

GREAT BEGINNINGS

PRAWN COCKTAIL 25

Housemade Cocktail Sauce, Lemon Wedge

 **AHI TUNA TARTARE** 24

Sesame-Ginger Sauce, Cucumber, Avocado, Green Onion, Wasabi Cream, Wonton Chips

MAINE LOBSTER AND RED CRAB CAKE 25

Lemon Aioli, Shaved Fennel Salad, Micro Beet Sprouts

ESCARGOT 20

Garlic Herb Butter

BACON WRAPPED SCALLOPS 24

Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc

 **FILET MIGNON SKEWERS** 24

Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces

CALIFORNIA RED ABALONE Market Price

Lemon Butter

MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS 20

Caramelized Berkshire Pork Belly

PAN SEARED FOIE GRAS 35

Brandy Apple Chutney, Parsnip Puree, Pomegranate Seeds, Butter Crisp Brioche, Beet Micro Greens

CHILLED SEAFOOD TOWER FOR 2 OR 4 Market Price

King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Champagne-Tarragon Mignonette, Housemade Cocktail Sauce

ARTISAN CHEESE PLATTER 18

Seasonal Fruit, Honeycomb, Cranberry-Pistachio Bread



OYSTERS ON THE HALF SHELL 24/40

Seasonal Oysters, Horseradish, Champagne-Tarragon Mignonette
HALF DOZEN OR DOZEN

OYSTERS ROCKEFELLER 25

Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise

SOUPS

LOBSTER BISQUE 16

Maine Lobster, Cognac

FRENCH ONION SOUP 13

Gruyère Toast

SALADS

WEDGE SALAD 14

Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing

PEAR, WALNUT & BLEU CHEESE SALAD 17

Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette

ROASTED BABY BEETS AND BURRATA CHEESE 18

Crispy Prosciutto, Pomegranate Seeds, Micro Greens, Pomegranate Reduction

"CHOP HOUSE" SALAD 28

Romaine and Frisee Lettuce, Seared Filet Medallions, Marbled Potatoes, Cherry Tomatoes, Cucumber, Red Onion, Roasted Bell Peppers, Laura Chenel Goat Cheese and Raspberry-Walnut Vinaigrette




CLASSIC CAESAR 16

Romaine, Focaccia Croutons, Aged Parmesan
— Prepared Tableside

SPINACH SALAD 16

Traditional Hot Bacon Dressing
— Prepared Tableside



 — New!

— For complete enjoyment of your dinner, we recommend that you leave your mobile device with us at the Hostess Stand where we will gladly charge it for you. Reading glasses, shawls and purse hooks are available for your dining comfort.

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

Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

COMPOSITIONS

With Soup du Jour or Steakhouse Salad

DIVER SCALLOPS 48

*Chive Beurre Blanc, Truffled Corn Risotto,
Crispy Prosciutto, Micro Vegetables*

SHRIMP SCAMPI 44

*Garlic, Shallots, White Wine, Butter, Asparagus and Wild Rice Pilaf
~Prepared Tableside~*

CHILEAN SEA BASS 52

*Sautéed Kohlrabi Slaw with Ginger and Soy, Pickled Red Onion,
Smoked Trout Roe, Chive Beurre Blanc*

RATATOUILLE POTATO BASKET 32

*Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO,
Sautéed Spinach, Balsamic Syrup, Whipped Potatoes*

COLORADO LAMB CHOPS 58

*Half Rack of Colorado Lamb, Pomegranate-Red Wine Reduction,
Parsnip Puree, Creamed Spinach with Roasted Red Peppers and Onions,
Pomegranate Seeds, Crispy Brussels Sprouts Leaves*

OVEN ROASTED PRIME RIB OF BEEF

16oz House-Cut 54
Asparagus and Whipped Potatoes, Au Jus

HERB CRUSTED CHICKEN BREAST 35

*Caul Fat Wrapped, Spinach and Truffled Chicken Mousse,
Garlic Mashed Potatoes, Sautéed Asparagus, Peppercorn Sauce*

BLACKENED ORA KING SALMON 49

*Herb Crust, Champagne Beurre Blanc, Sautéed Fingerling Potatoes,
Green Beans and Mushrooms, Port Wine Reduction, Chive Oil*

GRILLED BISON TENDERLOIN 49

*Hunter Sauce with Bacon, Cream and Mushrooms,
Garlic Mashed Potatoes, Braised Red Cabbage*

STEAK DIANE 64

*Filet Medallions, Organic Mushrooms, Asparagus,
Whipped Potatoes, Demi-Glace
~Prepared Tableside~*

SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price
Cauliflower Puree, Sautéed Asparagus, Drawn Butter

ALASKAN KING CRAB LEGS Market Price
Asparagus and Whipped Potatoes, Drawn Butter

STEAKS & CHOPS

ATLANTIS PROUDLY SERVES ALLEN BROTHERS® 28 DAY AGED USDA PRIME CUTS OF BEEF

Served with Soup du Jour or Steakhouse Salad and presented with Sautéed Button Mushrooms and Roasted Garlic

MISHIMA 8+ STRIP LOIN, 12 OZ	78	LIAISONS	
A5 JAPANESE WAGYU STRIP LOIN, 4 OZ/8OZ	MP	ANDRÉ-STYLE	9
COWBOY BONE-IN RIB-EYE, 36 OZ	138	<i>Bleu Cheese Crusted and Demi-Glace</i>	
NEW YORK STEAK, 16 OZ	74	AU POIVRE	7
T-BONE, 22 OZ	76	<i>Pepper Crusted, Brandy Cream Sauce</i>	
BONE-IN RIB-EYE, 22 OZ	89	FORESTIERE	10
FILET MIGNON, 12 OZ	74	<i>Sautéed Wild Forest Mushrooms</i>	
FILET MIGNON, 8 OZ	60	OSCAR-STYLE	24
TOP SIRLOIN, 10 OZ	49	<i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	
		FOIE GRAS	25
		<i>Veal Demi-Glace</i>	

STEAK & SEAFOOD DUETS

Create your own Duet by adding the following to any Steak


MAINE LOBSTER & RED CRAB CAKE	25	SINGLE LOBSTER TAIL	Market Price
SAUTEED DIVER SCALLOPS	26	TWIN LOBSTER TAILS	Market Price
SHRIMP SCAMPI	28	ALASKAN KING CRAB	Market Price

STEAKHOUSE MUST-HAVES

12

SAUTÉED ASPARAGUS SPEARS	GARLIC MASHED POTATOES
ROASTED BRUSSELS SPROUTS WITH FIG AND ONION JAM	SEA SALT CRUSTED BAKED POTATO
SAUTÉED OR CREAMED SPINACH	BOURBON-BACON CREAMED CORN
THICK CUT STEAK FRIES	MADEIRA SAUTEED MUSHROOMS

LOBSTER MAC & CHEESE – 24

 – New!

Steak & Chop Temperature Specifications:

Rare = Cool Center, Red Throughout Medium Rare = Warm, Red Center Medium = Pink, Slightly Red Center
Medium Well = Slightly Pink Well = No Pink

We use the freshest, organically grown produce whenever possible.

Dennis Houge, Executive Chef Darren Stanley, Chef De Cuisine Ali Sar-Sangi, Maitre d' Christian O'Kuinghtons, Sommelier

CLASSIC COCKTAILS

15

SMOKED MANHATTAN

Bulleit Rye, Amaro Abano, Angostura and Orange Bitters

AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,
Fresh Lemon Juice*

MAI TAI

*Plantation Rum, Don Q Añejo Rum, Myers Dark Rum,
Combier, Orgeat, Tiki Bitters*

PISCO SOUR

Ku Pisco, Fresh Lime, Simple Syrup, Australian Aromatic Bitters, Egg White

COSMOPOLITAN

Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime



SIGNATURE COCKTAILS

15

SMOKY PALOMA

*Cazadores Reposado Tequila, El Silencio Mezcal,
Grapefruit Juice, Lime, Hellfire Bitters*

WINTER HONEY

*Hendrick's Gin, Cannella Cinnamon Cordial, Zucca Rabarbaro,
Spiced Honey Syrup, Bourbon Aromatic Bitters*

ROSEMARY IN THE RYE

*Bulleit Rye, Cynar, Rosemary Simple Syrup,
Egg White, Hopped Grapefruit Bitters*

GEMSTONE

*Grey Goose Vodka, Elderflower Liqueur, Grapefruit Juice,
Maple Syrup, Egg Whites, Grapefruit Bitters*

CAMPFIRE SONG - 25

*Angel's Envy Bourbon, Godiva Dark Chocolate Liqueur,
Amaro Abano, Housemade Marshmallow Syrup, Mesquite Smoke*

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STRAWBERRY BALSAMIC SODA (NON-ALCOHOLIC)

Strawberry Balsamic Shrub, Club Soda, Fresh Lime, Blood Orange Bitters

LAVENDER LEMONADE (NON-ALCOHOLIC)

Fresh Lemon Juice, Lavender Simple Syrup

COCO LOCO (NON-ALCOHOLIC)

Coconut Lime Syrup, Fresh Lime Juice, Cinnamon Sugar