

GREAT BEGINNINGS


PRAWN COCKTAIL 19
Housemade Cocktail Sauce, Lemon Wedge

AHI TUNA TARTARE 16
Avocado, Green Onion, Radish Sprouts, Citrus Ponzu, Miso Vinaigrette

CRISPY CALAMARI 15
Housemade Cocktail Sauce, Lemon and Fresh Herb Aioli

ESCARGOT 16
Garlic Herb Butter


MAINE LOBSTER & BLUE CRAB CAKES 18
Lemon and Fresh Herb Aioli

 **BACON WRAPPED SCALLOPS** 16
Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Cointreau Butter Sauce

KOBE BEEF CROSTINI 18
Maytag Bleu Cheese Mousse, Braised Wild Mushrooms, Cabernet Demi-Glace

CALIFORNIA RED ABALONE *Market Price*
Lemon Butter

MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS 14
Caramelized Berkshire Pork Belly

 **PAN SEARED FOIE GRAS** 24
Roasted Bartlett Pear, Vanilla Bean Vinaigrette, Thyme Hazelnut Praline, Bitter Greens

CHILLED SEAFOOD TOWER *Market Price*
King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Tantalizing Sauces

 **JUMBO CRAB STUFFED MUSHROOMS** 17
Gruyère Cheese Crust, Meyer Lemon Aioli

 **ARTISAN CHEESE PLATTER** 15
Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers



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

SOUP DU JOUR 8
Inspired Nightly


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

 **SHRIMP AND AVOCADO SALAD** 15
Baby Mixed Greens, Hearts of Palm, Pear Tomatoes, English Cucumbers, Citrus Vinaigrette


 **SPRING ASPARAGUS SALAD** 10
Toasted Pecans, Fennel, Micro Beet Greens, Shaved Pecorino, Mimosa 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.

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.

CLASSIC C°CKTAILS

14

SMOKY PALOMA

*Fortaleza Tequila Plata, Mezcal El Silencio, Green Chartreuse,
Fresh Grapefruit Juice, Grapefruit Bitters*

TUCC' OF CLASS

*Cîroc Vodka, Cynar, Grand Marnier, Licor 43,
Dry Vermouth, Orange Bitters*

AVIATION

*Tanqueray No. 10 Gin, Crème de Violette,
Luxardo Maraschino Liqueur, Fresh Lemon Juice*

AGED RUM MANHATTAN

*Appleton Estate Aged Rum, Carpano Sweet Vermouth,
Vanilla Citrus Sour Mix, Lillet Rouge*

THE ALEXANDER

*Hennessy VSOP Cognac, Dark Crème de Cacao,
Grand Marnier, Cream*

COSMOPOLITAN

*Grey Goose L'Orange, St. George Raspberry Liqueur,
Combiar, Cranberry Juice, Fresh Squeezed Lime*

ST. PETERSBURG MULE

*Cîroc Vodka, Domaine de Canton Liqueur,
Fever Tree Ginger Beer, Fresh Lime*



SIGNATURE C°CKTAILS

14

WHITE NEGRONI

Hendricks Gin, Cocchi Americano, Lillet Blanc

ESPRESSO MARTINI

*Grey Goose Vodka, St. George NOLA Coffee Liqueur,
Grand Marnier, Licor 43, Illy Espresso, Egg White*

RASTA MON!

*Appleton Estate White Rum, Shipwreck Coconut Rum, Benedictine,
Clement Creole Shrub, Bigallet China China Amer, Lime Juice*

REPEAL 1933

*Woodford Reserve Bourbon, Amontillado Sherry,
Vanilla Citrus Sour Mix, Fernet Branca*

DOÑA LOLA

*Herradura Silver Tequila, Green Chartreuse, Dry Vermouth,
Cilantro Infused Simple Syrup, Fresh Lime Juice*

THE SUN-KISSED (NON-ALCOHOLIC) 7

*Papaya Nectar, Muddled Basil,
Housemade Grenadine, Fresh Lemon Juice*

COMPOSITIONS

With Soup du Jour or Steakhouse Salad

🍷 SPRING VEGETABLE RISOTTO 26

*Fresh Spring Vegetables, Grilled Portobello Mushrooms,
Eggplant and Heirloom Tomatoes, Balsamic Syrup*

🍷 RATATOUILLE-STUFFED SWEET PEPPERS 24

*Lemon-Garlic White Bean Puree, Arugula, Heirloom Tomato Oil
~Vegan~*

🍷 CRAB CRUSTED BARRAMUNDI 35

*Red Quinoa, Roasted Japanese Mushrooms,
Littleneck Clam Vinaigrette*

DIVER SCALLOPS 39

*Wilted Baby Spinach, Sweet Corn Risotto,
Lemon Thyme Beurre Blanc, Crispy Leeks*

WILD KING SALMON 34

*Creamy White Cheddar Grits, Braised Greens, Sweet Corn Relish
~Blackened Upon Request~*

🍷 SHRIMP SCAMPI 39

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

PAN ROASTED CHILEAN SEA BASS 39

*Roasted Tomato, Citrus and Olive Relish, Wild Rice,
Asparagus, Beurre Blanc*

🍷 STEAK AU POIVRE 54

*16 oz. Allen Brothers New York Steak, Pepper Crusted,
Brandy, Cream, Shallots, Garlic, Demi-Glace,
Garlic Mashed Yukon Golds, Wilted Rapini*

ROASTED RACK OF LAMB 48

*Grilled Summer Squash, Roasted Eggplant Puree,
Cannellini Beans, Saffron Vinaigrette*

OVEN ROASTED PRIME RIB OF BEEF

*House-Cut 38 • King-Cut Bone-In 45
Asparagus and Whipped Potatoes, Au Jus*

ROASTED FULTON FARMS CHICKEN BREAST 28

*Grilled White Asparagus, Pesto-Potato Puree,
Wilted Greens, Lemon Vinaigrette*

🍷 MAPLE BRINED KUROBUTA PORK CHOP 34

*Roasted Mushrooms, Potato Gnocchi, Sautéed Brussels Sprouts,
Seasonal Fruit Chutney, Natural Pork Jus*

STEAK DIANE 46

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

🍷 STEAKHOUSE BURGER 28

*American Kobe Patty, Seared Foie Gras, Black Truffle Aioli,
Toasted Brioche, Thick Cut Steak Fries*

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

AMERICAN KOBE STRIP LOIN, 12 OZ	50
COWBOY BONE-IN RIB-EYE, 36 OZ	74
NEW YORK STEAK, 16 OZ	50
T-BONE, 22 OZ	56
KANSAS CITY BONE-IN RIB-EYE, 22 OZ	58
FILET MIGNON, 12 OZ	54
FILET MIGNON, 8 OZ	46
TOP SIRLOIN STEAK, 10 OZ	34
COLORADO LAMB CHOPS (DOUBLE-CUT)	
2 CHOPS	44
3 CHOPS	52



STEAK & SEAFOOD DUETS 54
With Soup du Jour or Steakhouse Salad

Pair any meat selection with your choice of seafood

8 oz Filet Mignon
10 oz Top Sirloin
House Cut Prime Rib

Maine Lobster & Blue Crab Cakes
Diver Scallops
Shrimp Scampi

LIAISONS

ANDRÉ-STYLE <i>Bleu Cheese Crusted and Demi-Glace</i>	7
OSCAR-STYLE <i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	12
FOIE GRAS <i>Veal Demi-Glace</i>	16



CLASSIC FAVORITES
With Soup du Jour or Steakhouse Salad
Market Price

Served with your choice of:

12 oz Filet & Lobster Tail
Twin Lobster Tails
Single Lobster Tail
12 oz Filet & Alaskan King Crab
Alaskan King Crab



STEAKHOUSE MUST-HAVES

- SAUTÉED ASPARAGUS SPEARS
- SAUTÉED BRUSSELS SPROUTS
- SAUTÉED OR CREAMED SPINACH
- TWICE BAKED DOUBLE STUFFED POTATO
- 🍷 ROASTED SUNCHOKES
- 🍷 WARM FINGERLING POTATO SALAD

9

- WHITE TRUFFLE MAC & CHEESE
- GARLIC MASHED POTATOES
- 🍷 SAUTÉED WILD FORESTIERE MUSHROOMS
- SEA SALT CRUSTED BAKED POTATO
- 🍷 YUKON GOLD POTATO GRATIN
- CREAMED CORN WITH A KICK

— Add a Lobster Tail or King Crab to any entrée, Market Price

🍷 — 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 Michael Schreck, Chef De Cuisine Ali Sar-Sangi, Maitre d' Christian O'Kuinghttons, Sommelier

SWEET FINALES

12

WARM FRUIT COBBLER

Seasonal Fruit, Sugar Dough Crust,
Tuille Cookies, Cinnamon Gelato

SEVEN-LAYER CHOCOLATE CAKE

Devil's Fudge Cake, Ganache Cream

DARK CHOCOLATE AND PEANUT BUTTER TORTE

Chocolate Gianduja,
Caramelized Bananas

GRAND MARNIER SOUFFLÉ

Vanilla Crème Anglais
Please allow 20 minutes for preparation

CLASSIC CRÈME BRÛLÉE

Vanilla Bean Custard, Caramelized Sugar

LEMON TART

Housemade Lemon Curd,
Sugar Dough Crust, Toasted Meringue,
Raspberry Marmalade

WARM CINNAMON APPLE CRISP

Oatmeal Fritters, Maple Gelato,
Bourbon Caramel

FAMOUS MANHATTAN DELI NEW YORK CHEESECAKE

Graham Cracker Crust, Fresh Berries

FLAMBÉ

Desserts & Cocktails Presented Tableside

16

BANANAS FOSTER

CAFÉ DIABLO

CHERRIES JUBILEE

CREPES SUZETTE

321° BELOW ICE CREAM

ARTISAN CHEESE PLATTER

SEASONAL FRUIT, HONEYCOMB, BALSAMIC REDUCTION,
CRANBERRY- PISTACHIO CRACKERS

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

PORT

GRAHAM'S 20YR TAWNY

12

GRAHAM'S 30YR TAWNY

21

GRAHAM'S 40YR TAWNY

35

GRAHAM'S SIX GRAPES RUBY

7

CORDIALS

B & B

9

BAILEY'S ORIGINAL

GRAND MARNIER

9

IRISH CREAM

9

GRAND MARNIER 100

34

DI SARONNO AMARETTO

9

GRAND MARNIER 150

45

FRANGELICO

9

KAHLÚA

8

GODIVA WHITE OR DARK

9

PATRÓN XO CAFE

8

CHOCOLATE LIQUEUR

9

SAMBUCA ROMANA

9

TUACA

9

COGNAC

COURVOISIER VS

9

HENNESSY PARADIS

120

HENNESSY VS

9

MARTELL CORDON BLEU

24

MARTELL VS

8

COURVOISIER INITIALE

65

RÉMY MARTIN LOUIS XIII

275

RÉMY MARTIN VSOP

9

RÉMY MARTIN XO

26

COFFEE & TEAS

ATLANTIS ILLY® COFFEE SERVICE

6

CAFFÈ LATTE

7

CAPPUCCINO

7

ESPRESSO

6

MOCHA

7

TEA BLACK, WHITE, GREEN, HERBAL

6