

GREAT BEGINNINGS

PRAWN COCKTAIL <i>Housemade Cocktail Sauce, Lemon Wedge</i>	16	CALIFORNIA RED ABALONE <i>Lemon Butter</i>	Market Price
AHI TUNA TARTARE <i>Avocado, Green Onion, Radish Sprouts, Citrus Ponzu, Miso Vinaigrette</i>	15	MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS <i>Caramelized Berkshire Pork Belly</i>	12
CRISPY CALAMARI <i>Housemade Cocktail Sauce, Lemon and Fresh Herb Aioli</i>	12	FRENCH BABY PEARS & PARMA PROSCIUTTO <i>Goat Cheese Mousse, Fresh Herbs, Mint Syrup, Balsamic Reduction</i>	12
ESCARGOT <i>Garlic Herb Butter</i>	15	CHILLED SEAFOOD TOWER <i>King Crab Legs, Prawns, Maine Lobster, Fresh Oysters, Tantalizing Sauces</i>	Market Price
MAINE LOBSTER & BLUE CRAB CAKES <i>Lemon and Fresh Herb Aioli</i>	16		
SHRIMP MEDITERRANEAN <i>Roasted Tomatoes, Kalamata Olives, Lemon, Garlic</i> — Prepared Tableside	18		OYSTERS ON THE HALF SHELL 15/30 <i>Seasonal Oysters, Horseradish, Red Wine Mignonette</i> HALF DOZEN OR DOZEN
KOBE BEEF CROSTINI <i>Maytag Bleu Cheese Mousse, Braised Wild Mushrooms, Cabernet Demi-Glace</i>	16		OYSTERS ROCKEFELLER 17 <i>Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise</i>
			CRISPY PANKO OYSTERS 16 <i>Endive Boats, Remoulade Sauce</i>

SOUPS

SOUP DU JOUR 7 <i>Inspired Nightly</i>	LOBSTER BISQUE 10 <i>Maine Lobster, Cognac</i>	FRENCH ONION SOUP 9 <i>Gruyère Toast</i>
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SALADS

BEET NAPOLEON SALAD <i>Frisée, Spinach, Humboldt Fog Goat Cheese, Red & Golden Beets, Lemon-Poppyseed Vinaigrette</i>	10		CLASSIC CAESAR 12 <i>Romaine, Focaccia Croutons, Aged Parmesan</i> — Prepared Tableside
WEDGE SALAD <i>Iceberg, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing</i>	9		SPINACH SALAD 12 <i>Traditional Hot Bacon Dressing</i> — Prepared Tableside
PEAR, WALNUT & BLEU CHEESE SALAD <i>Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette</i>	10		
VINE RIPENED TOMATO & FRESH MOZZARELLA SALAD <i>Basil Pesto, Balsamic Syrup, Medley of Baby Greens</i>	10		

— 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.

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. Steaks finished with Maitre d' Butter and served with duo of Sauce Béarnaise and Signature Steak Sauce.

AMERICAN KOBE STRIP LOIN, 12 OZ	42
COWBOY BONE-IN RIB-EYE, 36 OZ	70
NEW YORK STEAK, 16 OZ	44
T-BONE, 22 OZ	52
KANSAS CITY BONE-IN RIB-EYE, 18 OZ	46
FILET MIGNON, 12 OZ	44
FILET MIGNON, 8 OZ	38
TOP SIRLOIN STEAK, 10 OZ	32
COLORADO LAMB CHOPS (DOUBLE-CUT) 2 CHOPS 44 3 CHOPS 48	



DUET FAVORITES 48

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

- Maryland Lump & Lobster Crab Cakes
- Salmon
- 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>	10
CLASSIC AU POIVRE <i>Red, Green, White & Tellicherry Peppercorns, Garlic, Demi-Glace, Brandy</i>	5
FOIE GRAS <i>Veal Demi-Glace</i>	15



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

8

- SAUTÉED ASPARAGUS SPEARS
- COWBOY CHEESE FRIES
- CRISPY POTATO CAKE
- CREAMED SPINACH
- ROASTED BRUSSELS SPROUTS
- WHITE TRUFFLE MAC & CHEESE

- TRUFFLED CAULIFLOWER GRATIN
- GARLIC MASHED POTATOES
- SAUTÉED SPINACH
- SEA SALT CRUSTED BAKED POTATO
- CREAMED CORN WITH A KICK
- PECORINO ROMANO GNOCCHI

— Add a Lobster Tail to any entrée, Market Price

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.

Robert Katausky, Executive Chef Ali Sar-Sangi, Maitre d' Christian O'Kuinghtons, Sommelier

COMPOSITIONS

With Soup Du Jour or Steakhouse Salad

DIVER SCALLOPS 35

Oven-Roasted Tomatoes, Fennel, Lobster Butter Sauce

WILD KING SALMON 32

*Crispy Gaufrette Potato, Swiss Chard, Tasso Ham, Fried Basil,
Champagne Stoneground Mustard Sauce*

CHILEAN SEA BASS 38

*Pistachio Crusted Sea Bass, Roasted Yukon Gold Potatoes,
Kalamata Olive & Navel Orange Relish*

CRISPY TIGER PRAWNS 29

Coconut Sticky Rice, Mango Chutney, Chili Dipping Sauce

SHRIMP SCAMPI 32

*Garlic, Shallots, White Wine, Butter
— Prepared Tableside*

STEAK DIANE 39

*Filet Medallions, Organic Mushrooms, Demi-Glace
— Prepared Tableside*

ROASTED HERB CRUSTED RACK OF LAMB 42

*Whipped Yukon Gold Potatoes, Baby Carrots,
Huckleberry Mint Demi-Glace*

OVEN ROASTED PRIME RIB OF BEEF

House-Cut 32 • King-Cut Bone In 38
Whipped Potatoes, Au Jus

VEAL PICCATA 30

*Sautéed Spinach, Whipped Yukon Gold Potatoes,
Lemon Caper Beurre Blanc*

SAUTÉED BREAST OF CHICKEN SCALLOPINI 24

*Parmesan Crust, Red Pepper Coulis, Sautéed Spinach,
Pecorino Romano Gnocchi*

—THREE COURSE PRIX FIXE—

48 • 60 with 3 oz Wine Pairings

FIRST COURSE

Steakhouse Salad OR Soup Du Jour

ENTRÉE

TRIO OF FILET

Bleu Cheese, Crab, Mushroom Sauté

OR

MIXED GRILL

Lamb Chop, Filet Medallion, Sea Bass

DESSERT

*New York Cheesecake OR Crème Brûlée
OR Chocolate Royale*

SWEET FINALES

10

BANANA CHOCOLATE CRÈME BRÛLÉE

Banana Custard, Dark Chocolate Ganache,
Puff Pastry, Caramelized Sugar

FLOURLESS CHOCOLATE HAZELNUT CAKE

Hazelnut Crust, Fresh Whipped Cream

DARK CHOCOLATE AND PEANUT BUTTER TORTE

Chocolate Gianduja, Caramelized Bananas

GRAND MARNIER SOUFFLÉ

Vanilla Crème Anglaises
Please allow 20 minutes for preparation

CLASSIC CRÈME BRÛLÉE

Vanilla Bean Custard,
Caramelized Sugar

FRANGIPANE PEAR TORTE

Vanilla Poached Pear, Moist Almond Cake,
Caramel Sauce

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

14

BANANAS FOSTER
CAFÉ DIABLO

CHERRIES JUBILEE
CREPES SUZETTE

321° BELOW ICE CREAM

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°RT

GRAHAM'S 20YR TAWNY	10
GRAHAM'S 30YR TAWNY	19
GRAHAM'S 40YR TAWNY	35
GRAHAM'S SIX GRAPES RUBY	6

C°RDIALS

B & B	9	GRAND MARNIER	9
BAILEY'S ORIGINAL IRISH CREAM	8	GRAND MARNIER 100	34
DI SARONNO AMARETTO	8	GRAND MARNIER 150	45
FRANGELICO	8	KAHLÚA	8
GODIVA WHITE OR DARK CHOCOLATE LIQUEUR	9	PATRÓN XO CAFE	8
		SAMBUCA ROMANA	8
		TUACA	8

C°GNAC

COURVOISIER VS	9	RÉMY MARTIN EXTRA PERFECT	58
HENNESSY PARADIS	85	RÉMY MARTIN LOUIS XIII	195
HENNESSY VS	9	RÉMY MARTIN VSOP	9
MARTELL CORDON BLEU	17	RÉMY MARTIN XO	26
MARTELL VS	8		

C°FFEE & TEAS

ATLANTIS ILLY® COFFEE SERVICE	5	ESPRESSO	5
CAFFÈ LATTE	6	MOCHA	6
CAPPUCCINO	6	TEA BLACK, WHITE, GREEN, HERBAL	4