

# 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,  
Combiér, 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*

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## THE SUN-KISSED (NON-ALCOHOLIC) 7

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

# GREAT BEGINNINGS

<b>PRAWN COCKTAIL</b>	19	<b>MAPLE &amp; PONZU GLAZED PORK BELLY LOLLIPOPS</b>	14
<i>Housemade Cocktail Sauce, Lemon Wedge</i>		<i>Caramelized Berkshire Pork Belly</i>	
<b>SALMON TARTARE</b>	18	<b>PAN SEARED FOIE GRAS</b>	24
<i>Ora King Salmon, Avocado, Scallions, Wasabi Cream, Unagi Glaze, Wasabi Sprouts, Ginger, Crispy Wontons</i>		<i>Asian Pear-Blond Raisin Chutney, Toasted Brioche, Port Wine Gastrique</i>	
<b>DUNGENESS CRAB CAKE</b>	20	<b>CHILLED SEAFOOD TOWER FOR 2 OR 4</b>	65/95
<i>Dungeness Crab Meat, Savoy Cabbage Slaw, Dill Aioli, Fresh Lemon</i>		<i>King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Red Wine Mignonette, Housemade Cocktail Sauce</i>	
<b>ESCARGOT</b>	16	<b>ARTISAN CHEESE PLATTER</b>	15
<i>Garlic Herb Butter</i>		<i>Seasonal Fruit, Honeycomb, Cranberry-Pistachio Bread</i>	
<b>BACON WRAPPED SCALLOPS</b>	18		
<i>Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc</i>			
<b>KOBE BEEF FLAT BREAD</b>	18		
<i>Maytag Bleu Cheese Mousse, Braised Wild Mushrooms, Port Wine Gastrique</i>			
<b>CALIFORNIA RED ABALONE</b>	30		
<i>Lemon Butter</i>			
		<b>OYSTERS ON THE HALF SHELL</b>	18/32
		<i>Seasonal Oysters, Horseradish, Red Wine Mignonette</i>	
		<b>HALF DOZEN OR DOZEN</b>	
		<b>OYSTERS ROCKEFELLER</b>	19
		<i>Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise</i>	


# SOUPS

**LOBSTER BISQUE** 12  
*Maine Lobster, Cognac*

**FRENCH ONION SOUP** 11  
*Gruyère Toast*

# SALADS

<b>WEDGE SALAD</b>	11	<b>CLASSIC CAESAR</b>	14
<i>Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing</i>		<i>Romaine, Focaccia Croutons, Aged Parmesan</i>	
<b>PEAR, WALNUT &amp; BLEU CHEESE SALAD</b>	12	<i>— Prepared Tableside</i>	
<i>Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette</i>		<b>SPINACH SALAD</b>	14
<b>STACKED "KING" COBB</b>	18	<i>Traditional Hot Bacon Dressing</i>	
<i>Alaskan King Crab Meat, Bacon, Avocado, Tomato, Chopped Egg, Maytag Bleu Cheese, Citrus Vinaigrette</i>		<i>— Prepared Tableside</i>	
<b>HEIRLOOM TOMATO AND BURRATA SALAD</b>	18		
<i>Micro Basil, EVOO, Balsamic Syrup</i>			

 — 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.

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# COMPOSITIONS

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*With Soup du Jour or Steakhouse Salad*

**🍷 DIVER SCALLOPS 42**

*Jumbo Diver Scallops, Black Bean, Roasted Corn and Mango Salad, Vanilla-Curry Yogurt Sauce*

**SHRIMP SCAMPI 40**

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

*~Prepared Tableside~*

**🍷 PAN ROASTED CHILEAN SEA BASS 40**

*Peach & Ginger Salsa, Basil, Red Pepper, White Balsamic, Peach Beurre Blanc, Sautéed Spinach, Garnet Yam Puree*

**🍷 RATATOUILLE POTATO BASKET 26**

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

**🍷 CARIBBEAN "JERKED" CHICKEN 30**

*Jamaican Seasoning, Grilled Pineapple Salsa, Roasted Corn, Black Beans, Tomatoes, Mango, Roasted Pepper Sauce*

**🍷 CEDAR PLANK ORA KING SALMON 45**

*Dungeness Crab Beurre Blanc, Buttered Carrots, Roasted Potatoes*

**🍷 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**

House-Cut 38 • King-Cut Bone-In 45

*Asparagus and Whipped Potatoes, Au Jus*

**STEAK DIANE 48**

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

*~Prepared Tableside~*

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**SINGLE LOBSTER TAIL 54 • TWIN LOBSTER TAILS 95**

*Butter Poached, Asparagus and Whipped Potatoes, Drawn Butter*

**🍷 ALASKAN KING CRAB LEGS 95**

*Asparagus and Whipped Potatoes, Drawn Butter*

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# 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*

AMERICAN KOBE STRIP LOIN, 12 OZ	55	<b>LIAISONS</b>	
COWBOY BONE-IN RIB-EYE, 36 OZ	89	ANDRÉ-STYLE	8
NEW YORK STEAK, 16 OZ	50	<i>Bleu Cheese Crusted and Demi-Glace</i>	
T-BONE, 22 OZ	56	AU POIVRE	7
KANSAS CITY BONE-IN RIB-EYE, 22 OZ	61	<i>Pepper Crusted, Brandy Cream Sauce</i>	
FILET MIGNON, 12 OZ	54	FORESTIERE	10
FILET MIGNON, 8 OZ	48	<i>Sautéed Wild Forest Mushrooms</i>	
TOP SIRLOIN STEAK, 10 OZ	34	OSCAR-STYLE	15
		<i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	
		FOIE GRAS	20
		<i>Veal Demi-Glace</i>	

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## STEAK & SEAFOOD DUETS

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*Create your own Duet by adding the following to any Steak*

DUNGENESS CRAB CAKE	18	SINGLE LOBSTER TAIL	48
SAUTEED DIVER SCALLOPS	24	TWIN LOBSTER TAILS	90
SHRIMP SCAMPI	20	ALASKAN KING CRAB	45


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## STEAKHOUSE MUST-HAVES

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9

SAUTÉED ASPARAGUS SPEARS	WHITE TRUFFLE MAC & CHEESE
SAUTÉED 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.*

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Dennis Houge, Executive Chef    Dan Bauer, Chef De Cuisine    Ali Sar-Sangi, Maitre d'    Christian O'Kuinghtons, Sommelier    John Sanchez, Captain

## 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

COURVOISIER INITIALE

65

HENNESSY PARADIS

120

RÉMY MARTIN LOUIS XIII

275

HENNESSY VS

9

RÉMY MARTIN VSOP

9

MARTELL CORDON BLEU

24

RÉMY MARTIN XO

26

MARTELL VS

8

## COFFEE & TEAS

ATLANTIS ILLY® COFFEE SERVICE

6

ESPRESSO

6

CAFFÈ LATTE

7

MOCHA

7

CAPPUCCINO

7

TEA BLACK, WHITE, GREEN, HERBAL

6