

BELLAGIO HOUSE SPECIALTIES

BELLAGIO COCKTAIL	14
Rotari Italian Sparkling Wine, Alizé Red Passion, Exotic Fresh Fruit Purée	
BELLA PEACH	14
Absolut Apeach Vodka, Cassis de Bordeaux, White Peach Purée, Fresh Lemon, Lime and Cranberry Juices	
CABLE CAR	14
Captain Morgan Spiced Rum, Orange Curaçao, Lemon Juice, Served up in a Cinnamon-Sugar-Rimmed Cocktail Glass	
MARGARITA PRIMO	14
Herradura Silver Tequila, Cointreau, Freshly Squeezed Lime and Lemon Juices, Shaken! Served on the Rocks	
MOJITO	14
Cruzan Citrus Rum, Depaz Cane Syrup, Fresh Mint, Lime Juice, and Soda Water	
SANGRIA	14
Red or White Wine, Cointreau, Brandy & Seasonal Fruits	
<i>Also Available by the Carafe</i>	20

CAFÉ SPECIALTY MARTINIS

CHERRY POMEGRANATE MARTINI	14
Bacardi Torched Cherry Rum, PAMA Pomegranate Liqueur, Fresh Lemon & Lime Juice	
CROWN JEWEL MARTINI	14
Bombay Sapphire Gin, Apricot Liqueur, Lillet Blonde, Lemon Juice, Dash of Orange Bitters	
CUCUMBER MARTINI	14
Square One Organic Cucumber Vodka, Fresh Muddled Cucumber & Lemon Juice	
HOT TROPIC MARTINI	14
Captain Morgan Spiced Rum, Cruzan Guava Rum, Papaya & Lime Juice Served in a Cayenne-Sugar-Rimmed Glass	

WINES BY THE GLASS

Café Bellagio Wine of the Month	
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	9
MERLOT, FLORA SPRINGS, NAPA VALLEY, CA	9
SPARKLING	
Domaine Ste. Michelle Brut, Washington	10
Scharffenberger Brut, Mendocino	13
WHITE	
Riesling, Langwerth von Simmern, Rheingau, Germany	11
Sauvignon Blanc, Villa Maria, Marlborough, NZ	12
Pinot Grigio, Esperto, Delle Venezie, Italy	10
Chardonnay, Chamisal, Central Coast, California	12
Chardonnay, Ferrari-Carano, Sonoma, California	17
ROSÉ	
White Zinfandel, Beringer, California	9
RED	
Pinot Noir, Garnet, California	12
Merlot, Columbia Crest, Grand Estates, Columbia Valley ...	11
Merlot, Franciscan, Napa Valley, California	15
Syrah, Benziger, North Coast, California	12
Malbec, Alamos, Mendoza, Argentina	11
Cabernet Sauvignon, Murphy-Goode, California	11
Cabernet Sauvignon, Louis Martini, Napa Valley	14
DESSERT	
Golden Semillon, Elderton, Riverina, Australia	13

WINE BY THE BOTTLE

SPARKLING

12251	Domaine Ste. Michelle Brut, Washington	37
12573	Veuve Clicquot Brut, France (Half Bottle)	62
12831	Nino Franco Prosecco Rustico, Veneto, Italy	49
12259	Mumm Napa Brut, Napa Valley	53
13711	Scharffenberger Brut, Mendocino	53
12556	Veuve Clicquot Yellow Label Brut, France	105
12572	Laurent-Perrier Brut Rosé, France	208
15518	Dom Pérignon Moët et Chandon, France	420

ROSÉ

12091	White Zinfandel, Beringer, CA	33
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DESSERT

13277	Golden Semillon, Elderton, Australia (Half Bottle)	51
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WHITE

15455	Riesling, Langwerth von Simmern, Rheingau, Germany	42
16700	Sauvignon Blanc, Villa Maria, Marlborough, NZ	50
16774	Sauvignon Blanc, Jolivet, Sancerre	59
12655	Pinot Grigio, Esperto, Delle Venezie, Italy	42
12389	Pinot Gris, Domaines Schlumberger, Alsace, France	61
12844	Albariño, Morgadio, Rias Baixas, Spain	59
15179	Fume Blanc, Robert Mondavi, Napa Valley, CA	56
12383	Gewurztraminer, Hugel, Alsace, France	66
16180	Chardonnay, Joseph Drouhin, Chablis, Burgundy, FR	61
16682	Chardonnay, Chamisal, Central Coast, CA	42
17127	Chardonnay, Simi, Napa Valley, CA	52
12051	Chardonnay, Sonoma-Cutrer, Les Pierres, CA	96
12015	Chardonnay, Ferrari-Carano, Alexander Valley, CA	62
12020	Chardonnay, Rombauer, Carneros, CA	73
12055	Chardonnay, Far Niente, Napa Valley, CA	113

RED

16813	Primitivo, Layer Cake, Puglia, Italy	50
12187	Pinot Noir, Echelon, Central Coast, CA	39
13492	Pinot Noir, Au Bon Climat, Santa Barbara, CA	68
16312	Pinot Noir, Hirsch, Bellagio Cuvée, Sonoma Coast, CA	72
12194	Pinot Noir, Saintsbury, Carneros, CA	73
13529	Pinot Noir, Etude, Carneros, CA	97
14649	Merlot, Columbia Crest, Grand Estates, Columbia Valley	43
12146	Merlot, Franciscan, Napa Valley, CA	60
12154	Merlot, Ferrari-Carano, Sonoma Valley, CA	67
15946	Rioja Cune, Viña Real Crianza, Spain	49
16238	Chianti Classico, Castellare, Tuscany	53
16300	Chianti Riserva, Antinori, Tuscany	85
16706	Syrah, Benziger, North Coast, CA	43
14497	Zinfandel, Cline, Ancient Vines, Contra Costa, CA	45
16836	Malbec, Alamos, Mendoza, Argentina	43
12961	Cabernet Sauvignon, Casa Lapostolle, Chile	40
16679	Cabernet Sauvignon, Murphy-Goode, CA	42
16375	Cabernet Sauvignon, Joel Gott 815, CA	48
15241	Cabernet Sauvignon, Louis Martini, Napa Valley, CA	59
13323	Cabernet Sauvignon, Honig, Napa Valley, CA	84
12131	Cabernet Sauvignon, Turnbull, Oakville, CA	105
15267	Cabernet Sauvignon, Joseph Phelps, Napa Valley	117
13400	Cabernet Sauvignon, Silver Oak, Alexander Valley	140

FIRST

BELLAGIO MUSHROOM TACOS*	12
Chipotle Salsa, Lime Crema	
MARYLAND LUMP CRAB CAKE	15
Black Bean Salad, Lime Crema	
TIGER SHRIMP COCKTAIL*	15
Homemade Cocktail Sauce	
WARM CRAB DIP	15
Mixed Herbs, Toasted Baguette	
THAI CHICKEN LETTUCE WRAP*	14
Cucumber, Carrots, Bean Sprouts, Peanut Sauce	

CHICKEN NOODLE SOUP	8
CHEF'S SOUP OF THE DAY	9
FRENCH ONION SOUP	11
Toasted Baguette, Gruyère Cheese	
TURKEY AND BLACK BEAN CHILI*	9
Cheddar Cheese, Scallions, Sour Cream, Jalapeño Cornbread	
BREADED CHICKEN TENDERS	11
Carrots & Celery Sticks, Ranch Dressing	
SPICY BUFFALO WINGS	12
Carrots & Celery Sticks, Blue Cheese Dip	

*Healthy Alternatives.

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

†Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock, reduces the risk of foodborne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

SECOND

GREENS

HEARTS OF ROMAINE LETTUCE†	11
Parmesan Cheese, Garlic Croutons, Caesar Dressing	
Chicken	14
Shrimp	16
BELLAGIO COBB	16
Grilled Chicken, Applewood-Smoked Bacon, Avocado, Tomatoes, Chopped Egg, Blue Cheese	
GREEK SALAD*	14
Tomatoes, Kalamata Olives, Cucumbers, Red Onions, Feta Cheese, Oregano Dressing	
THAI SALAD*	13
Napa Cabbage, Carrots, Roasted Peanuts, Rice Noodles, Cucumber, Bean Sprouts, Spicy Peanut Dressing	
Chicken	16
Steak	19
BISTRO SALAD†	14
Frisée, Yellow and Green Wax Beans, Crispy Chinese Sausage, Soft-Poached Egg, Sherry Vinaigrette	

PASTA

SPAGHETTI BOLOGNESE	17
Braised Ground Angus Beef, Roma Tomatoes, Mascarpone Cheese	
FETTUCCINE ALFREDO	19
Shrimp, Spinach, Tomatoes, Garlic, White Wine Cream Sauce	
BELLAGIO PENNE	18
Grilled Chicken, Sun-Dried Tomatoes, Zucchini, Creamy Marinara with Pesto	

FROM THE SEA

SEARED MONKFISH	24
White Bean & Spinach Ragu, Gremolata	
ENGLISH-STYLE FISH & CHIPS	18
Green Olive Tartar Sauce, Malt Vinegar	
GRILLED ATLANTIC SALMON*†	25
Coconut Rice Cake, Baby Bok Choy, Thai Yellow Curry Sauce	

CLASSICS

ROAST FREE-RANGE ORGANIC CHICKEN*	25
Roasted Baby Vegetables, Roasted Fingerling Potatoes, Jus Lié	
HOMEMADE MEATLOAF	18
Beef, Veal and Pork, Sautéed Vegetables, Mashed Potatoes, Mushroom Gravy	
10-OZ. BONELESS RIB-EYE STEAK†	32
Fingerling Potatoes, Sautéed Haricot Vert, Black Peppercorn Sauce	
GRILLED FILET MIGNON†	34
Fingerling Potatoes, Baby Carrots, Red Wine Sauce	
Shrimp	(each) 4
Crab Cake	(each) 10
Half Maine Lobster Tail	(each) 12
BEER-BRINED PORK CHOP	25
Mascarpone Polenta, Sautéed Haricot Vert, Pale Ale Gravy	

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TWENTY-FOUR-SEVEN

DELI

BELLAGIO TURKEY CLUB	15
Applewood-Smoked Bacon, Lettuce, Tomatoes, Mayonnaise	
BELT	15
Olive Egg Salad, Oven-Roasted Tomato, Artisanal Bacon, Baby Iceberg	
HOMEMADE CHICKEN OR TUNA SALAD	14
Leaf Lettuce, Tomatoes, Brioche Roll	

FROM THE GRILL

CLASSIC CORNED BEEF REUBEN	15
Sauerkraut, Swiss Cheese, Thousand Island Dressing	
BRAISED SHORT RIB	18
Balsamic-Caramelized Onions, Provolone Cheese, Braising Jus	
GRILLED PORTOBELLO*	12
Gruyère Cheese, Caramelized Onions, Mustard, Roasted Peppers, Spring Greens	

BELLAGIO BURGERS

HALF-POUND ANGUS BEEF BURGER†	15								
Sesame Seed Bun, Shredded Lettuce, Shaved Onions, Tomatoes, Bellagio Burger Sauce, Choice of Cheese									
ATLANTIC SALMON BURGER*†	15								
Feta Dill Roll, Shredded Lettuce, Tomatoes, Cucumber Relish, Caper Mayonnaise									
TURKEY BURGER*	15								
Multigrain Bun, Shredded Lettuce, Tomatoes, Cranberry Mustard									
SMOKED BACON BBQ CHEDDAR BURGER† ...	17								
Sesame Seed Bun, Shredded Lettuce, Tomatoes, Topped with Balsamic-Glazed Onions									
SUBSTITUTIONS AND ADDITIONS TO YOUR BURGER	3								
<table> <tr> <td>Bacon</td><td>Onion Rings</td></tr> <tr> <td>Guacamole</td><td>Egg Over Easy</td></tr> <tr> <td>Sautéed Onions</td><td>Sautéed Mushrooms</td></tr> <tr> <td>Parmesan Fries</td><td></td></tr> </table>		Bacon	Onion Rings	Guacamole	Egg Over Easy	Sautéed Onions	Sautéed Mushrooms	Parmesan Fries	
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Parmesan Fries									

LATE RISERS

BUTTERMILK PANCAKES THREE HIGH	13
Whipped Butter, Maple Syrup, Powdered Sugar	
BANANAS FOSTER WAFFLE	14
Sliced Bananas Simmered in Rum and Brown Sugar	
BELLAGIO CLASSIC OMELET†	17
Maine Lobster, Asparagus, Tomatoes, Mozzarella Cheese, Sautéed Potatoes	
CARAMELIZED HAM AND CHEESE OMELET† ..	14
Choice of: American, Cheddar or Swiss Cheese, Sautéed Potatoes	
GRILLED NY STEAK, 6 OZ.†	19
Three Eggs, Sautéed Potatoes	
THREE EGGS†	14
Choice of: Bacon, Sausage, Canadian Bacon, or Ham, Hash Browns	

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DESSERTS

SIGNATURE DESSERTS

RASPBERRY CHOCOLATE CAKE	9
Layers of Chocolate Cake, Raspberry Jam, and Chocolate Mousse	
PINEAPPLE UPSIDE DOWN CAKE	9
Pineapple Baked in Almond Sponge, Pineapple Gazpacho, Caramel Ice Cream	
CRÈME BRÛLÉE	9
Classic Vanilla Crème Brûlée	
BANANA CREAM PIE	9
Sugar Crust, Caramelized Bananas, Whipped Cream, and Caramel Chunks	
BERRY CHEESECAKE	9
Topped with Sour Cream and Fresh Berries	
SUGAR FREE CHEESECAKE	9
Topped with Sour Cream and Fresh Berries	
CARROT CAKE	9
Cream Cheese Filling, Orange Supreme, Carrot Confit	

COFFEE and ESPRESSO

BELLAGIO SIGNATURE ROAST	4.50
Columbian Roast Coffee	
ESPRESSO	4
Central Italian Roast	
ESPRESSO MACCHIATO	4
The Perfect Pour of Espresso Marked with a Dollop of Milk Foam	
CAFÉ LATTE	4.50
Rich Espresso Blended with Velvety-Rich Milk	
CAFÉ MOCHA	5
A Melody of Espresso, Chocolate and Milk	
SELECT TEAS AND HERBAL INFUSIONS	4.50
Green, Orange Pekoe, Earl Grey, Egyptian Chamomile	