IN-ROOM DELIVERY MENU

PALMS



TABLE OF CONTENTS

IN-ROOM DELIVERY

SEND NOODLES

PALMS PIZZA

SPIRITS

WINE LIST

AMENITIES & HOSPITALITY MENU

HOURS OF OPERATION SUNDAY - THURSDAY | 6 AM - MIDNIGHT FRIDAY & SATURDAY | 24 HOURS

If you are concerned about food allergies, please alert us prior to ordering. For your convenience, a 20% gratuity and a \$7 service charge will be added to all orders.

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food-borne illness, especially in cases of certain medical conditions

(VG) Vegan (V) Vegetarian (GF) Gluten-Free.



BREAKFAST

AVAILABLE FROM 6 AM - 11 AM

HEALTHY

HOUSE ORGANIC GRANOLA & YOGURT (V) \$14

DRIED CRANBERRIES, MIXED BERRIES, CRYSTALIZED GINGER

SMOKED SALMON* \$20

TOMATOES, SHALLOTS, EGGS, CUCUMBERS, CAPERS, WHIPPED CREAM CHEESE
BAGEL: PLAIN OR EVERYTHING

MARKET FRUIT & BERRIES (V) \$18

SEASONAL MELONS, BERRIES, POMEGRANATE, BLUE AGAVE YOGURT, COCONUT SHELL

MUFFIN (V) \$5

BLUEBERRY OR BANANA

PANCAKES & FRENCH TOAST

BUTTERMILK PANCAKES (V)

FULL STACK \$15 | SHORT STACK \$11

ADD BLUEBERRY +\$3
ADD BANANA +\$3
ADD CHOCOLATE CHIPS +\$3

CLASSIC FRENCH TOAST \$16

BRIOCHE, EGG CUSTARD BATTER, POWDERED SUGAR, MAPLE SYRUP

EGGS & MORE

SERRANO VISTA BREAKFAST* \$19

THREE EGGS ANY STYLE, APPLEWOOD SMOKED BACON, PORK SAUSAGE LINKS, COUNTRY POTATOES, TOAST

PRIME FLAT-IRON STEAK & EGGS* \$28

TWO EGGS ANY STYLE, COUNTRY POTATOES, TOMATO GRATIN, BÉARNAISE SAUCE, TOAST SUB RIB-EYE +\$6

CRUSHED AVOCADO TOAST (V) \$18

ROASTED VINE TOMATOES, RADISHES, CRISP ZA'ATAR CHICKPEAS, FETA, SHALLOTS, MICRO BASIL, FARM BREAD

ADD SMOKED SALMON +\$6 ADD POACHED EGG* +\$3

EGGS BENEDICT* \$20

ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE SAUCE, SMOKED PAPRIKA, ROASTED VINE TOMATOES, SIDED BY COUNTRY POTATOES

OMELET & SCRAMBLE BAR \$20

SERVED WITH COUNTRY POTATOES & TOAST SELECT THREE: SPINACH, MUSHROOMS, TOMATOES, BELL PEPPERS, JALAPEÑOS, OLIVES, RED ONIONS, HAM, BACON, PORK SAUSAGE, AMERICAN, CHEDDAR, SWISS, OR FETA CHEESE

ADD ANY EXTRA INGREDIENT +\$2

SUB EGG WHITES +\$2

VEGGIE OMELET (V) \$17

MUSHROOMS, ONIONS, BELL PEPPERS, SPINACH, BROCCOLI, SIDED BY COUNTRY POTATOES

BREAKFAST SIDES

TOAST (V) \$4

7 GRAIN, RYE, OR SOURDOUGH

BAGEL & CREAM CHEESE (V) \$4

PLAIN OR EVERYTHING

APPLEWOOD SMOKED BACON \$7

TURKEY BACON \$6

VEGAN SEITAN "BACON" \$6

BREAKFAST PORK SAUSAGE \$5

TURKEY SAUSAGE \$6

CHICKEN APPLE SAUSAGE \$6

COUNTRY POTATOES (V) \$5

SHREDDED HASHBROWNS (V) \$5

SHAREABLES

CHICKEN WINGS \$19

BLUE CHEESE OR RANCH DRESSING, CARROT & CELERY SAUCES: BUFFALO, ASIAN BBQ, LEMON PEPPER DRY RUB

CHICKEN TENDERS & FRIES \$17

BBQ SAUCE, RANCH, BUFFALO, OR LEMON PEPPER

SOUP OF THE DAY \$10

GARDEN VARIETIES

GEM CAESAR* \$16

LITTLE GEM LETTUCE, SHAVED PARMESAN, CAESAR DRESSING, ANCHOVY, RUSTIC CROUTONS

SPICY THAI SALAD (VG) \$17

CORN, CUCUMBERS, NAPA CABBAGE, BASIL, CILANTRO, CHOPPED PEANUTS, ARUGULA, ROMAINE, SPICY PEANUT DRESSING

SALAD PROTEIN ADDITIONS

GARDEIN CHICKEN (VG) \$7

CHICKEN \$7

4-OZ. FLAT-IRON STEAK* \$10

SHRIMP \$8

6-OZ. SALMON* \$10

ROASTED SESAME TOFU \$5

BEVERAGES

COFFEE \$5

16-OZ.

ADD CARAMEL, HAZELNUT, VANILLA +\$1.50

CAFÉ LATTE/CAPPUCCINO \$8

CHAI, VANILLA, CARAMEL

ESPRESSO \$5

HOT TEA \$5

16-OZ.

MILK \$5

12-OZ.

LEMONADE \$5

12-OZ.

STRAWBERRY LEMONADE \$7

12-OZ.

RASPBERRY LEMONADE \$7

12-OZ.

SMART WATER \$5 20-0Z.

ORANGE JUICE \$6

12-OZ.

BLOODY MARY \$10

SPECIALTY MIMOSAS \$15

CRANBERRY JUICE \$6

12-OZ.

COKE, COKE ZERO, SPRITE \$5

12-OZ.

GINGER ALE \$6

12-OZ.

RED BULL \$8

8 OZ

STONE-COOKED 12" FLAT BREADS

MARGHERITA (V) \$17

BASIL, MOZZARELLA, PARMIGIANA, SAN MARZANO TOMATO

PEPPERONI \$18

PEPPERONI, MOZZARELLA, PECORINO, SAN MARZANO TOMATO

SAY CHEESE \$16

MOZZARELLA, PARMIGIANA PECORINO, SAN MARZANO TOMATO

SANDWICHES

ALL SANDWICHES COME WITH HOUSE FRIES OR KETTLE CHIPS, LOCAL PICKLES ADD GARLIC SAUCE +\$2 SUB SWEET POTATO FRIES +\$2

CLASSIC CLUB \$19

ROASTED TURKEY, BUTTER LETTUCE, APPLEWOOD SMOKED BACON, TOMATOES, MAYO, SOURDOUGH

VEGAS HOT CHICKEN \$18

FRIED CHICKEN BREAST, BLACK PEPPER SLAW, FIRE PICKLES, BRIOCHE BUN

SV WAGYU BURGER* \$20

8-OZ. WAGYU PATTY, CHEDDAR CHEESE, THICK CUT TOMATOES, GREEN LEAF LETTUCE, RED ONIONS, SPICY A1 MAYO, BRIOCHE BUN CAN SUB WITH CHICKEN BREAST OR TURKEY PATTY

ADD EGG +\$2

ADD BACON +\$4

ADD AVOCADO +\$4

SUB IMPOSSIBLE BURGER PATTY +\$2

FROM THE WOK

CHICKEN & BROCCOLI \$20

OYSTER MUSHROOM-SOY SAUCE, STEAMED JASMINE RICE, SCALLION

BBO BRISKET BEEF FRIED RICE \$19

BBQ BRISKET BEEF, ONIONS, CARROTS, GREEN BEANS, GREEN ONIONS

SHRIMP PAD THAI \$22

SHRIMP, ONIONS, GREEN BELL PEPPERS, RED BELL PEPPERS, BEAN SPROUTS, GREEN ONIONS, CILANTRO, CHOPPED PEANUTS AND MICRO CILANTRO

SUB CHICKEN PAD THAI \$20 SUB VEGETABLE (V) \$18

MAINS

ALFREDO (V) \$16

MEZZE PENNE PASTA, BROCCOLI, MUSHROOMS, PARMESAN CREAM ADD CHICKEN +\$7

GRILLED RIB-EYE STEAK* \$36

BAKED POTATO, SALSA VERDE ADD LOADED POTATO +\$2.5

HOT PRIME RIB & GRAVY \$21

SHAVED BEEF, MASHED POTATOES, BROWN GRAVY ON TEXAS TOAST, PICKLE VEGETABLES, SIDE OF HORSERADISH CREAM

FISH N CHIPS \$20

FURIKAKE TEMPURA, CURRY DUSTED WEDGE FRIES. SV TARTAR SAUCE

DESSERTS

LAYERED CHOCOLATE CAKE \$11

CHOCOLATE MILK FROSTING, RASPBERRIES



APPETIZER

STICKERS \$16

PORK, NAPA CABBAGE, GINGER, SCALLION, VINEGAR

CHICKEN LETTUCE WRAPS \$16

SHITAKE MUSHROOM, WATER CHESTNUT, PEANUTS, THAI BASIL, CILANTRO, CRISPY RICE NOODLE, SIDE OF GOCHU SPICY SAUCE

CHEF WOK SPECIALS

SERVED WITH STEAMED RICE

SHRIMP \$19

BEEF \$18

CHICKEN \$16

COMBO \$22

PICK YOUR SAUCE:

BLACK BEAN

BELL PEPPER, GREEN ONION

MONGOLIAN

GREEN ONION, SESAME SEEDS

KUNG PAO

PEANUTS, GREEN ONION, BELL PEPPERS

SWEET & SOUR

PINEAPPLE, BELL PEPPER, ONION

REGIONAL SPECIALTIES

FIRECRACKER CHICKEN \$16

CHICKEN BREAST, THAI CHILI, CILANTRO, HOT & SPICY SAUCE

XO EGGPLANT\$18

GARLIC, THAI CHILI, X.O. SAUCE (CONTAINS SHELLFISH) ADD GROUND PORK +\$4

MISO BLACK COD \$36

SAKE, MIRIN, WHITE MISO, BABY BOK CHOY, TOASTED SESAME

NOODLE SOUPS

HOUSE RAMEN \$21

BONE BROTH, CHASHU PORK, WAKAME, SCALLION, SHOYU EGG*, KIZAMI NORI BAMBOO SHOOT, STRAW MUSHROOM

WOR WONTON* \$26

SHRIMP & PORK DUMPLINGS, BBQ PORK, SHRIMP, BABY BOK CHOY, ROASTED CHICKEN BONE BROTH

RICE

LOBSTER FRIED RICE* \$28

LOBSTER, KIMCHI, EGG, SCALLION, SAMBAL, ONIONS, GARLIC

STEAM RICE \$5







BY THE SLICE

MINIMUM OF 2 PER ORDER

CHEESE \$7

MR. WHITE \$8
GARLIC, MOZZARELLA & RICOTTA

PEPPERONI \$9

VEGGIE \$8

BELL PEPPER, MUSHROOMS, BLACK OLIVES & RED ONION

THE MEATS \$10

PEPPERONI, ITALIAN SAUSAGE & HAM

WHOLE PIE 22"

CHEESE \$29

MR. WHITE \$30
GARLIC, MOZZARELLA & RICOTTA

PEPPERONI \$33

VEGGIE \$33

BELL PEPPERS, MUSHROOMS, BLACK OLIVES & RED ONIONS

THE MEATS \$35

PEPPERONI, ITALIAN SAUSAGE & HAM

THE MEATS PIZZA & SIX DOMESTIC BEERS \$55

PEPPERONI, ITALIAN SAUSAGE & HAM

VEGGIE PIZZA & SIX DOMESTIC BEERS \$50

BELL PEPPER, MUSHROOM, BLACK OLIVES & RED ONION







LITER BOTTLES INCLUDES 2 MIXERS

TEQUILA

CASA AZUL ANEJO \$1,200
CASA AZUL REPOSADO \$400
DON JULIO 1942 \$435
PATRON SILVER \$150
CASAMIGOS BLANCO \$150
CASAMIGOS ANEJO \$175
CASAMIGOS REPOSADO \$400

SCOTCH/ WHISKY/ BOURBON

JACK DANIELS \$175
CROWN ROYAL \$225
JOHNNY WALKER BLACK \$150
JOHNNY WALKER BLUE \$775
CHIVAS REGAL \$175
THE MACALLAN SHERRY OAK
12 YEARS \$300
MAKER'S MARK \$255
BULLEIT RYE 95 \$150

VODKA

ABSOLUT \$150 GREY GOOSE \$250 TITO'S \$175

GIN

TANQUERAY \$125

CORDIALS / COGNAC

BAILEYS \$85 HENNESSY \$160 SAMBUCCA \$125

RUM

BACARDI \$125 SUPERIOR

CAPTAIN MORGAN \$175
PRIVATE STOCK



If you are concerned about food allergies, please alert us prior to ordering. For your convenience, a 20% gratuity and a \$7 service charge will be added to all orders. *Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food-borne illness, especially in cases of certain medical conditions



WHITE WINES

CHARDONNAY FAR NIENTE \$125

NAPA VALLEY, CALIFORNIA

CHARDONNAY FERRARI-CARANO \$65

SONOMA, CALIFORNIA

CHARDONNAY CHALK HILL \$45

RUSSIAN RIVER VALLEY

CHARDONNAY GRGICH HILLS \$25

RUTHERFORD, CALIFORNIA

PINOT GRIGIO SANTA MARGHERITA \$75

VENETO, ITALY

RIESLING DR. LOOSEN \$45

BERNKASTEL, GERMANY

MOSCATO JACOB'S CREEK \$45

AUSTRALIA

SAUVIGNON BLANC DUCKHORN \$70

SAINT HELENA, CALIFORNIA

SAUVIGNON BLANC CLOUDY BAY \$75

MARLBOROUGH, NEW ZEALAND

RED WINES

CABERNET SAUVIGNON FAR NIENTE \$250

NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON JUSTIN \$125

PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON CAYMUS \$550

NAPA VALLEY, CALIFORNIA

MERLOT FERRARI-CARANO \$45

SONOMA, CALIFORNIA

CABERNET SAUVIGNON JOEL GOTT \$45

ST. HELENA, CALIFORNIA

CABERNET SAUVIGNON JORDAN \$150

ALEXANDER VALLEY, CALIFORNIA

MERLOT NAPA VALLEY \$45

NAPA, CALIFORNIA

PINOT NOIR MEIOMI \$65

ACAMPO, CALIFORNIA

ZINFAHDEL ROMBAUER \$85

ST. HELENA, CALIFORNIA

HOUSE WINES BY THE GLASS

CABERNET
SAUVIGNON \$15
MERLOT \$15

CHARDONNAY \$15

SPARKLING WINES

MOET & CHANDON BRUT IMPERIAL \$150

NAPA VALLEY, CALIFORNIA

LOUIS ROEDERER CRISTAL \$900

ANDERSON VALLEY,

DOMAINE CHANDON BRUT \$65

CALIFORNIA

DOMAINE CHANDON 187 SPLIT \$15

CALIFORNIA

VEUVE CLICQUOT YELLOW LABEL BRUT \$180

FRANCE

DOM PERIGNON BRUT \$550

FRANCE

BEER

BUDWEISER \$7
COORS LIGHT \$8
MODELO \$10
BUD LIGHT \$8
CORONA LIGHT \$8
HEINEKEN \$10



SNACK PACK \$45

ASSORTED CHOCOLATES, ASSORTED NUTS, JELLYBEANS, KIND BARS

MACAROONS BOX \$25

ASSORTED MACAROON FLAVORS SERVED WITH CHOCOLATE SAUCE

BUBBLES & BERRIES \$55

MILK, DARK, AND WHITE CHOCOLATE STRAWBERRIES WITH CHAMPAGNE

CELEBRATION CAKE (PV)

CUSTOMIZE YOUR CAKE FOR ALL YOUR SPECIAL OCCASIONS; PLEASE INQUIRE WITHIN FOR DETAILS

MARKET FRUIT & BERRIES \$35

SELECTION OF SEASONAL FRUITS AND BERRIES WITH AGAVE YOGURT

CERVEZA & CHIPS \$70

BUCKET OF MEXICAN BEERS, ALONGSIDE HOUSE-MADE RED AND GREEN SALSA; SERVED WITH TORTILLA CHIPS AND LIMES ADD GUACAMOLE +\$10

SUB PATRON WITH MIXERS \$180

FROMAGE

SMALL (FIVE CHEESES) \$65

LARGE (SEVEN CHEESES) \$85

ASSORTED ARTISAN DOMESTIC AND IMPORTED CHEESES, ALONGSIDE DRY FRUITS, NUTS, CHUTNEY, CRACKERS

ADD A BOTTLE OF NAPA VALLEY CABERNET SAUVIGNON BLANC +\$45

CHARCUTERIE

SMALL

(THREE CHEESES & TWO MEATS) \$55

LARGE

(FIVE CHEESES & THREE MEATS) \$75

ASSORTED ARTISAN DOMESTIC AND IMPORTED CURED MEATS, CHEESE, AND ACCOUTREMENTS ADD A BOTTLE OF NAPA VALLEY CABERNET SAUVIGNON BLANC +\$45

THE MOVIE THEATER \$40

COMPLETE SET OF ASSORTED CANDY BARS AND POPCORN PERFECT FOR ANY MOVIE-STYLE SETTING

ASIAN TEA & FRUIT SET \$45

ASIAN-STYLE TEA SET, SERVED WITH WHOLE FRUIT AND TWO SMART WATERS



THE PALMS CONTINENTAL \$100

BLUEBERRY MUFFINS, BANANA MUFFINS, ASSORTED FRUIT CONES, AND FRUIT DANISHES. ACCOMPANIED BY FRUIT JAM WHIPPED HONEY BUTTER AND COFFEE

BJORK ROYAL OSCIETRA CAVIAR 30G MP UP TO 4 GUESTS SCOTCH 80 PRIME

SERVED WITH BRIOCHE TOAST, HARD-COOKED EGG WHITES & YOLKS, CHIVES, SHALLOTS AND CREAM FRAICHE

CHILLED SHELLFISH TOWER \$200 SERVES UP TO 4 GUESTS FROM SCOTCH 80 PRIME

MAINE LOBSTER, KING CRAB LEGS, JUMBO SHRIMP, OYSTERS, COCKTAIL SAUCE, MIGNONETTE, LEMON SLICES

FARMERS MARKET VEGGIE CRUDITÉ PLATTER \$70

LARGE VARIETY RAW CUT VEGETABLES SERVED WITH THE CHOICE OF TWO DIPS: AVOCADO HUMMUS AND ROASTED GARLIC HUMMUS OR BUTTERMILK RANCH AND HOUSE-MADE BLUE CHEESE



THE PUB \$200

THREE DOZEN CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE, THREE DOZEN BREADED CHICKEN TENDERS AND KETTLE CHIPS; SERVED WITH A COLLECTION OF ASSORTED SAUCES SUCH AS BBQ, BLUE CHEESE, AND RANCH DRESSING. SERVED WITH CELERY AND CARROT STICKS

ADD 12 DOMESTIC BEERS +100 ADD 12 IMPORTED BEERS +125

TACO BAR \$250

YOUR CHOICE OF TWO PROTEINS: CARNE ASADA, PORK CARNITAS, MARINATED CHICKEN OR ACHIOTE SHRIMP; SERVED WITH SPANISH RICE, REFRIED BEANS, SALSAS, CILANTRO ONIONS, SHREDDED CHEDDAR, SOUR CREAM, JALAPENOS, FLOUR TORTILLAS AND TORTILLA CHIPS

ADD 12 DOMESTIC BEERS FOR \$100 ADD 12 IMPORTED BEERS FOR \$125

DELI BOARD \$150

BUILD YOUR OWN DELI SLIDER FROM
ALL-NATURAL: SMOKED TURKEY, SMOKED
APPLEWOOD HONEY HAM, NATURAL ANGUS
PASTRAMI AND GENOA SALAMI. ALONGSIDE
SLICED: CHEDDAR, PROVOLONE, AND SWISS
CHEESE WITH SLICED TOMATOES, RED ONIONS,
PICKLES, DIJON MUSTARD, WHOLE GRAIN
MUSTARD AND 1000 ISLAND DRESSING; SERVED
WITH ASSORTED KETTLE CHIPS, HAWAIIAN
ROLLS AND WHEAT ROLLS

ADD 12 DOMESTIC BEERS FOR \$100 ADD 12 IMPORTED BEERS FOR \$125

SLIDER FLIGHTS \$125

CHOICE OF WAGYU BEEF, CHICKEN PARMESAN, OR BLACK BEAN VEGGIE KETTLE CHIPS, SERVED WITH AN ASSORTED COLLECTION OF CONDIMENTS AND HAWAIIAN ROLLS OR WHEAT ROLL

ADD 12 DOMESTIC BEERS FOR \$100 ADD 12 IMPORTED BEERS FOR \$125



PALMS CASINO RESORT

4321 W. FLAMINGO RD LAS VEGAS, NV 89103

866-752-2236 | PALMS.COM