

BREAKFAST

Start Your Day With Fresh Squeezed Juice
 Fresh Squeezed Orange OR Fresh Squeezed Grapefruit
 Regular 7 | Large 8

PASTRIES, FRUIT & CEREAL

Freshly baked breakfast breads and pastries from our Atlantis bakery

WARM CORNBREAD	3	HOT BREAKFAST CEREAL	8
With honey butter		Steel cut oatmeal or cream of wheat,	
ASSORTED BREAKFAST PASTRIES	4.50	2% milk, raisins and brown sugar	
Fruit or cheese filled		COLD BREAKFAST CEREAL	5.50
TOAST	3	Choose your favorite, with 2% milk	
Wheat, white, rye, sourdough or English muffin		YOGURT PARFAIT	9
BLUEBERRY OR BRAN MUFFIN	4.50	Vanilla & strawberry yogurt,	
BAGEL & CREAM CHEESE	5	fresh berries and granola	
MAMMOTH CINNAMON ROLL	6	FRESH SEASONAL FRUIT	6.50
PECAN CARAMEL STICKY BUN	6	HALF GRAPEFRUIT	5
HOT BISCUIT	4		

SIDES

EGGS	ONE 3	TWO 5	DINNER ROLLS (2)	2
CHICKEN SAUSAGE		6	FRENCH FRIES	4
COUNTRY GRAVY		3	MASHED POTATOES	4
BACON OR SAUSAGE		6	COTTAGE CHEESE	4
HAM STEAK		8	SEASONAL VEGETABLES	4
HASH BROWNS		5	POTATO SALAD	4
SLICED TOMATOES		3	COLESLAW	3
SAUTÉED MUSHROOMS		4	JASMINE RICE	4
AVOCADO		3	BAKED POTATO	5

BEVERAGES

JUICE	4/6	MILK	4/5
Orange, cranberry, apple, V8, tomato, prune, grapefruit		Regular or chocolate	
COFFEE	4	LEMONADE	4
Regular or decaf		PELLEGRINO	500ML/LITER 4/6
SOFT DRINKS	4	FIJI WATER	500ML 4
HOT TEA/ICE TEA	4	DASANI WATER	500ML 4
Assorted flavors			

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24 HOUR BREAKFAST

Add a cup of fresh seasonal fruit to any breakfast entrée 3

Egg whites available for an additional 2

FAVORITES

BISCUITS AND GRAVY Two homemade buttermilk biscuits, country gravy. With link sausage or bacon 13	11	EGGS BENEDICT Grilled English muffin topped with Canadian bacon, two poached eggs and Hollandaise sauce Served with hashbrowns	18
BREAKFAST BURRITO Two eggs scrambled, bacon, sausage, potatoes and cheddar cheese rolled in a warm tortilla. Served with housemade salsa	15	PARROT BREAKFAST Two eggs, two strips of bacon, two sausage links, hashbrowns, biscuit and country gravy	18

EGGS, ETC.

Served with hash browns and your choice of toast, English muffin or homemade buttermilk biscuit

SUNRISE BREAKFAST Two eggs, your way	12	HAM STEAK & EGGS Grilled ham steak & two eggs	18
TRADEWINDS BREAKFAST Two eggs, choice of four strips of bacon, two pork sausage patties, or three sausage links Chicken sausage add 1.00	16	SOUTHERN FRIED STEAK & EGGS Breaded beef steak, country gravy & two eggs	18
NEW YORK STEAK & EGGS Charbroiled USDA Choice New York steak & two eggs	26	CORNED BEEF HASH & EGGS Grilled corned beef, two poached eggs	17

THREE EGG OMELETS

Served with hash browns and your choice of toast, English muffin or homemade buttermilk biscuit

Add cheese, tomatoes, onion, bell peppers, mushrooms, spinach each 1 | Add bacon, sausage, ham each 1.50

Egg white-only omelet for an additional 2

DENVER Ham, bell peppers, onions and cheddar cheese	16	FRESH VEGETABLE Tomato, bell pepper, onion, mushrooms, spinach	14
HAM & CHEESE Diced honey-smoked ham and cheddar cheese	16	LORRAINE Tomato, bacon, green onions and Swiss cheese	15
MUSHROOM & CHEESE Sautéed mushrooms & Monterey Jack	14		

PANCAKES, WAFFLES & FRENCH TOAST

Add a cup of fresh seasonal fruit or seasonal berries 3

PANCAKE SANDWICH Two buttermilk pancakes, two eggs, two bacon strips or sausage links. Substitute quinoa pancakes 16	15	FRENCH TOAST Texas toast dipped in our special batter and grilled golden brown	12
GLUTEN-FREE BLUEBERRY QUINOA PANCAKES Fresh blueberries, maple syrup and whipped butter	14	FRENCH TOAST SANDWICH Our famous French toast, two eggs, two bacon strips or two sausage links	15
CHICKEN & WAFFLE Southern fried chicken strips and a delicious waffle	17	PANCAKE STACK A full stack of three buttermilk pancakes Short stack 10	12
BELGIAN WAFFLE Light, crispy & hot off the iron	12		

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APPETIZERS

SOUTHWEST CHICKEN LETTUCE WRAPS 13

Marinated chicken breast, baby iceberg lettuce, black beans, corn, shredded cheddar cheese, and diced tomato. Served with crispy tortilla strips and chipotle ranch.

CHEESE QUESADILLA 13

A grilled flour tortilla filled with Monterey Jack & cheddar cheese, Ortega chilies, housemade salsa, sour cream, guacamole & jalapeño peppers

With charbroiled chicken 16 | With broiled steak 21

MACHO NACHOS 16

Crisp corn tortilla chips topped with grated cheddar and Monterey Jack cheese, nacho cheese sauce, jalapeño peppers and black olives. Served with sour cream, guacamole and housemade salsa

With charbroiled chicken 19 | With broiled steak 22

BUFFALO HOT WINGS

6 PCS 12 | 12 PCS 18 | 18 PCS 22

Lightly breaded chicken wings. Choice of ranch or bleu cheese dressing

ONION RING TOWER 10

Tempura battered, deep-fried and served with ranch dressing and tangy BBQ sauce

CHICKEN STRIPS 15

Lightly breaded breast of chicken, deep-fried. Ranch dressing or tangy BBQ sauce

MOZZARELLA STICKS 10

With warm marinara sauce and ranch dressing

COMBINATION PLATTER 20

Buffalo chicken wings, onion rings, BBQ pork ribs, mozzarella sticks

ASIAN CHICKEN LETTUCE WRAPS 13

Marinated chicken breast, baby iceberg lettuce, Asian cabbage mix, and shredded carrots.

Served with citrus ponzu and pineapple-sweet chili sauce

CHICKEN POTSTICKERS 11

Pan-fried Chinese dumplings with chicken and Asian vegetables, ginger-soy and Thai chili sauces

SOUPS & NOODLES

"Soup of the day" selections | Cup 4 | Bowl 5.50

CLAM CHOWDER Cup 6 | Bowl 8 | Sourdough Bowl 11

WOR WONTON SOUP 19

Savory broth, chicken wontons, shrimp, chicken, bok choy, spinach, mushrooms, water chestnuts, scallions

BEEF PHO 19

Thinly sliced beef, fresh vegetables, and rice noodles in Vietnamese-style seasoned beef broth

SALADS

SOUTHWEST SANTA FE CHICKEN 19

Fresh garden greens, marinated chicken breast, corn, black beans, tomatoes and shredded cheese in a spicy chipotle-ranch dressing

SALMON QUINOA SALAD 24

Broiled salmon filet atop shredded cabbage, bok choy, snow peas, red bell pepper, quinoa, and fresh raspberries tossed with raspberry-walnut vinaigrette

CAESAR SALAD 12

Crisp romaine lettuce tossed with Parmesan cheese, croutons, housemade Caesar dressing
With charbroiled chicken breast 18 | grilled shrimp 21 | grilled salmon 24

ASIAN CHICKEN SALAD 19

Shredded cabbage, julienne carrots, scallions, snow peas and mandarin oranges, topped with wonton strips, cashews and grilled chicken breast with a spicy sesame dressing

GREEN SALAD 8

Crisp seasonal greens, cucumber, tomato and croutons

JUST JUNIORS

For guests 10 years and younger

ONE EGG, TWO STRIPS OF BACON OR SAUSAGE

Hash browns and toast

9

ONE PANCAKE OR ONE SLICE OF FRENCH TOAST

With two strips of bacon or sausage

9

HAMBURGER

Green salad, fresh fruit or French fries

10

GRILLED CHEESE JUNIOR

Green salad, fresh fruit or French fries

8

SPAGHETTI

Monster meatball, marinara sauce and Parmesan cheese

10

MACARONI & CHEESE

Melted cheddar and garlic bread

7

CHICKEN STRIPS

Green salad, fresh fruit or French fries

10

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BURGERS

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bun or bread for an additional 1

BACON JAM BURGER

17

Fresh ground USDA Choice chuck patty, caramelized onions, cheddar cheese, housemade bacon jam on a brioche bun

CHOPHOUSE BURGER

15

Fresh ground USDA Choice chuck patty, lettuce, tomato, onion, pickles
Cheese add 1.00 | Bacon add 1.00

PATTY MELT

17

Fresh ground USDA Choice chuck patty, sautéed onions, Swiss cheese on grilled rye

VEGAN "IMPOSSIBLE" BURGER

14

Charbroiled Impossible™ burger patty, non-dairy cheese, avocado, lettuce, tomato, and onion

WESTERN BURGER

17.50

Fresh ground USDA Choice chuck patty, lettuce, tomato, cheddar cheese, applewood smoked bacon, onion rings and BBQ sauce

SANDWICHES & WRAPS

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bun or bread for an additional 1

BLT

15

Applewood smoked bacon, lettuce, tomato
Avocado (add 1.00)

CALIFORNIA CHICKEN WRAP

15

Grilled chicken breast, tomato, avocado, pesto mayo, Monterey Jack, lettuce, in a sun-dried tomato wrap

CHICKEN CAESAR WRAP

15

Marinated chicken breast, romaine lettuce, sliced red onions, and grated Parmesan with Caesar dressing in a spinach wrap

CLUBHOUSE

16

Triple decker of shaved smoked turkey, applewood smoked bacon, avocado, tomato, lettuce and Monterey Jack

CRISPY CHICKEN CLUB

15

Crispy breaded chicken breast, bacon, Swiss cheese, avocado, lettuce, tomato, and onion on a brioche bun

DELI SANDWICH

14

Turkey, Ham, or Roast Beef with your selection of cheese on your choice of bread with lettuce, tomato and mayonnaise | Avocado add 1.00

FRENCH DIP

18

Thinly sliced USDA Choice roast beef on a grilled French roll with au jus

GRILLED HAM AND CHEESE

15

Sliced ham, jack and cheddar cheeses, and tomatoes grilled on garlic butter sourdough

PHILLY CHEESE STEAK

18

Shaved roast beef topped with grilled onions, bell peppers, melted provolone and cheddar cheese, on a French roll

ROAD RUNNER

16

Sliced turkey, applewood smoked bacon, tomatoes, green chili and Monterey Jack on grilled Parmesan sourdough bread

MONTE CRISTO 15

Thinly-sliced ham, smoked turkey, Swiss and American cheese, egg-battered, deep-fried to a golden brown. Dusted with powdered sugar and served with warm strawberry compote

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STEAK, SEAFOOD, PASTA & MORE

Served with your choice of housemade soup or crisp green salad and Dutch crunch dinner roll
Substitute a baked potato for an additional 1 (available from 11:30 am)

RIB EYE STEAK	38	GOLDEN FRIED PRAWNS	22
Charbroiled USDA Choice rib eye steak, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy		Panko-breaded, deep-fried jumbo prawns, cocktail and tartar sauces. Served with French fries and coleslaw	
NEW YORK STEAK	34	BBQ ST. LOUIS STYLE RIBS	33
Charbroiled USDA Choice New York, Maître d' butter fresh seasonal vegetables, mashed potatoes and gravy		Half rack of slow smoked St. Louis ribs with barbecue sauce. Served with mashed potatoes and fresh seasonal vegetables	
FAMOUS FISH & CHIPS	21	NEW YORK STEAK AND FRIED PRAWNS	39
Icelandic cod, beer-battered and deep-fried, with French fries, coleslaw and malt vinegar		Charbroiled USDA Choice New York steak and fried prawns, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy	
ASIAN STIR FRY	18	SPAGHETTI & MEATBALLS	20
Stir fried vegetables with steamed jasmine rice Tofu add .50 Chicken add 3.00 Filet tips add 4.00 Shrimp add 4.00		A Parrot favorite. Spaghetti marinara, savory meatballs, with garlic bread.	
CHICKEN PARMESAN	20	CHARBROILED SALMON FILLET	28
Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of spaghetti and garlic bread		Charbroiled salmon fillet, dill remoulade, fresh seasonal vegetables and steamed jasmine rice	

DOWN HOME DELIGHTS

Served with your choice of housemade soup or crisp green salad, Dutch crunch dinner rolls
Substitute a baked potato for an additional 1 (available from 11:30 am)

ROAST TURKEY	18	OLD FASHIONED SOUTHERN FRIED CHICKEN	19
Oven roasted turkey breast served with cranberry sauce, fresh seasonal vegetables, mashed potatoes and gravy		Crisp and juicy. Served with mashed potatoes and home-style country gravy, coleslaw and a hot flaky biscuit with honey	
COUNTRY FRIED STEAK	19	BROILED SIRLOIN CHOPPED STEAK	19
Breaded beef steak served with fresh seasonal vegetables, mashed potatoes and country gravy		Broiled USDA Choice ground chuck with grilled onions, mashed potatoes, fresh seasonal vegetables, mushrooms and brown gravy	
LIVER & ONIONS	18		
Grilled tender beef liver, sautéed onions, crisp bacon. Served with fresh seasonal vegetables and mashed potatoes			

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SWEET TREATS

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| CHOCOLATE TREASURES CAKE | 8 | CARROT CAKE | 8 |
| Chocolate cake layered with chocolate mousse, covered in a rich, dark chocolate ganache
À la mode | | Carrots, walnuts, cinnamon, honey and cream cheese icing | |
| MANHATTAN DELI CHEESECAKE | 8 | APPLE PIE | 8 |
| With your choice of strawberry, blueberry or chocolate topping | 8.50 | A flaky crust baked to golden perfection with cinnamon spiced apple filling
À la mode | 9 |
| RUSTIC TRIPLE BERRY APPLE TART | | 8 | |
| Flaky pastry dough filled with blackberries, blueberries, raspberries and apples | | | |

CLASSIC SCOOPS

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|---|---|--|----|
| HOT FUDGE SUNDAE | 8 | ROOT BEER FLOAT | 6 |
| Two scoops of vanilla ice cream topped with delicious hot fudge, whipped cream, chopped nuts and a cherry | | The classic cooler, frosty and refreshing | |
| DEEP, DARK BROWNIE DECADENCE | 9 | BANANA SPLIT | 10 |
| A rich, warm, melt-in-your-mouth brownie layered with two scoops of vanilla ice cream and velvety hot fudge, whipped cream, chopped nuts and a cherry on top! | | Three scoops of ice cream and a sliced banana smothered with chocolate, strawberry and pineapple topping, whipped cream, nuts and a cherry | |

MILK SHAKES

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|-------------------------------------|------|----------------------------------|---|
| STRAWBERRY-BANANA | 7.50 | OLD FASHIONED | 7 |
| Strawberry ice cream, fresh bananas | | Chocolate, strawberry or vanilla | |
| CHOCOLATE PEANUT BUTTER | | 7.50 | |
| Chocolate ice cream, peanut butter | | | |

ICE CREAM SUNDAES

Choice of vanilla, chocolate or strawberry ice cream drizzled with a choice of chocolate, strawberry or pineapple topping, whipped cream, nuts and a cherry

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|------------------|---|-------------------|---|---------------------|---|
| ONE SCOOP | 5 | TWO SCOOPS | 6 | THREE SCOOPS | 7 |
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JUST THE SCOOP

Your choice of vanilla, chocolate or strawberry

- | | | | | | |
|------------------|---|-------------------|---|---------------------|---|
| ONE SCOOP | 4 | TWO SCOOPS | 5 | THREE SCOOPS | 6 |
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*Specialty cakes for all of your extra special occasions
may be ordered from Gourmet Grind ext. 3103 or 775.335.3103*

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ATLANTIS FUN CENTER SPECIAL

Receive a \$10 Fun Center Game Card for just \$6!

With the purchase of any Juniors Entrée (\$4 savings)

Visit our Family Fun Center located on the Second Floor.

Ask how you can join our VIP Club Underground.



More Award-Winning Restaurants:

— ATLANTIS — STEAKHOUSE

Atlantis Steakhouse proudly serves Allen Brothers meats, USDA Prime cuts, chosen for their superb quality, marbling and flavor. Unsurpassed service and ambiance are second to none.

Dinner served Wednesday – Sunday from 5 pm.

Reservations recommended, please call 775.824.4430 or visit atlantiscasino.com/dining



Bistro Napa

Experience innovative small plates, perfect for sharing, delectable big plates, a raw seafood bar and playful desserts that are deceptively delicious. Sommelier selected 4,000 bottle wine cellar.

Daily social hour in the lounge from 4 pm – 6 pm. Dinner served nightly from 5 pm.

Reservations welcome, please call 775.335.4539 or visit atlantiscasino.com/dining

Manhattan deli

A great deli has a New York accent. Serving lunch and dinner from 11 am.



Red Bloom Asian Kitchen at Atlantis, a modern twist on authentic Asian crafted dishes inspired by the Far East. Expect the unexpected.

Serving lunch and dinner from 11:30 am.

Toucan Charlie's BUFFET & GRILLE

Voted Best of Reno year-after-year by locals.

Serving breakfast, lunch, dinner daily and Weekend Champagne Brunch.

Oyster & Sushi Bar On The Sky Terrace

The freshest seafood the oceans have to offer with fabulous views of the Sierra.

All-you-care-to-eat nigiri and maki sushi on the unique non-smoking Sky Terrace. Serving lunch and dinner daily from 11 am.



Enjoy Chicago-style hot dogs, pizzas, sandwiches, ice cream, shakes and soft drinks.