



BREAKFAST

FRUITS AND CEREALS

Sliced Seasonal Fruits *
Melon, Wild Berries, Homemade Banana Bread
15.50

Irish Steel Cut Oatmeal *
Cinnamon-California Raisins, Brown Sugar
8.50

Brown Sugar-Glazed Ruby Grapefruit
5.50

Seasonal Fruit Bowl *
9.50

Cereal Selection
Corn Flakes, Frosted Flakes, Raisin Bran, Granola
Cheerios, Special K
7.00

Yogurt & Granola Parfait-Mixed Berries
8.95

Choice of Bellagio Pastry
5.00

Stewed California Prunes *
5.00

WAFFLES-PANCAKES-FRENCH TOAST

Bellagio Waffle
Whipped Butter, Maple Syrup, Powdered Sugar
12.50

Bananas Foster Waffle
Whipped or Pecan Butter
14.00

Buttermilk Pancakes Three High
Whipped Butter, Maple Syrup, Powdered Sugar
12.50

Brioche French Toast
Whipped Butter, Maple Syrup, Powdered Sugar
12.50

Raspberry Brioche French Toast
Vanilla Pastry Cream, Whipped Butter, Maple Syrup, Powdered Sugar
14.00

Mixed Berry Pancakes
Whipped Butter, Maple Syrup, Powdered Sugar
15.00

BELLAGIO OMELETS •

All omelets are served with roasted tomato and choice of toast

Apple Wood Smoked Bacon
Broccoli, Cheddar Cheese – Hash Browns
13.50

Caramelized Ham and Cheese
Choice of: American, Cheddar or Swiss Cheese
Hash Browns
13.50

Southwestern
Grilled Chicken, Pasilla Peppers, Onions
Jack Cheese, Smoked Roma Tomato Sauce
Hash Browns
14.50

Bellagio Classic
Maine Lobster, Asparagus, Tomatoes
Mozzarella Cheese – Hash Browns
16.95

The Garden *
Roma Tomatoes, Broccoli, Onions, Bell Peppers
Avocado – Hash Browns
13.50

Bellagio "Spa Omelet" *
Egg Whites, Grilled Asparagus, served with
Lettuce and Tomatoes
13.95

BREAKFAST SPECIALTIES •

Three Eggs •
Bacon, Sausage, Canadian Bacon, or Ham Steak
Hash Browns
13.50

Café Benedict •
Canadian Bacon, Poached Eggs
Hollandaise Sauce, English Muffin – Hash Browns
15.00

Homemade Corned Beef Hash
Poached Eggs – Hash Browns
14.00

Maryland Crab Cake Benedict
Canadian Bacon, Poached Eggs, Hollandaise Sauce
Hash Browns
18.00

Pacific Smoked Salmon
Toasted Bagel, Cream Cheese, Red Onion
Sliced Tomatoes, Capers
15.00

Grilled NY Steak (6 oz.)
Three Eggs – Hash Browns
19.00

* Healthy Alternatives

An 18% gratuity will be added to parties of 8 or larger

• Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



LUNCH & DINNER

STARTERS

Maryland Lump Crab Cake
Granny Smith Apple and Napa Cabbage Slaw
15.00

Tiger Shrimp Cocktail
Homemade Cocktail Sauce
14.50

Breaded Chicken Tenders
Carrot & Celery Sticks, Ranch Dressing
10.00

Turkey and Black Bean Chili
Mountain Creek Cheddar, Green Onions
Sour Cream, Jalapeño Corn Bread
9.00

Spicy Buffalo Chicken Wings
Carrot & Celery Sticks, Blue Cheese Dip
11.00

Thai Chicken Lettuce Wrap *
Cucumber, Carrots, Bean Sprouts
Peanut Sauce
13.50

Grilled Chicken Quesadilla
Onions, Peppers, Jalapeño Jack Cheese
Pico de Gallo, Guacamole, Sour cream
13.50

Chicken Noodle soup
8.00

French Onion Soup
Toasted Baguette, Gruyère Cheese
10.50

Chef's Soup of the Day
8.25

SALADS

Hearts of Romaine Lettuce
Parmesan Cheese, Garlic Croutons, Caesar Dressing
11.00
With Chicken 15.00
With Shrimp 16.50

Grilled Oriental Chicken *
Water Chestnuts, Almonds, Bean Sprouts, Bell Peppers
Napa Cabbage, Crisp Wontons, Sesame Dressing
15.00

Seared Ahi Tuna (rare) * •
Field Greens, Roma Tomatoes, Kalamata Olives
Green Onions, Sherry Vinaigrette
19.00

Thai Steak Salad •
Napa Cabbage, Carrots, Cucumber
Bean Sprouts, Roasted Peanuts
Honey Lime Dressing
19.00

Dungeness Crab Salad *
Hass Avocado, Mixed Greens, Aged Balsamic
16.50

Iceberg Wedge
Beefsteak Tomatoes, Pickled Pearl Onions
Creamy Blue Cheese Dressing
12.00

Mixed Organic Greens *
Garlic Croutons, Herb Vinaigrette
8.50

Bellagio Cobb
Grilled Chicken, Apple Wood Smoked Bacon
Avocado, Tomatoes, Chopped Egg, Blue Cheese
15.50

Greek Salad *
Tomatoes, Kalamata Olives, Cucumbers
Red Onions, Feta Cheese, Oregano Dressing
13.50

BURGERS

Served with homemade sliced pickles; choice of potato chips, cole slaw or French fries

Half Pound Angus Beef Burger •
Sesame Seed Bun, Shredded Lettuce, Shaved Onions
Tomatoes, Bellagio Burger Sauce, Choice of Cheese
13.95

Atlantic Salmon Burger * •
Feta Dill Roll, Shredded Lettuce, Tomatoes
Cucumber Relish, Caper Mayonnaise
14.50

Turkey Burger *
Multigrain Bun, Shredded Lettuce, Tomatoes
Cranberry Mayonnaise
15.00

Smoked Bacon BBQ Cheddar Burger •
Sesame Seed Bun, Shredded Lettuce, Tomatoes
Topped with Balsamic Glazed Onions
16.95

Substitutions

Parmesan Fries 3
Onion Rings 3

Add To Your Burger

Bacon 3
Egg Over Easy 3.50 •
Sautéed Mushrooms 3
Sautéed Onions 3
Guacamole 3
Grilled Jalapeño 2

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LUNCH & DINNER

SANDWICHES

Served with choice of potato chips, cole slaw or French fries

Café Club

Roasted Turkey, Apple Wood Smoked Bacon
Lettuce, Tomatoes, Mayonnaise
14.50

Chicken Wrap *

Marinated Chicken, Avocado, Greens, Tomatoes
Red Onion, Chipotle Mayonnaise, Flour Tortilla
14.50

Grilled Vegetable Sandwich *

Zucchini, Yellow Squash, Asparagus, Balsamic Glazed
Onions, Tomatoes, Boursin Cheese, Ciabatta Roll
12.50

B.L.T.

Apple Wood Smoked Bacon, Leaf Lettuce, Tomatoes
Avocado, Mayonnaise, Batârd Bread
11.50

Homemade Chicken or Tuna Salad

Leaf Lettuce, Sliced Tomatoes, Brioche Roll
12.50

BBQ Pulled Pork Sandwich

Tender Slow Cooked Pork, Sautéed Onions
Shredded Cabbage, Torta Roll
12.00

Spicy Southwestern Chicken

Pasilla Peppers, Leaf Lettuce, Jalapeño Jack Cheese
Chipotle Mayonnaise, French Baguette
14.50

Grilled N.Y. Steak •

Onions, Peppers, Sun-dried Tomato
Pesto Mayonnaise, Ciabatta Bread
19.00

Reuben

Shaved Corned Beef, Sauerkraut, Swiss Cheese
Thousand Island Dressing, Grilled Rye Bread
14.50

Grilled Portobello *

Gruyère Cheese, Caramelized Onions, Mustard
Roasted Peppers, Spring Greens
11.00

ENTRÉES

Spaghetti Bolognese

Braised Ground Angus Beef
Roma Tomatoes, Mascarpone Cheese
16.95

Fettuccine Alfredo

Shrimp, Spinach, Tomatoes, Garlic
White Wine Cream Sauce
18.95

Bellagio Penne

Grilled Chicken, Sun-dried Tomatoes
Zucchini, Creamy Marinara with Pesto
17.00

Sautéed Tiger Prawns

White Wine Garlic Cream Sauce, Aromatic Rice
25.00

English Style Fish & Chips

Sour Apple Tartar Sauce, Malt Vinegar
17.95

Grilled Atlantic Salmon * •

Coconut Rice Cake, Baby Bok Choy, Thai Yellow Curry Sauce
25.00

Sautéed Sustainable Yellow Tail * •

Fingerling Potatoes, Green Beans
Tomato & Kalamata Olive Salsa
32.00

Chicken Piccata

Sautéed Eggplant, Spinach Fettuccine
White Wine Caper Butter Sauce
23.00

Roast Free Range Organic Chicken

Vegetable Tart, Green Beans and Chicken Jus
24.00

Homemade Meatloaf

Beef, Veal and Pork, Sautéed Vegetables
Mashed Potatoes, Mushroom Gravy
17.95

Grilled Colorado Lamb Chops •

Rosemary Polenta, Green Beans, Red Wine Sauce
32.00

10 oz. Boneless Rib Eye Steak •

Fingerling Potatoes, Sautéed Vegetables
Black Peppercorn Sauce
31.00

Grilled Filet Mignon •

Fingerling Potatoes, Sautéed Vegetables
Red Wine Sauce
33.00
Shrimp 4.00
Maryland Crab Cake 10.00
Half Maine Lobster Tail 12.00

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