

PALACE STATION®

ROOM SERVICE MENU

6am-11pm | Ext 2467

BREAKFAST SELECTIONS

BUTTERMILK PANCAKES 14

Whipped butter, warm maple syrup
Add fresh berries 5

FRENCH TOAST 15

Brown sugar, egg custard,
cinnamon, orange zest, vanilla

BELGIAN WAFFLE 14

Whipped butter, warm maple syrup
Add fresh berries 5

AMERICAN BREAKFAST* 15

Two eggs any style, choice of
bacon, sausage links or patties,
hash browns, choice of toast
or biscuit

STEAK & EGGS* 23

New York steak, two eggs any
style, hash browns, choice of toast
or biscuit

FRESH FRUIT PLATE GF 14

Seasonal melons, berries, banana,
Greek yogurt

STEEL-CUT OATMEAL 9

Walnuts, raisins, brown sugar

BYO OMELET 16

Choose two: bacon, sausage,
ham, spinach, onions, tomatoes,
mushrooms, jalapeños, olives,
peppers, cheddar, Swiss, jack,
hash browns, choice of toast
or biscuit

Each additional item 1.99

Substitute egg whites at no charge

HAM STEAK & EGGS* 18

Grilled bone-in ham steak,
two eggs any style, hash browns,
choice of toast or biscuit

CLASSIC CONTINENTAL

A basket of warm pastries served
with sweet butter and fruit
preserves, glass of fruit juice,
freshly brewed coffee,
decaffeinated coffee or
Harney & Sons premium hot tea
Small pot 17 Large pot 19

TRADITIONAL AMERICAN BREAKFAST*

Two eggs any style with hash
browns, choice of bacon or
sausage links, choice of toast,
all served with sweet butter and
fruit preserves, glass of fruit
juice, freshly brewed coffee,
decaffeinated coffee or
Harney & Sons premium hot tea
Small pot 22 Large pot 24

BREAKFAST DRINKS

HOUSE BLOODY MARY 15

Tito's Handmade vodka, house
bloody mary mix, lime, olives

CLASSIC MIMOSA 15

Your choice of orange, grapefruit
or pineapple juice

J GURSEY ESPRESSO, CAPPUCCINO OR LÄTTE

Single 7 | Double 9

REGULAR OR DECAFFEINATED COFFEE

Small Pot 9 | Large Pot 14

HOT TEA 9

Harney & Sons classic and
herbal selections

FRESHLY BREWED ICED TEA 8

WATER

Small 7 | Large 10

FRUIT JUICE 5

Apple, cranberry or grapefruit

FRESH-PRESSED ORANGE JUICE 9

SODA 7

Pepsi, Diet Pepsi or Starry

RED BULL 9

Energy Drink or Sugarfree

BREAKFAST SIDES

HASH BROWNS 7

BACON 8

ONE EGG* 6

SAUSAGE LINKS OR PATTIES 8

FRESH FRUIT CUP 8

TOAST WITH BUTTER & JAM 7

SHORT STACK BUTTERMILK PANCAKES 10

 HEALTHY CHOICE  GLUTEN-FREE

Prices subject to \$3 service charge, 19% gratuity & state sales tax

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

LET'S BE FRIENDS!



2411 West Sahara Avenue • Las Vegas, NV 89102 • (800) 634-3101 • (702) 367-2411 • www.sclv.com

PALACE STATION®

ROOM SERVICE MENU

6am-11pm | Ext 2467

STARTERS

CHICKEN TENDERS OR WINGS 16

Plain or Buffalo mild, medium or hot, carrots, celery, comeback sauce, blue cheese or ranch

COBB SALAD 17

Romaine, iceberg, grilled chicken, hard-boiled egg, bacon, tomato, avocado, blue cheese, chives, white French dressing

SANDWICHES & BURGERS

DOUBLE CHEESEBURGER* 17

Two all-beef patties, American cheese, lettuce, tomato, red onion, Station's signature sauce, french fries
Sub turkey patty 4

BBQ BURGER* 19

Two all-beef patties, bacon, cheddar, bbq sauce, french fries
Sub turkey patty 4

VEGAS CHEESESTEAK 19

Shaved beef, caramelized onions, green peppers, cheese sauce, mozzarella, french fries

CAESAR 13

Romaine, parmesan, croutons
Add: chicken 8, salmon* 12 or shrimp 10

CHICKEN NOODLE SOUP OR TOMATO VELVET SOUP 9

ROASTED TURKEY CLUB 17

Roasted turkey, applewood-smoked bacon, lettuce, tomato, five-point spread, french fries

PANINI GRILLED CHEESE 15

Garlic butter, parmesan, cheddar, Swiss, jack cheese blend, artisan sourdough, tomato velvet soup

CLASSIC REUBEN 16

Marbled rye, corned beef, Swiss, sauerkraut, Thousand Island

ENTRÉES

CHICKEN PARMESAN 20

Marinara, mozzarella, parmesan, spaghetti, garlic toast

GRILLED SALMON* GF 22

Charred Brussels sprouts, sweet potato purée

NEW YORK STEAK* GF 27

New York steak, garlic-herb fries, tarragon aioli, pickled onions
Add grilled shrimp 10

BEER

AMERICAN LAGERS 8

Bud Light, Budweiser, Michelob Ultra Zero (NA)

IMPORT STYLES / CRAFT

Michelob Ultra, Corona Extra, Golden Road Belgian White, Modelo Especial, Stella Artois 9

Elysian Space Dust IPA 11

BUCKET OF BEER (5)

AMERICAN LAGERS 40

IMPORT STYLES / CRAFT 45

WINES

BUBBLES

	GLASS	BOTTLE
Prosecco, La Marca	15	60
Sparkling, Domaine Chandon		70
Champagne, Veuve Clicquot Yellow Label		125

WHITE

Sauvignon Blanc, Kendall-Jackson	12	48
Pinot Gris, J Vineyards	12	36
Chardonnay, Edna Valley	15	60

RED

Pinot Noir, Hahn	13	52
Cabernet Sauvignon, Columbia	17	68

SPIRITS

Served with appropriate glassware and ice. Mixers sold separately

VODKA

Absolut	75
Grey Goose	125

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Tanqueray	75
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BOURBON/WHISKEY

Jack Daniel's	75
Crown Royal	75
Jameson Irish	75

RUM

Bacardí Light	75
Captain Morgan Spiced	75
Malibu	75

TEQUILA

Patrón Silver	125
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COGNAC, CORDIAL & LIQUEUR

Hennessy	100
Baileys Irish Cream	75
Kahlúa	75

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