

IN-ROOM DINING MENU



Aria
RESORT & CASINO

THIS IS HOW WE VEGAS™

SMART START

HOUSEMADE GRANOLA AND GREEK YOGURT PARFAIT

Toasted Coconut and Pumpkin Seed Granola with Farm Fresh Berries, Honey, Mint

ARIA FRUIT PLATE

Seasonal Selection of Sliced Fruit and Berries

SEASONAL BERRIES

Sun-Ripened Strawberry, Blueberry, Raspberry, and Blackberry with Mint

COLD PRESSED JUICE

WATERMELON, CARROT OR GREENS & APPLE

IMMUNITY SHOT

Lemon Juice, Ginger Root, Cayenne Pepper, Maca Powder

FROM THE BAKERY

PASTRY ASSORTMENT

(Choice of Five)
Croissant, Chocolate Croissant, Cherry Danish, Cinnamon Roll, Blueberry Muffin, Bran Muffin

CEREAL

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Frosted Flakes, Froot Loops, Cheerios, Corn Flakes, Special K, Raisin Bran or All-Bran

OVERNIGHT OATS

Tender Oats, Desert Honey, Toasted Almonds, Pumpkin Seeds, Dried Fruit, Goji Berries

STEEL-CUT IRISH OATMEAL

Brown Sugar, Blueberries, Raisins

FROM THE GRIDDLE

BELGIAN WAFFLE

Maple Syrup, Whipped Butter

BUTTERMILK PANCAKES

Maple Syrup, Whipped Butter
Add Strawberries, Banana, Blueberries or Mixed Berries

BREAKFAST SIDES

ROASTED PORK SAUSAGE LINKS

GRILLED BONE-IN HAM STEAK

SMOKED BACON

HEALTHY TURKEY BACON

CHILLED ASPARAGUS

Gribiche

SLICED CAMPARI TOMATO

Sea Salt, Olive Oil

ROASTED GARLIC FINGERLING POTATO

Sea Salt

AVOCADO

Sea Salt, Charred Lemon

MIXED BERRIES

Micro Mint

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish, reduces the risk of foodborne illness.*

EGGS

THREE EGG OMELET

ARIA Hash Browns and Toast

*Choose any three, additions
Add Avocado, Onions, Mushrooms,
Roasted Peppers, Spinach, American,
Cheddar, Swiss, Ham, Bacon, Sausage*

*STEAK AND EGGS

Prime Flat Iron Steak, Chimichurri,
Two Eggs Any Style, ARIA Hash Browns
and Toast

*EGGS BENEDICT

Two Poached Eggs, English Muffins,
Canadian Bacon, ARIA Hash Browns,
Hollandaise Sauce

BREAKFAST SPECIALTIES

*AMERICAN BREAKFAST

Two Eggs Any Style, Ham or Bacon
Breakfast Sausage, ARIA Hash Browns
*Choice of Toast or English Muffin,
Choice of Fresh Squeezed Orange or
Grapefruit Juice, Coffee, Tea, or Milk*

SMOKED ATLANTIC SALMON

Toasted Bagel, Cream Cheese,
Onions, Tomatoes, Capers

*BREAKFAST SANDWICH

Two Fried Eggs, Smoked Ham and Bacon,
Farmhouse Cheddar, Challah Bread,
ARIA Hash Browns

CONTINENTAL BREAKFAST

*Choice of Breakfast Pastries or Oatmeal
with Choice of Fresh Squeezed Orange or
Grapefruit Juice, Coffee, Decaf, Tea or Milk*

SANDWICHES AND BURGERS

Served with Choice of French Fries or Roasted Vegetable Orzo Salad.

CRISPY CHICKEN SANDWICH

Fried Chicken Tenders, Bacon, Lettuce,
Tomato, Choice of Cheese, Soft Roll

CALIFORNIA CLUB

Roasted Turkey, Bacon, Avocado, Lettuce,
Tomato, Country Bread

*CLASSIC CHEESEBURGER

Freshly Ground Beef Chuck, Organic
White Cheddar, Brioche Bun, Leaf Lettuce,
Red Onion, Tomatoes, Pickles

IMPOSSIBLE BURGER

Grilled Whole-Wheat Bun, Leaf Lettuce,
Red Onion, Tomatoes, Pickles

PIZZA, PASTA AND RICE

Gluten-Free Pasta Available

FOUR CHEESE PIZZA

Mozzarella, Provolone, Parmesan, Pecorino

PEPPERONI

Hand-cut Pepperoni, Tomato, Mozzarella

*Spinach, Roma Tomatoes, Olives, Sweet
Peppers, Red Onions, Jalapeños, Cremini
Mushrooms, Pineapples*

*Pepperoni, Italian Sausage, Smoked Ham,
Meatballs, Smoked Bacon*

*TONKOTSU RAMEN

Rich Pork Broth, Wavy Noodles, Poached
Egg, Sesame, Pork Belly, Scallion

SHRIMP FRIED RICE

Wok-Fried Jasmine Rice, Carrots, Peas,
Onions, Egg, Jumbo Shrimp

SPAGHETTI WITH MEATBALLS

Pomodoro Sauce, Beef Meatballs,
Parmesan, Garlic Bread [GF available]

PENNE CHICKEN ALFREDO

Parmesan Cream, Grilled Chicken Breast,
Garlic Bread [GF available]

GENERAL TSO'S CHICKEN

Crispy Chicken, Broccoli, Red Pepper,
Onions, Sweet & Spicy Sauce, Steamed Rice

CONGEE

House-made rice porridge, served with
scallion, cilantro, poached egg, crispy shallot,
chili oil
Grilled Chicken, Shrimp

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APPETIZERS

CHICKEN QUESADILLA
Flour Tortilla, Cheddar and Pepper Jack
Cheese, Sour Cream, Pico de Gallo,
Guacamole

FRIED CHICKEN TENDERS
With BBQ or Ranch Dressing,
Crunchy Vegetables

CRISPY CHICKEN WINGS
Plain or Buffalo, Ranch Dressing,
Crunchy Vegetables

*PETROSSIAN CAVIAR SERVICE

DAURENKI IMPERIAL CAVIAR

TRADITIONAL - Blini, Toast Points, Crème Fraîche, Sieved Egg, Red Onion, Chive
NOUVEAU - Gaufrette, Finger Lime, Charred Onion Petals, Citrus Cream

SOUPS AND SALADS

CHICKEN NOODLE SOUP
Tender Chicken, Hearty Vegetables,
Noodles

GRILLED CHICKEN CAESAR
Romaine, Parmesan Cheese, Garlic
Croutons, Classic Dressing.
*Substitute *Grilled Salmon*

SIMPLY MIXED GREENS
Garden Greens, Baby Kale, Tomato,
Cucumber, Brioche Croutons,
Choice of Dressing

CLASSIC COBB
Grilled Chicken, Avocado, Romaine,
Tomato, Bleu Cheese, Egg, Smoked Bacon,
Choice of Dressing

ENTRÉES

- *SEARED SALMON**
Sugar Snap Peas, Cauliflower Rice,
Tomato-Caper Relish

***PRIME FILET MIGNON**
Grilled Asparagus, Potato Gratin,
Peppercorn Glace

**ORGANIC FREE-RANGE
CHICKEN BREAST**
Glazed Carrots, Ricotta Dumplings,
Roasted Chicken Jus

***NY STRIP**
Herb Truffle Butter, Roasted Fingerling
Potato, Caramelized Pearl Onions,
Sautéed Spinach

GRILLED LOBSTER TAIL
Drawn Butter, Grilled Lemon, Boiled Potato,
Buttered Corn

- SIDES**

CRISPY FRENCH FRIES

GRILLED ASPARAGUS
Charred Lemon

BUTTERY WHIPPED POTATO

SAUTÉED SPINACH
Minced Garlic

ROASTED MUSHROOM MEDLEY
Thyme

MACARONI & CHEESE

**ROASTED GARLIC
FINGERLING POTATO**
Sea Salt

TO ORDER, DIAL 78500

State tax and \$10 per delivery operation charge will be added. Gratuity is not included.

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DESSERTS

NEW YORK CHEESECAKE

Graham Cracker Crust, Berry Compote

CHOCOLATE CAKE

Chocolate and Hazelnut Cake with Dark Chocolate Mousse,
White and Dark Chocolate Cream

PINT OF ICE CREAM

Choice of Super Chunk Fudge, Strawberry Cheesecake, or Vanilla Bean

SNACKS

Serves up to five people. Full Hospitality menu available upon request.

KETTLE CHIPS, POPCORN, OR PRETZELS

ROASTED PEANUTS OR FANCY MIXED NUTS

HOUSEMADE POTATO CHIPS

Bleu Cheese Dip

WARM TORTILLA CHIPS

With Guacamole and Pico de Gallo

BEVERAGES

COFFEE

Small (12 oz.)

Large

ESPRESSO-BASED DRINKS

Café Latte, Café Mocha,
Cappuccino, Espresso

Single Serving

“T” ORGANIC WHOLE-LEAF PYRAMID SILK TEA BAGS

English Breakfast, Lavender Earl Grey,
Long Life Green, Chamomile Blossoms
or Peppermint

Two Tea Bags

MILK

Whole, 2%, Skim Or Chocolate

Small (12 oz.)

ICED TEA OR LEMONADE

Small (12 oz.)

Large

BOTTLED WATER

Fiji Or San Pellegrino

Small

Large

SOFT DRINKS

SODA

Coca-Cola, Diet Coke,
Ginger Ale, Sprite, Dr. Pepper,
Soda or Tonic

RED BULL OR RED BULL SUGARFREE

FRESH JUICE

Freshly Squeezed Orange, Grapefruit,
Cranberry, Tomato, V8, Apple, Pineapple

Small (12 oz.)

Large

ON THE ROCKS COCKTAILS

Old Fashioned

Cosmopolitan

Margarita

Mai Thai

Aviation

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BEER

DOMESTIC BOTTLE | BUCKET OF FIVE

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

CRAFT BEER | BUCKET OF FIVE

Big Dog’s Las Vegas Lager, North Coast Scrimshaw Pilsner, Alaskan Amber Ale, Green Flash Tropical DNA Hazy IPA, Goose Island IPA, Lovelady Paleo Porter

IMPORTED BEER | BUCKET OF FIVE

Amstel Light, Corona, Heineken, Stella, Sapporo

BOTTLED SPIRITS

All bottled spirits include two mixers (choice of 1/2 liter of orange juice, cranberry, pineapple, or grapefruit, four pack of coke, diet coke, sprite, club soda, ginger ale or tonic water), garnish.

VODKA

Tito’s
Absolut
Ketel One
Grey Goose

GIN

Beefeater
Bombay Sapphire
Tanqueray
Hendrick’s

TEQUILA

Herradura Silver
Patrón Silver
Don Julio 1942
Clase Azul Reposado
Casamigos Añejo

RUM

Bacardi Superior
Malibu
Captain Morgan

WHISKEY

Jack Daniel’s
Maker’s Mark
Woodford Reserve
Buffalo Trace
Crown Royal

BLENDED SCOTCH

Dewar’s White Label
Chivas Regal
Johnnie Walker Black
Johnnie Walker Blue

SINGLE MALT SCOTCH

The Macallan, 12 Year
Lagavulin, 16 Year
The Glenlivet, 12 Year

COGNAC

Hennessy X.O.

WINE

CHAMPAGNE & SPARKLING

Domaine St. Michelle,
Brut NV,
Columbia Valley, WA

Prosecco, La Marca,
Veneto, Italy

Moscato d’Asti,
La Spinetta,
Piedmont, Italy

Mumm Napa,
Brut Rose NV,
Napa Valley, CA

Schramsberg, Blanc
de Blancs, Brut NV,
Napa Valley, CA

Veuve Clicquot,
Yellow Label, Brut NV,
France

Ruinart, Brut Rose NV,
France

Moet & Chandon,
Dom Perignon, Brut,
France

WHITE & ROSE

Riesling, Dr. Loosen,
Germany

Pinot Grigio,
Esperto, Italy

Sauvignon Blanc,
Kim Crawford,
New Zealand

Chardonnay, Chalk Hill,
Sonoma, CA

Chardonnay, Patz & Hall,
Russian River, CA

Chardonnay,
Cakebread Cellars,
Napa Valley, CA

Rose, Chateau d’Esclans,
Whispering Angel,
Provence, France

RED

Pinot Noir, Cherry Pie,
3 Vineyards, CA

Pinot Noir,
Domaine Drouhin,
Willamette Valley, OR

Pinot Noir, Flowers,
Sonoma, CA

Malbec, Susana Balbo,
Mendoza, Argentina

Merlot, Ferrari-Carano,
Sonoma, CA

Shiraz, Layer Cake,
Barossa, Australia

Red Blend, The Prisoner,
Napa Valley, CA

Cabernet Sauvignon,
Louis Martini,
Sonoma, CA

Cabernet Sauvignon,
Pine Ridge,
Napa Valley, CA

Cabernet
Sauvignon, Faust,
Napa Valley, CA

Cabernet Sauvignon,
Silver Oak,
Alexander Valley, CA