

GREAT BEGINNINGS

PRAWN COCKTAIL 19

Housemade Cocktail Sauce, Lemon Wedge

 **SALMON TARTARE** 18

Ora King Salmon, Avocado, Scallions, Wasabi Cream, Unagi Glaze, Wasabi Sprouts, Ginger, Crispy Wontons

 **DUNGENESS CRAB CAKE** 20

Dungeness Crab Meat, Savoy Cabbage Slaw, Dill Aioli, Fresh Lemon

ESCARGOT 16

Garlic Herb Butter

BACON WRAPPED SCALLOPS 18

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

KOBE BEEF FLAT BREAD 18

Maytag Bleu Cheese Mousse, Braised Wild Mushrooms, Port Wine Gastrique

CALIFORNIA RED ABALONE 30

Lemon Butter

MAPLE & PONZU GLAZED PORK BELLY

LOLLIPOPS 14

Caramelized Berkshire Pork Belly

 **PAN SEARED FOIE GRAS** 24

Asian Pear-Blond Raisin Chutney, Toasted Brioche, Port Wine Gastrique

CHILLED SEAFOOD TOWER FOR 2 OR 4 75/110

King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Red Wine Mignonette, Housemade Cocktail Sauce

ARTISAN CHEESE PLATTER 15

Seasonal Fruit, Honeycomb, Cranberry-Pistachio Bread



OYSTERS ON THE HALF SHELL 18/32

Seasonal Oysters, Horseradish, Red Wine Mignonette

HALF DOZEN OR DOZEN

OYSTERS ROCKEFELLER 19

Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise

SOUPS

LOBSTER BISQUE 12

Maine Lobster, Cognac

FRENCH ONION SOUP 11

Gruyère Toast


SALADS

WEDGE SALAD 11

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

PEAR, WALNUT & BLEU CHEESE SALAD 12

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

 **STACKED "KING" COBB** 18

Alaskan King Crab Meat, Bacon, Avocado, Tomato, Chopped Egg, Maytag Bleu Cheese, Citrus Vinaigrette

 **SUMMER "CHOP HOUSE" SALAD** 18

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 14

Romaine, Focaccia Croutons, Aged Parmesan


— **Prepared Tableside**

SPINACH SALAD 14

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 40

*Seared Diver Scallops, Lemon Saffron Risotto,
Summer Vegetables, Citrus Beurre Blanc*

SHRIMP SCAMPI 40

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

🍷 PAN CHILEAN SEA BASS 40

*Orzo Pasta, Kalamata Olives, Capers, Feta Cheese, Basil,
Oven-Roasted Tomatoes, Cucumber, Lemon Beurre Blanc*

RATATOUILLE POTATO BASKET 26

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

CEDAR PLANK ORA KING SALMON 45

Dungeness Crab Beurre Blanc, Buttered Carrots, Roasted Potatoes

🍷 CHICKEN ADOBO 32

*Chili-Rubbed Breast of Chicken, Black Beans, Jicama, Mango,
Adobo Sauce, Lime-Tequila Vinaigrette*

COLORADO LAMB CHOPS 48

*Half Rack of Colorado Lamb, Whipped Potatoes, Ratatouille,
Green Peppercorn Demi-Glace*

KUROBUTA PORK "TOMAHAWK" 40

*Braised Savoy Cabbage, Fennel, Red Onion,
Crispy Pork Belly, Toasted Fennel Seed, Roasted Potatoes,
Pink Peppercorn-Dijon Cream*

STEAKHOUSE BURGER 26

*Grass Fed Beef, Roasted Portobello Mushroom,
Smoked Gouda Cheese, Heirloom Tomato, Lettuce, Balsamic Aioli,
Brioche Bun, Served with Thick Cut Steak Fries*

OVEN ROASTED PRIME RIB OF BEEF

16oz House-Cut 40

Asparagus and Whipped Potatoes, Au Jus

STEAK DIANE 48

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

SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS

Market Price

Butter Poached, Asparagus and Whipped Potatoes, Drawn Butter

ALASKAN KING CRAB LEGS 95

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	60	LIAISONS	
COWBOY BONE-IN RIB-EYE, 36 OZ	95	ANDRÉ-STYLE	8
		<i>Bleu Cheese Crusted and Demi-Glace</i>	
NEW YORK STEAK, 16 OZ	59	AU POIVRE	7
		<i>Pepper Crusted, Brandy Cream Sauce</i>	
T-BONE, 22 OZ	64	FORESTIERE	10
		<i>Sautéed Wild Forest Mushrooms</i>	
BONE-IN RIB-EYE, 22 OZ	69	OSCAR-STYLE	15
		<i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	
FILET MIGNON, 12 OZ	59	FOIE GRAS	20
FILET MIGNON, 8 OZ	50	<i>Veal Demi-Glace</i>	

STEAK & SEAFOOD DUETS


Create your own Duet by adding the following to any Steak

DUNGENESS CRAB CAKE	18	SINGLE LOBSTER TAIL	Market Price
SAUTEED DIVER SCALLOPS	24	TWIN LOBSTER TAILS	Market Price
SHRIMP SCAMPI	20	ALASKAN KING CRAB	55

STEAKHOUSE MUST-HAVES

9

SAUTÉED ASPARAGUS SPEARS	WHITE TRUFFLE MAC & CHEESE
ROASTED BRUSSELS SPROUTS	GARLIC MASHED POTATOES
SAUTÉED OR CREAMED SPINACH	SEA SALT CRUSTED BAKED POTATO
TWICE BAKED DOUBLE STUFFED POTATO	POTATO GRATIN
THICK CUT STEAK FRIES	CREAMED CORN WITH A KICK

 – 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 Dan Bauer, Chef De Cuisine Ali Sar-Sangi, Maitre d' Christian O'Kuinghtons, Sommelier

SWEET FINALES

12

SABAYON WITH BERRIES

Fresh Seasonal Berries and Lemon-Moscato Sabayon

*Inniskillin "Ice Wine" Vidal ~15

FIVE-LAYER CHOCOLATE CAKE

Devil's Fudge Cake, Ganache Cream

*Taylor Fladgate LBV 2010 ~11

GRAND MARNIER SOUFFLÉ

Vanilla Crème Anglaise

Please allow 30 minutes for preparation

*Lustau Brandy de Jerez ~11

CLASSIC CRÈME BRÛLÉE

Vanilla Bean Custard, Caramelized Sugar

*Dolce "Late Harvest" ~15

TRIO OF MOUSSE

Pineapple, Coconut and Strawberry

*Fonseca "Siroco" White Port ~8

FAMOUS MANHATTAN DELI

NEW YORK CHEESECAKE

Graham Cracker Crust, Fresh Berries

*Inniskillin "Ice Wine" Cabernet Franc ~15

* SUGGESTED PAIRING

FLAMBÉ

Desserts & Cocktails Presented Tableside

16

BANANAS FOSTER

CAFÉ DIABLO

CHERRIES JUBILEE

CREPES SUZETTE

321° BELOW ICE CREAM

ARTISAN CHEESE PLATTER

SEASONAL FRUIT, HONEYCOMB, CRANBERRY-PISTACHIO BREAD

15

DESSERT WINE

DOLCE "LATE HARVEST," NAPA VALLEY

15

FERRARI CARANO "LATE HARVEST," SONOMA COUNTY

14

INNISKILLIN "ICE WINE," NIAGARA

VIDAL

15

RIESLING

15

CABERNET FRANC

15

P^{ORT}, SHERRY & MADEIRA

BROADBENT 10YR MALMSEY 12

EMILIO LUSTAU FINO SHERRY 8

FONSECA "SIROCO" WHITE PORT 8

TAYLOR FLADGATE LBV 2010 11

GRAHAM'S 20YR TAWNY 12

GRAHAM'S 30YR TAWNY 21

GRAHAM'S 40YR TAWNY 35

GRAHAM'S SIX GRAPES RUBY 7

DIGESTIV^o

BIGALLET CHINA CHINA AMER 12

CYNAR 11

FERNET-BRANCA 9

VECCHIO AMARO DEL CAPO 10

CRESCENDO LIMONCELLO 11

COLORADO GRAPPA 12

MAROLO GRAPPA DI AMARONE 11

GRAPPI CHAMOMILE GRAPPA 11

FINE BRANDY

DARON CALVADOS 12

LUSTAU BRANDY DE JEREZ 11

GERMAIN ROBIN XO 26

HENNESSY VS 9

HENNESSY XO 32

HENNESSY PARADIS 120

COURVOISIER VSOP 11

COURVOISIER XO 28

COURVOISIER INITIALE 65

MARTEL VS 9

MARTEL CORDON BLEU 24

RÉMY MARTIN VSOP 11

RÉMY MARTIN XO 26

RÉMY MARTIN LOUIS XIII 275

C^{OFFEE} & TEAS

ATLANTIS ILLY[®] COFFEE SERVICE 6

CAFFÈ LATTE 7

CAPPUCCINO 7

ESPRESSO 6

MOCHA 7

TEA BLACK, WHITE, GREEN, HERBAL 6