffles, Berries, Whipped Sweet Cinnamon Butter 15

Consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness specifically if you have certain medical conditions.

EGGS + SPECIALTIES

Two Eggs Any Style Hash Browns, Choice of Breakfast Meat, Toast	25
Huevos Rancheros House Made Chicken Chorizo, Cotija Cheese, Black Beans Ranchero Sauce, Tortilla	23
Pesto Frittata Egg Whites, Asparagus, Peppers, Tomato Relish, Pesto	20
Classic Eggs Benedict Canadian Bacon, English Muffin, Hollandaise	23
California Club Omelette Avocado, Bacon, Tomato, Cheddar, Hash Browns	26
Avocado Toast Avocado, Heirloom Tomatoes, Basil, Balsamic, Seven Grain Bread Eggs Any Style, Diced Seasonal Fruit	24
Breakfast Panini Scrambled Eggs, Burrata Cheese, Tomato, Spinach, Pesto Seven Grain Bread	24
House Smoked Atlantic Salmon Red Onions, Capers, Tomatoes, Choice of Bagel	26
Egg White Protein Omelette Turkey, Spinach, Feta	24

PANCAKES + WAFFLES

Mini Belgian Waffles Strawberries, Sweet Cinnamon Butter	20
French Toast Citrus Coconut Battered Brioche, Orange Cream	20
Pancakes Buttermilk, Blueberry, Banana or Chocolate Chip, Maple Syrup Whipped Butter	20

BREAKFAST MEATS

9

Applewood Smoked Bacon, Chicken Apple Sausage, Herb Pork Sausage
Vegetarian Sausage, Canadian Bacon, Turkey Bacon, Bone-in Ham Steak

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When the mood strikes

11am to 10pm

SOUPS + STARTERS

Housemade Chicken Noodle Soup	12
Roasted Tomato Bisque Cheese Twist, Pesto Oil	12
Assorted Baby Green Salad White Balsamic Herb Vinaigrette	13
Mezza Platter Hummus, Quinoa Tabbouleh, Roasted Vegetables, Pita Chips	14
Sriracha or Traditional Spiced Chicken Wings Blue Cheese Dressing	15
Artisan Cheese Plate Mostarda, Cranberry, Spiced Pecans	19
Classic Italian Meatballs Tomato Sauce	15
Tuna 3 Ways Seared Spicy Sashimi, Tuna Maki Roll, Ahi Poke	25
Caprese Buffalo Mozzarella, Vine Ripened Tomatoes, Pesto	16

MARKET SALADS

Blackened Salmon Salad Baby Greens, Portobello, Mango, Artichokes	25
Passion Fruit Dressing	
Nicoise Salad Rare Tuna, Haricot Vert, Potatoes, Olives, Meyer Lemon Vinaigrette	25
Traditional Romaine Salad Caesar Dressing, Garlic Croutons	16
With Grilled Chicken	Add 6
With Grilled Shrimp	Add 10
Tuscan Chicken Salad Roasted Chicken, Shaved Parmesan, Cured Tomatoes, Pine Nuts	25
Grilled Artichokes, Garbanzo Beans, Kalamata Olives, Oregano Basil Vinaigrette	
Asian Chicken Salad Cabbage, Broccoli Slaw, Peanut Dressing, Crispy Wonton	25

WOOD FIRED PIZZA

Margherita Roma Tomatoes, Mozzarella, Sweet Basil	24
Pepperoni Plum Tomato Sauce, Mozzarella	25
Rustica Sausage, Ricotta Cheese, Red Onion, Bell Peppers	25
Buffalo Mozzarella	Add 3

PASTA

Spaghetti Pomodoro Tomato, Basil	23
With Grilled Chicken	Add 6
With Grilled Shrimp	Add 10
Penne Al Forno Bolognese Ragu, Mushrooms, Mozzarella	26
Mac & Cheese Casserole Bacon, Sharp Cheddar	23
Pasta Primavera Seasonal Vegetables, Parmesan	24

**Gluten free pizza & pasta available upon request*

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THE BURGER + DOG BAR

Sin City Angus Burger	Bacon, Avocado, White Cheddar Cheese	28
Turkey Burger	Ground Turkey, Old Bay Seasoning	17
Portobello Mushroom Burger	Provolone Cheese, Red Onion Spread	22
	Candied Heirloom Tomatoes	
Foot Long All Beef Hot Dog	Yellow Mustard, Relish, Ketchup	16
Served with your choice of	Fruit, Greens, French Fries, Onion Rings	
	Truffle Parmesan Fries	Add 2

SANDWICH BOARD

A.B.L.T. Sandwich	Avocado, Applewood Bacon, Lettuce, Tomato	24
Charlie Palmer's Steak Sandwich	Pepperoncini Aioli, Caramelized Onions	24
	Baby Arugula, Provolone Cheese	
Roasted Vegetable Panini	Zucchini, Portobello Mushroom, Peppers, Mozzarella	20
	Pesto	
Traditional Club Sandwich		20
Chicken Panini	Sliced Grilled Chicken Breast, Balsamic Onions, Fresh Mozzarella	24
	Cured Tomatoes, Alfalfa Sprouts, Basil Aioli	
Served with your choice of	Fruit, Greens, French Fries, Onion Rings	
	Truffle Parmesan Fries	Add 2

MEAT + POULTRY + FISH

12 oz. Center Cut New York Strip		48
8 oz. Beef Tenderloin		44
Organic Grilled Airline Chicken Breast		29
Grilled Pacific Salmon		33
Choice of Sauce	Lemon Butter, Bearnaise, Red Wine Demi-Glase, Chimichurri	

SIDE DISHES

Choice of		9
	Mashed Potatoes, Baked Potato, Steamed White Rice, Asparagus	
	Seasonal Mushrooms, Broccolini	

SWEET INDULGENCES

13

Trio of Gelato Vanilla, Chocolate, Strawberry
Almond Apple Tart Cinnamon Gelato
Crème Brulée Honey Crisp, Raspberries
New York Style Cheesecake Raspberry Compote
Grandma's Triple Layer Chocolate Cake Vanilla Gelato
Housemade Cookies (3) Ice Cold Glass of Milk
Seasonal Pie

GLUTEN FREE DESSERTS

7

Chocolate Brownie
Cookies (3)
Tiramisu

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The Midnight Munchies

10pm to 6am

SOUPS + STARTERS

Housemade Chicken Noodle Soup	12
Classic Italian Meatballs Tomato Sauce	15
Chicken Quesadilla Tomato Salsa, Sour Cream, Guacamole	17
Caprese Buffalo Mozzarella, Vine Ripened Tomatoes, Pesto	16
Sriracha Spiced Chicken Wings Blue Cheese Dressing	15

MARKET SALADS

Tuscan Chicken Salad Roasted Chicken, Shaved Parmesan, Cured Tomato, Pine Nuts Grilled Artichokes, Garbanzo Beans, Kalamata Olives, Oregano Basil Vinaigrette	25
Traditional Romaine Salad Caesar Dressing, Garlic Croutons	16
With Grilled Chicken	Add 6
With Grilled Shrimp	Add 10

WOOD FIRED PIZZA + PASTA

Margherita Roma Tomatoes, Mozzarella, Sweet Basil	24
Pepperoni Plum Tomato Sauce, Mozzarella	25
Spaghetti Pomodoro Tomato, Basil	23
With Chicken	Add 6
With Shrimp	Add 10

SANDWICH BOARD

Charlie Palmer's Steak Sandwich Pepperoncini Aioli, Caramelized Onions Baby Arugula, Provolone Cheese	24
Chicken Panini Sliced Grilled Chicken Breast, Balsamic Onions, Fresh Mozzarella Cured Tomatoes, Alfalfa Sprouts, Basil Aioli	24
Served with your choice of Fruit, Greens, French Fries, Onion Rings Truffle Parmesan Fries	Add 2

THE BURGER BAR

Sin City Angus Burger Bacon, Avocado, White Cheddar Cheese	28
The Turkey Burger Ground Turkey, Old Bay Seasoning	17
Portobello Mushroom Burger Provolone Cheese, Red Onion Spread Candied Heirloom Tomatoes	22
Foot Long All Beef Hot Dog Traditional Condiments	16
Served with your choice of Fruit, Greens, French Fries, Onion Rings, Truffle Parmesan Fries	Add 2

SWEET INDULGENCES

Almond Apple Tart Cinnamon Gelato	13
Housemade Cookies (3) Ice Cold Glass of Milk	
Grandma's Triple Layer Chocolate Cake Vanilla Gelato	

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Kids Corner

WAKE ME UP

10

Silver Dollar Buttermilk or Chocolate Chip Pancakes Maple Syrup
One Egg Any Style Hash Brown Potatoes, Choice of Breakfast Meat, Toast
Dry Cereal Cheerios, Frosted Flakes, Fruit Loops or Rice Krispies
Mini Waffles Berries, Maple Syrup

KIDDING AROUND

12

Penne Pasta with Butter or Tomato Sauce
Cheesy Pizza
Macaroni and Cheese
Peanut Butter and Grape Jelly Sandwich
Grilled Cheese Sandwich

THE GOOD STUFF

15

Penne and Meatballs
Junior Cheeseburger French Fries
Baked Salmon Mixed Vegetables, Brown Rice
Baked Chicken Fingers Sweet Potatoes Fries
Grilled Chicken Breast Mashed Potatoes and Carrots

TREATS

6

Double Chocolate Fudge Brownie Vanilla Gelato
Strawberries Whipped Cream
Milkshake Vanilla, Chocolate or Strawberry
2 Scoops Gelato

The Kitchens at Four Seasons Las Vegas are NOT a Nut Free Facility. Please alert us to any allergies.

Express Menu

Available 10am to 6pm

RISE AND SHINE

Seasonal Whole Fruit (per piece)	3
Market Fruit Plate Carrot-Chia Bread, Low-Fat Cottage Cheese or Honey Yogurt	23
Bakery Basket Croissant, Chocolate Croissant, Muffins, Carrot-Chia Bread Blueberry Flaxseed Coffee Cake (choice of 3 items)	12

LIGHT BITES

Assortment of Roasted Mixed Nuts	9
Buttered Popcorn	9
Pretzels Plain, Yogurt or Milk Chocolate Covered	9
Blue and Yellow Corn Tortilla Chips Roasted Tomato Salsa, Guacamole	12

SWEETS

Assorted Housemade Cookies (3) Oatmeal Raisin, Chocolate Chip, Peanut Butter	8
Double Fudge Brownie	5

BEVERAGES

Juice Orange, Grapefruit, Cranberry, Apple, Tomato, Low Sodium V8	8
Sparkling or Still Mineral Water Large	10
Iced Tea or Soft Drinks	6
Freshly Brewed Regular or Decaffeinated Coffee Small Pot Large Pot	12 17
Hand Cut Teas or Herbal Infusions 2 Bags	9

Please, no substitutions to the Express Menu.

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Nightcap?

CHAMPAGNE + SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Enza, Treviso, Italy	12	60
Domaine Chandon, Brut Classic, Napa, CA		62
Le Grand Courtage, Rose, France		68
Louis Roederer, Brut Premier, Reims, France	23	115
Veuve Clicquot Ponsardin, Yellow Label, Reims, France		130
Moët & Chandon, Cuvee Dom Pérignon, Epernay, France		375
Louis Roederer, Cristal, Reims, France		595

WHITES

Riesling, "R", Rheingau, Germany	12	60
Sauvignon Blanc, Warwick, South Africa	14	70
Pinot Grigio, Cantina Andriano, Italy	14	70
Chardonnay, Kumeu Village, New Zealand	15	75
Chardonnay, Iconoclast, Russian River Valley, CA	18	90

REDS

Pinot Noir, Row Eleven, Russian River Valley, CA	18	90
Pinot Noir, Gloria Ferrer, Carneros, CA	17	85
Cabernet Sauvignon, Avalon, Napa Valley, CA	16	80
Cabernet Sauvignon, Iconoclast, Stag's Leap District Napa, CA	18	90
Chianti Classico, Rocca delle Macie, Italy	12	60

DOMESTIC BREW 8

Fat Tire
Budweiser
Bud Light
Coors Light
Samuel Adams
Michelob Ultra
Blue Moon

IMPORTED BREW 9

Heineken
Corona
Peroni
Stella Artois
Amstel Light

NON-ALCOHOLIC BREW 8

Kaliber