

# IN-ROOM DINING

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Caesars Palace takes great pride and pleasure in offering you the finest quality food and service for your In-Room Dining experience.



**CAESARS**  
**PALACE**  
LAS VEGAS

# MORNING SPIRITS AND "HANGOVER" CURE

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<b>BLOODY MARY</b>	18	Absolut vodka, Caesars signature mix of juice, spices and fresh lime juice
<b>SEA BREEZE</b>	18	Stolichnaya vodka and grapefruit and cranberry juice
<b>GRAND MIMOSA</b>	20	Sparkling wine, Grand Marnier and orange juice
<b>BELLINI</b>	20	Champagne and white peach purée
<b>THE "HANGOVER" CURE</b>	20	A delicious blend of Belvedere vodka, Campari and bitters topped with premium Champagne. The cure for whatever ails you!

# BEVERAGES

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<b>COFFEE, DECAF, TEA OR HOT CHOCOLATE</b>	17 10	Six cup carafe Three cup carafe
<b>ESPRESSO, CAPPUCCINO OR CAFFÈ LATTE</b>	8 10	Single Double
<b>WHOLE, 2%, FAT FREE, SOY OR CHOCOLATE MILK</b>	7	Glass
<b>FRESHLY SQUEEZED JUICE</b>		Orange, watermelon, carrot or grapefruit
Glass	11	
Half liter	18	
Liter	33	
<b>JUICE</b>		Cranberry, apple, prune, grape, pineapple, tomato or grapefruit
Glass	11	
Half liter	18	
Liter	33	
<b>BOTTLED SOFT DRINKS</b>	7	Pepsi, Diet Pepsi, Sierra Mist or other assorted flavors
<b>BOTTLED ICED TEA</b>	8	Unsweetened or sweetened
<b>BOTTLED WATERS</b>		Fiji, San Pellegrino or Perrier
Premium, small	8	Other popular premium brands and fine sparkling waters also available
Premium, large	12	
<b>RESQWATER</b>	8	Proactive recovery
<b>ENERGY DRINKS</b>	10	Regular and Sugarfree Red Bull or Regular and Sugarfree Rockstar
<b>SMOOTHIES</b>	14	Mixed berry or strawberry banana

A \$10 dining charge, 18% gratuity and state tax will be added to your check.

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# LIGHTER FARE

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<b>CONTINENTAL BREAKFAST</b>	28	Choice of juice, choice of three pastries or muffins and choice of coffee, decaffeinated coffee, tea or milk
<b>RUBY RED GRAPE FRUIT</b>	11	Segments of whole grapefruit
<b>SEASONAL BERRIES AND CREAM</b>	19	Fresh seasonal berries with whipped cream
<b>SEASONAL FRUIT</b>	23	With vanilla bean yogurt
<b>YOGURT</b>	14	Choice of plain, French vanilla, strawberry or raspberry
<b>TOASTED BAGEL</b>	7	Plain, blueberry, garden, poppy seed, everything, sesame seed or whole wheat
<b>TOAST</b>	7	White, wheat, sourdough, marble rye, multigrain or English muffin
<b>CROISSANTS</b> (Choice of 2)	12	Butter or almond
<b>MUFFINS</b> (Choice of 2)	12	Blueberry, banana nut, bran or sugar free
<b>CEREALS</b>	8	Cheerios, Corn Flakes, Frosted Flakes, Fruit Loops, low fat granola, Raisin Bran or Rice Krispies (with your choice of milk) <i>Add berries or banana 5</i>
<b>IRISH STEEL CUT OATMEAL</b>	9	Brown sugar and raisins <i>Add berries or banana 5</i>

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# MORNING SPECIALTIES

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<b>AMERICAN BREAKFAST</b>	33	Two eggs prepared how you like them, hash browns or breakfast potatoes and your choice of breakfast meat and toast, with coffee, decaffeinated coffee, tea or milk and choice of juice
<b>SMOKED SALMON PLATE</b>	31	Smoked salmon, hard boiled egg, red onions, capers and cream cheese, with choice of toasted bagel
<b>TWO EGG BREAKFAST</b>	28	Cooked to your preference, hash browns or breakfast potatoes, your choice of breakfast meat and toast
<b>THREE EGG OMELETTE</b> (Choice of 3 toppings)	29	Toppings: Ham, bacon, pork sausage, jalapeños, turkey sausage, mushrooms, tomatoes, spinach, onions, bell peppers and your choice of cheese, with hash browns or breakfast potatoes <i>Additional toppings 3</i>
<b>BREAKFAST WRAP</b>	28	Two scrambled eggs, refried beans, potatoes, pico de gallo, Cheddar cheese and your choice of breakfast meat, flour or whole wheat tortilla with ranchero sauce
<b>EGGS BENEDICT</b>	27	English muffin, Canadian bacon, poached eggs with Hollandaise sauce, with choice of hash browns or breakfast potatoes
<b>HUEVOS RANCHEROS</b>	27	Cooked to your preference over corn tortilla chips, pinto beans, salsa ranchero and queso blanco
<b>*STEAK &amp; EGGS</b>	38	7 oz. New York strip, two eggs cooked to your preference with hash browns or breakfast potatoes and choice of toast
<b>BUTTERMILK PANCAKES</b> (Choice of 1 topping)	20	Tall stack with Vermont maple syrup Toppings: Banana, blueberry, pecan or chocolate chips <i>Additional toppings 3</i>
<b>BELGIAN WAFFLES</b>	19	Classic waffles with Vermont maple syrup <i>Add berries and whipped cream 6</i>
<b>GRANOLA CRUSTED FRENCH TOAST</b>	23	Buttery brioche crusted in sweet oat blend and spices <i>Add berries and whipped cream 6</i>
<b>SIDE OF BREAKFAST MEATS</b>	10	Black Forest ham, smoked bacon, Canadian bacon, turkey bacon, pork sausage or corned beef hash

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# APPETIZERS

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<b>1/2 DOZEN SHRIMP COCKTAIL</b>	33	Jumbo shrimp served with classic cocktail sauce and lemon
<b>NACHOS</b>	19	Crispy corn tortilla chips, smothered in Cheddar and Jack cheeses, ground beef, tomatoes, olives, jalapeños, served with guacamole, pico de gallo and sour cream
<b>CHICKEN QUESADILLA</b>	20	Fire roasted chicken, pico de gallo, sour cream and guacamole
<b>FRIED CHICKEN WINGS</b> Dozen 2 Dozen	18 31	Tossed in your choice of hot, mild, barbeque sauce or spicy Asian sauce
<b>BUTTERMILK CHICKEN TENDERS</b> Full (4) Double (8)	18 31	Hand breaded chicken strips with ranch dressing or honey mustard

# SOUP & SALAD

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<b>CLASSIC FRENCH ONION SOUP</b>	15	Caramelized sweet onion with beef broth, topped with melted Gruyère cheese
<b>HOME STYLE CHICKEN NOODLE SOUP</b>	15	Shredded chicken with egg noodles and rich chicken broth
<b>GARDEN GREENS SALAD</b>	15	Market fresh greens, assorted shaved seasonal vegetables and choice of dressing <i>Add marinated grilled chicken breast or 4 grilled jumbo shrimp 11</i>
<b>CAESAR SALAD</b>	18	Baby romaine heart lettuce, herbed crouton and aged Parmigiano-Reggiano cheese <i>Add marinated grilled chicken breast or 4 grilled jumbo shrimp 11</i>
<b>ASIAN CHICKEN SALAD</b>	20	Crispy chicken, Napa cabbage, Asian vegetable, crispy noodles and sesame ginger dressing
<b>CAPRESE SALAD</b>	21	Burrata Mozzarella cheese, heirloom tomato wedge, basil, extra virgin olive oil and balsamic reduction

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# SPECIALTY WRAPS AND SANDWICHES

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Served with choice of kettle chips, coleslaw or potato salad  
Substitute with French fries 4

<b>TURKEY CLUB SANDWICH OR WRAP</b>	23	Roasted turkey with bacon, iceberg lettuce, tomato, avocado and mayonnaise on your choice of toasted bread or garlic herb wrap
<b>TUNA SALAD SANDWICH</b>	22	Tuna salad, bibb lettuce, tomato and shaved red onion on your choice of bread
<b>GRILLED CHEESE SANDWICH</b>	16	Your choice of bread with Cheddar, Provolone and Gouda cheeses
<b>PRIME RIB STEAK SANDWICH</b>	27	Thin sliced prime rib, grilled onions, mushrooms and Provolone cheese on a fresh baked hoagie roll with au jus
<b>THE BURGER</b>	23	Grilled Black Angus beef, lettuce, tomato and pickle on a grilled brioche bun Add American cheese, Cheddar cheese, Swiss cheese, Provolone cheese, Blue cheese or bacon 3

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# PASTA

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<b>FETTUCCINE ALFREDO</b>	26	Fettuccine in creamy Alfredo sauce with aged Parmigiano-Reggiano cheese Add marinated grilled chicken breast or 4 grilled jumbo shrimp 11
<b>SPAGHETTI &amp; MEATBALLS</b>	31	Spaghetti pasta, meatballs, tomato sauce, aged Parmigiano-Reggiano cheese and basil

# MAIN COURSE

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<b>ROASTED SALMON</b>	38	Oven roasted salmon, seasonal vegetables and warm potato salad with lemon butter sauce
<b>PAN SEARED CHICKEN BREAST</b>	33	Chicken breast, seasonal vegetable and roasted fingerling potato with chicken jus
<b>PAN SEARED FILET MIGNON</b>	48	8 oz. beef tenderloin with herb butter, green peppercorn sauce and your choice of two sides
<b>GRILLED NY STRIP</b>	46	14 oz. grilled NY strip with port butter, burgundy sauce and your choice of two sides
<b>GRILLED RIB EYE</b>	52	16 oz. grilled rib eye with port butter, horseradish jus and your choice of two sides

# SIDES 11

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**MASHED POTATOES**

**LOADED BAKED POTATO**

**STEAK FRIES**

**FRENCH FRIES**

**CREAMED OR SAUTÉED SPINACH**

**GRILLED JUMBO ASPARAGUS**

**STEAMED BROCCOLI**

**SAUTÉED MUSHROOMS**

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# DI FARA PIZZA

## Best neighborhood pizzas, hold the uppercrust

Since opening the original Di Fara Pizza in 1964, Domenico DeMarco has spent years crafting the perfect pizza. The restaurant has earned itself a legion of followers, along with a long list of awards and accolades. Often called the “Best Pizza in New York,” the recipe has remained unchanged over the years. Each pie features the finest and freshest ingredients, including two types of Mozzarella, Grana Padano Parmesan, San Marzano tomatoes and water flown in from the Catskill Mountains in New York. The new Di Fara Pizza at Caesars Palace is the only place outside of New York to try the legendary pizza that critics and food publications have been raving about for years.

“THE BEST OF THE BEST.” - ANTHONY BOURDAIN

“THIS IS ARTISANAL PIZZA, MADE SLOWLY AND CAREFULLY WITH SUPERB INGREDIENTS.” - HUFFINGTON POST, 2010



Domenico DeMarco hand-grinds three cheeses for the slices at DiFara's.

By GERSH KUNTZMAN

**W**HATEVER happened to real pizza? Designer parlors are popping up everywhere, from Mario Batali's Otto Leontica Pizzeria in the Village, to Apizza on the Lower East Side, to the near Union Square.

Sometimes you just want an old-fashioned slice. Everyone knows the tried-and-true favorites, like Lombardi's on Houston Street, John's on Bleecker Street, and the one under the Brooklyn Bridge.

But what about the city's pizza? Here are the places we still rules, ranked in order of greatness: 1. DiFara's (3424 Ave. L, NYC) (718) 258-1367.

It's anything but picturesque, but DiFara's is a hole-in-the-wall pizza in the city. As he has spent years, Domenico DeMarco grinding three types of cheese for his astounding slices.

DeMarco still uses authentic ingredients — three parts of

to one part of the less-expensive, full-cream cow's milk variety. He also tops off the pizza with a healthy dusting of grated grana padano, a sharp cow's milk cheese. And his sauce is handmade — right down to the herbs he plucks from the plants growing on the windowsill.

**Fun Fact:** That's a much-younger DeMarco in the black-and-white photo behind the counter.

2. Louie and Ernie's (1300 Crosby Ave., at Waterbury Avenue, The Bronx) (718) 258-1367.



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## 18" PIZZA

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<b>PEPPERONI HOUSE SPECIAL</b>	33	Sliced pepperoni, cheese blend, tomato sauce and basil
<b>NEW YORK CHEESE</b>	32	Mozzarella and Parmigiano-Reggiano cheeses, tomato sauce and basil
<b>MUSHROOM</b>	33	Sliced mushroom, garlic and cheese blend
<b>MEAT LOVER</b>	33	Sliced pepperoni, ham, meatball, sausage, cheese blend, tomato sauce and basil
<b>GARLIC KNOTS</b>	16	1 dozen with marinara sauce

## ADD ON TO ANY PIZZA ORDER

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<b>1 DOZEN CHICKEN WINGS OR FOUR CHICKEN TENDERS</b>	14
<b>12 OZ. SOFT DRINK</b>	4
<b>12 OZ. MGD, MILLER LITE, COORS OR COORS LIGHT</b>	5



**DiFARA PIZZA**  
BROOKLYN • LAS VEGAS

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# BEIJING NOODLE NO. 9

## SOUP

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SEAFOOD HOT AND SOUR 15

## CONGEE

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PLAIN, FISH FILLET OR CENTURY EGG & SHREDDED PORK 18

## STEAMED BUNS AND DUMPLINGS

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STEAMED BBQ PORK BUNS, SHRIMP DUMPLINGS OR PORK & SHRIMP DUMPLINGS 15

## BBQ

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ROASTED CHINESE DUCK, BBQ PORK OR ROASTED PORK BELLY WITH RICE 28

## SOUP NOODLE

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SEAFOOD WONTON AND CHOY SUM WITH EGG NOODLES 28

BBQ PORK AND CHOY SUM WITH EGG NOODLE 25

## SAUCE NOODLE

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SICHUAN DAN DAN MEIN WITH SPRING ONIONS 20

## WOK NOODLE

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BEEF CHOW FUN 25

SEAFOOD CHOW MEIN IN ABALONE SAUCE 30

## RICE

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SHRIMP AND EGG FRIED RICE 23

YANG ZHOU-STYLE WITH SHRIMP, PORK, EGG AND PEAS 25

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# BEIJING NOODLE NO. 9

## PORK

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PORK RIBS WITH SWEET VINEGAR SAUCE 32

## SEAFOOD

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SALT AND PEPPER SHRIMPS 28

DEEP-FRIED SEA BASS WITH SWEET AND SPICY SAUCE 40

## BEEF

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BEEF WITH ASPARAGUS AND BLACK PEPPER SAUCE 30

## CHICKEN

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CRISPY CHICKEN IN SICHUAN GARLIC SAUCE 28

## VEGETABLES

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BRAISED TOFU, ASPARAGUS AND CLOUD EAR MUSHROOMS 25

STIR-FRIED STRING BEANS WITH BRAISED EGGPLANTS 22

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# DESSERT

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<b>NEW YORK STYLE CHEESECAKE</b>	14	Cheesecake topped with berry compote and whipped cream
<b>CHOCOLATE TORTE</b>	15	Chocolate torte with raspberry and vanilla sauce
<b>MILKSHAKES</b>	13	Malted caramel, Oreo cookie, vanilla, strawberry or chocolate banana
<b>JUMBO COOKIES</b> (Choice of 3)	15	Chocolate chip, oatmeal, peanut butter, sugar or macadamia nut
<b>ICE CREAM AND SORBET</b>	15	Ice cream: Vanilla, chocolate, strawberry or pistachio Sorbet: Lemon, mixed berries, passion fruit mango or coconut

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# SPIRITS

PRICED PER BOTTLE

## VODKA

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SKYY	65	STOLICHNAYA	85
ABSOLUT	85	GREY GOOSE	125
ABSOLUT FLAVORS	95	KETEL ONE	115
BELVEDERE	125	TITO'S	90
BELVEDERE FLAVORS	125		

## GIN

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BEEFEATER	85	BOMBAY	85
TANQUERAY	85	BOMBAY SAPPHIRE	115
TANQUERAY NO. TEN	115	HENDRICK'S	125

## SCOTCH

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JOHNNIE WALKER RED	90	THE GLENLIVET 12 YR	105
JOHNNIE WALKER BLACK	100	GLENFIDDICH 12 YR	105
JOHNNIE WALKER BLUE	660	GLENMORANGIE 10 YR	170
CHIVAS REGAL	100	THE MACALLAN 18 YR	600
CHIVAS ROYAL SALUTE	510	DEWAR'S	75

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# SPIRITS

PRICED PER BOTTLE

## RUM

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BACARDI SUPERIOR	65	CAPTAIN MORGAN	65
BACARDI 151	85	MALIBU	65
CRUZAN	65		

## TEQUILA

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JOSE CUERVO GOLD	85	SAUZA TRÉS GENERACIONES	125
CAZADORES REPOSADO	90	SAUZA HORNITOS	90
DON JULIO	125	PATRÓN SILVER	125
HERRADURA	85	PATRÓN AÑEJO	165
		PATRÓN REPOSADO	200

# SPIRITS

PRICED PER BOTTLE

## WHISKEY/BOURBON

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SEAGRAM'S VO	65	SEAGRAM'S 7	65
WILD TURKEY	85	JACK DANIEL'S	75
MAKER'S MARK	85	CROWN ROYAL	85
JAMESON	95	KNOB CREEK	90
WOODFORD RESERVE	105	FIREBALL	80
		CROWN ROYAL RESERVE	145

## CORDIALS/LIQUEURS

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BAILEYS IRISH CREAM	85	FRANGELICO	85
DISARONNO	85	KAHLÚA	85
HPNOTIQ	85	JÄGERMEISTER	100
SOUTHERN COMFORT	100	CHAMBORD	105
GRAND MARNIER	125	PATRÓN INCENDIO	125

# BEERS

## DOMESTIC BEERS

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MILLER GENUINE DRAFT	8	COORS ORIGINAL	8
MILLER LITE	8	COORS LIGHT	8
BLUE MOON	9	SAMUEL ADAMS	9

## IMPORT BEERS

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CORONA EXTRA	9	HEINEKEN LIGHT	9
CORONA LIGHT	9	NEWCASTLE	9
STELLA ARTOIS	9	PERONI	9
HEINEKEN	9		



# CELLAR COLLECTIONS

## WINES BY THE GLASS

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Please ask about our daily wine by the glass offerings

### CHAMPAGNE

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BIN NO.

1007	DOM PÉRIGNON, BRUT	460
1005	LOUIS ROEDERER "CRISTAL," BRUT	800
1009	MOËT & CHANDON "IMPÉRIAL," BRUT	134
1024	NICOLAS FEUILLATTE, PREMIER CRU, BRUT	135
1012	PERRIER-JOUËT BELLE EPOQUE CHAMPAGNE, BRUT	374
6806	VEUVE CLICQUOT ROSÉ, BRUT	182
1018	VEUVE CLICQUOT "YELLOW LABEL," BRUT	125

### AMERICAN AND IMPORTED SPARKLING WINE

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BIN NO.

1050	ASTI, MARTINI & ROSSI, ITALY	46
56	CAESARS PALACE SELECTION SPARKLING WINE	37
1113	DOMAINE CHANDON, BLANC DE NOIRS, CALIFORNIA	74
1069	KORBEL, BRUT, CALIFORNIA	46
1051	ROTARI, "ARTE IT ALIANA," BRUT, ITALY	48
3152	SARACCO, MOSCATO D'ASTI, ITALY (SWEET)	51

# CELLAR COLLECTIONS

## AMERICAN WHITE WINE

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BIN NO.

2015	CHARDONNAY, CLOS DU BOIS "CALCAIRE," ALEXANDER VALLEY	57
2019	CHARDONNAY, FAR NIENTE, NAPA VALLEY	135
2020	CHARDONNAY, FERRARI-CARANO, ALEXANDER VALLEY	80
2023	CHARDONNAY, GRGICH HILLS, NAPA VALLEY	104
4173	CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER	90
2076	SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY	74
2080	SAUVIGNON BLANC, FERRARI-CARANO "FUMÉ BLANC," SONOMA COUNTY	57

## IMPORTED WHITE WINE

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BIN NO.

2001	SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	63
3156	PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY	67
3453	POUILLY-FUISSÉ, JOSEPH DROUHIN, BURGUNDY, FRANCE	82
3002	CHABLIS, JOSEPH DROUHIN, VAUDON, PREMIER CRU	92

## BLUSH WINE

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BIN NO.

2119	WHITE ZINFANDEL, SUTTER HOME, CALIFORNIA	34
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# CELLAR COLLECTIONS

## AMERICAN RED WINE

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BIN NO.

4001	CABERNET SAUVIGNON, BEAULIEU VINEYARD, NAPA VALLEY	64
8509	CABERNET SAUVIGNON, FAUST, NAPA VALLEY	160
4030	CABERNET SAUVIGNON, GROTH, NAPA VALLEY	159
4362	CABERNET SAUVIGNON, QUINTESSA, NAPA VALLEY	315
4047	CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY	75
4052	CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY	173
461	MERLOT, FRANCISCAN, NAPA VALLEY	66
4111	MERLOT, GEYSER PEAK, ALEXANDER VALLEY	54
3621	MERLOT, RUTHERFORD HILL, NAPA VALLEY	70
4150	PINOT NOIR, ACACIA, CARNEROS	85
4153	PINOT NOIR, CAMBRIA "JULIA'S VINEYARD," SANTA MARIA VALLEY	62
4234	ZINFANDEL, JOEL GOTT, CALIFORNIA	53
4237	ZINFANDEL, RAVENSWOOD, RUSSIAN RIVER VALLEY	44

## IMPORTED RED WINE

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BIN NO.

5075	BEAUJOLAIS-VILLAGES, LOUIS JADOT, BEAUJOLAIS, FRANCE	40
5141	BRUNELLO DI MONTALCINO, CASTELLO BANFI, ITALY	180
5080	CHÂTEAUNEUF-DU-PAPE, CHÂTEAU DE LA GARDINE, RHÔNE, FRANCE	125
9093	CHIANTI CLASSICO, RISERVA DUCALE, GOLD LABEL, RUFFINO, ITALY	99
5155	TOSCANA ROSSO, SANGIOVESE, TOSCANA ROSSO, VILLA ANTINORI	62

For your convenience, you may place your breakfast order prior to retiring by calling the In-Room Dining Operator. Should you desire items not listed on our menu, we will make every effort to fulfill your request. As a CodeGreen initiative, water is always available upon request.

Thank you for choosing Caesars Palace as your Las Vegas destination. For your in-room convenience, please access our hotel directory on your television to access helpful information regarding guest services, dining, entertainment and facilities. Please enjoy your stay.

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Must be 21 or older to gamble. Know When To Stop Before You Start.®

Gambling Problem? Call 1-800-522-4700. ©2016, Caesars License Company, LLC.

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