



OMNIA

DAYCLUB

◀ CAESARS PALACE ▶

WELLNESS SMOOTHIES

Served in Fresh Fruit Vessels **45**

BLENDED TO ORDER • WELLNESS NEVER TASTED THIS GOOD

The Watermelon Hydrate

watermelon, strawberry,
mint, coconut water

HYDRATING • REFRESHING • CLEAN

The Paloma Glow

paloma grapefruit, strawberry,
coconut water, lime

CITRUSY • BRIGHT • REFRESHING

The Mango Chili Melon

mango sorbet, fresh mango,
orange juice, mint,, tajín

SWEET • TROPICAL • TANGY

The Pineapple Escape

pineapple, coconut cream,
coconut water, lime

TROPICAL • CREAMY • BALANCED

The Wellness Flight

Your choice of three of the smoothies listed above

100

ENHANCEMENTS

VANILLA WHEY PROTEIN
PLANT-BASED PROTEIN
COLLAGEN PEPTIDES

+4
+4
+4

CHIA SEEDS
ADDITIONAL MATCHA
HYDRATION BOOST

+2
+3
+3

electrolyte blend + coconut water

DAYCLUB FAVORITES

The Recovery

add

PROTEIN
& COLLAGEN

The Glow-Up

add

COLLAGEN
& CHIA SEEDS

The Energizer

add

MATCHA
& PROTEIN

The Hydrator

add

HYDRATION BOOST
& CHIA SEEDS

all natural ingredients • no artificial anything

• **WELLNESS SERVED WHOLE**

An 8.375% sales tax and a 14% admin fee are automatically added to all table service. | 26.07.15

Failure to meet contracted table minimums will be assessed as a table fee. Contracted table minimums are not inclusive of tax and gratuity.

COOL STARTS

GUACAMOLE ^{V GF} 21
corn torillas, pico de gallo, salsa verde, salsa roja

CAESAR SALAD ^{*†} 22
romaine hearts, croutons, classic dressing
*add chicken +10 • shrimp +12 • steak * +21*

SHRIMP CÓCTEL ^{GF} 26
tomato, lime, avocado, onion,
cilantro, jalapeño, crispy plantains

YELLOWTAIL JALAPEÑO ^{* GF} 26
watermelon, lime, mint
*add caviar * +18*

YELLOWFIN TUNA TARTARE ^{*†} 28
spicy mayo, avocado, ponzu, nori
*add caviar * +18*

SEASONAL FRUIT KABOBS ^{V GF} 28
yogurt, honey, açai, granola

OYSTERS ^{* GF} 32
6 oysters on the half shell, limoncello mignonette
*add caviar * +7 each*



HOT STARTS

SEASONED FRIES ^{V GF} 18

FOUR-CHEESE PIZZA POCKETS 22
ricotta, mozzarella, taleggio, and parmesan cheeses,
pepperoni, jalapeño ranch, spicy marinara

CHICKEN WING LOLLIPOPS 26
buffalo or teriyaki

POPCORN CHICKEN 28
jalapeño ranch, bbq sauce, honey mustard

POLYNESIAN COCONUT SHRIMP 34
charred pineapple salsa, sweet chili



* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUSHI

SASHIMI & NIGIRI ^{GF}

Add Caviar * To Nigiri +7

Salmon *	9	Eel	11
Cooked Shrimp	9	Seared Salmon Toro *	16
Tuna *	10	Toro *	19
Yellowtail *	10	King Crab	20

SASHIMI COMBO PLATEAUS *



Chef's Selection 179 | 199 | 269

SPECIALTY ROLLS

Add Caviar * To A Roll +28

SPICY VEGETABLE ^V	23	SHRIMP TEMPURA	28
avocado, asparagus, serrano, papaya salad, kaffir lime vinaigrette		wasabi honey sauce	
SPICY YELLOWTAIL *	25	SEARED TUNA TATAKI *	30
jalapeño aioli, crispy jalapeño		shrimp tempura, spicy tuna, mango lime sauce	
SOY TUNA *	26	POKE *	34
spicy tuna, avocado, chili tempura flake		tuna, yellowtail, salmon, spicy soy glaze	
SALMON AVOCADO *	28		
tomato ponzu			

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PLEASE INFORM YOUR SERVER OF ANY KNOWN FOOD ALLERGIES.
GF - Gluten-Free V - Vegetarian VG - Vegan † - Can Be Made Gluten-Free

FRANK-FOOTERS

12" all-beef hot dogs on a croissant bun

CHICAGO † 22
relish, tomato, mustard, pickles, sport peppers, celery salt

CALIFORNIA † 24
bacon-wrapped, avocado, peppers, onions, pico de gallo, cotija cheese

NEW YORKER † 28
pastrami, swiss cheese, sauerkraut, mustard, russian dressing

‘THE ONLY’ DOG † 250
1 oz. ‘the only’ ossetra caviar*, dill crème fraîche, mustard, gold leaf



BURGERS & SANDWICHES

served with gourmet chips

DOUBLE-STACK CHEESEBURGER * 28
two patties, sharp white american cheese, lettuce, tomato, house pickles, secret sauce
add fried egg * +4 • bacon +4

ROASTED TURKEY PANINI 28
smoked bacon, provolone cheese, lettuce, tomato, ranch dressing

CRISPY CHICKEN BREAST 28
lettuce, tomato, hero sauce
add cheese +3 • fried egg * +4 • bacon +4

CUBANO NUEVO 29
porchetta, mortadella, pickles, swiss cheese, mustard

WAGYU FRENCH DIP * 36
slow-roasted wagyu ribeye, gruyère cheese, horseradish crème, melted onions, 36-hour au jus

LOBSTER ROLLS 58
warm dill butter, celery

IMPERIAL WAGYU BURGER* 60
8 oz wagyu, shaved truffle, onion jam, miso-truffle aioli, sliced A5

DESSERTS

OMNIA AFFOGATO 32
vanilla gelato, dark chocolate, espresso
add kahlúa or bailey’s +10

PARADISE MATCHA 15
matcha, hibiscus, coconut
add vodka or tequila +10

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MAKE A SPLASH

THE CAVIAR EXPERIENCE



6 OZ. 'THE ONLY' GOLDEN OSSETRA CAVIAR *

served with farm egg whites , shallots, gold leaf,
olive oil-fried capers, buttermilk blinis

1200



TOMAHAWK TACO PLATTER

32 OZ. PRIME AGED BEEF *

served with warm tortillas, guacamole,
pico de gallo, salsa verde, salsa roja, cotija cheese

225

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