

IN-ROOM DINING MENU

If you plan to have breakfast in your room tomorrow morning, we suggest placing your order this evening to be delivered at your choice of time. In-room dining options are available 24 hours-a-day, unless noted otherwise. Please touch 3023 to order.

BREAKFAST ENTRÉES

Continental

Selection of juice, your favorite morning pastry, fresh fruit cocktail and choice of coffee or tea 14

Sierra Breakfast

Two eggs prepared to order with ham, bacon or sausage patties, hash browns and toast 17

Eggs Benedict

Poached eggs and Canadian bacon on an English muffin with Hollandaise sauce and hash browns 16

Atlantis Omelet

Choose three of the following items: Swiss, Cheddar or American cheese, spinach, onions, peppers, mushrooms, green chilis, sausage, ham or bacon. Served with hash browns and toast 16

Add .75¢ for each additional item.

New York Steak & Eggs

New York steak with two eggs any style, hash browns and toast 24

Buttermilk Pancakes

Whipped butter and maple syrup 12 | Short Stack 9

Add Strawberry or Blueberry topping for 1

Cinnamon French Toast

Powdered sugar and maple syrup 12

Belgian Waffle

Strawberry topping and whipped cream 12

Country Fried Steak and Eggs

Breaded beef steak with two eggs and country gravy 17

Corned Beef Hash and Eggs

Corned beef hash and two poached eggs 16

To order, please touch 3023

18% gratuity, 5.00 service charge, and sales tax will be added to your order. Please allow extra time for special orders.

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FITNESS FIRST

Assorted cereals with fresh fruit 9 | Without fresh fruit 7

Hot Oatmeal or Cream of Wheat with fresh fruit 9 | Without fresh fruit 7

Yogurt, choice of Peach, Strawberry or Red-Raspberry 7

Honey-Kissed Yogurt Parfait

Vanilla yogurt, granola, fresh seasonal berries, honey 9

Egg White Frittata

Sautéed spinach and mushrooms, tomato slices, bran muffin 13.50

Atlantis Fruit Fare

Seasonal sliced fruit and banana bread with choice of cottage cheese or fruit sherbet 13.75

FROM THE BAKERY

Our award-winning bakery offers the freshest ingredients and the best in housemade recipes.

Croissant 6

Danish 6

Toasted Bagel with Cream Cheese 6.50

Banana Bread 6

Cinnamon Roll 6

Muffin, choice of Bran or Blueberry 6

English Muffin, Toast or Biscuits 5

SIDE ORDERS

Ham, Bacon or Sausage 7

Corned Beef Hash 7

Hash Browns 5

Biscuits and Gravy 7.50

One Egg 3

Two Eggs 5

GOURMET BLEND COFFEE

The perfect wake-up call. Order your coffee the evening before and have your favorite morning beverage ready when you are. Decaffeinated available.

3 Cup Thermos 8 | 6 Cup Thermos 10

JUICES AND FRUITS

Fresh Orange Juice 8

Grapefruit, Tomato, Apple, Pineapple, or Cranberry Juice 7

Sliced Seasonal Melon 7

Fresh Berries or Strawberries in season 8

Half Grapefruit served chilled 6

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LUNCH & SPECIALTY DINING SELECTIONS

SOUPS

Available 11 am to 11 pm

Soup of the Day

Housemade recipes 8

French Onion Gratinée 11

Clam Chowder 11

Original recipe served in a sourdough bread bowl
Without bread bowl 8

APPETIZERS

Jumbo Shrimp Cocktail

With lemon crown and cocktail sauce 16

Deep Fried Egg Rolls

With sweet & sour sauce and hot mustard 11

Chicken Tenders

Lightly breaded breast of chicken deep fried with
Ranch dressing 13

Asian Selection

Egg rolls, pot stickers and fried wontons with
sweet & sour sauce, hot mustard and ginger
soy sauce 14

Fruit and Cheese Plate

Selection of seasonal fruits and cheeses 14

Fried Wontons

With sweet & sour sauce and hot mustard 10

Pot Stickers

Pork filled oriental dumplings with
ginger soy sauce 12

Buffalo Wings

Spicy chicken wing with vegetable crudité and
Ranch dressing 15

SALADS

Caesar Salad

Romaine lettuce, Parmesan cheese, croutons and
Caesar dressing 14
With chicken 16
With shrimp 17
With steak 17
With salmon 17

Cobb Salad

Garden fresh greens topped with diced turkey
breast, avocado, bacon, hard-boiled eggs, ripe
olives, diced tomatoes and bleu cheese crumbles
17

House Salad

California greens, tomatoes, red onions,
cucumbers and croutons 8

Wedge Salad

Blue cheese crumbles, caramelized onions, cherry
tomatoes, blue cheese dressing 14

Fiesta Chicken Salad

Grilled chicken breast, fresh mixed greens, black
beans, corn, avocado and feta cheese. Served
with pico de gallo, guacamole and cilantro lime
dressing 16

Roasted Beet and Goat Cheese Salad

Red and golden beets, mixed greens, Sonoma
goat cheese, sliced fennel, mandarin oranges,
caramelized walnuts, raspberry vinaigrette 13.50

Tomato and Mozzarella Salad

Vine ripe tomatoes, fresh mozzarella, mixed greens,
sliced red onions, EVOO, balsamic glaze 13.50

*Dressing Choices: Ranch, Thousand Island,
Raspberry Walnut Vinaigrette, Bleu Cheese,
Orange Miso, and Fat-Free Italian.*

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SANDWICHES

Includes choice of steak fries, potato salad or coleslaw.

Add a house salad for an additional 5.00

Executive Club

Triple decker of shaved smoked turkey, crisp bacon, avocado, tomato and Jack cheese 15

Choice of bread

BLT

Smoked bacon, lettuce and tomato with mayonnaise 12

Choice of bread

Tuna Croissant

Albacore tuna salad on a flaky croissant with shredded lettuce and tomato 14

Turkey Delight

Thinly sliced smoked turkey, Swiss cheese, avocado, lettuce and tomato 14

Choice of bread

French Dip

Tender roast beef on a French roll with au jus 15

New York Steak

Charbroiled to order and served on a French roll 22

Grilled Chicken

Grilled chicken breast, lettuce, tomato and red onion served on freshly baked Ciabatta bread 15

Grilled Ham & Cheese

Thinly sliced ham with American cheese on choice of bread 13 | Cheese only 11

Southwest Chicken

Seasoned chicken breast, Jalapeño Jack cheese, green chilis and avocado served on freshly baked Ciabatta bread 15

Italian Sub

Ham, salami, prosciutto, provolone cheese, lettuce, tomato, Pesto aioli on a torpedo roll 14

WRAPS

Choose your favorite wrap in a spinach tortilla.

Includes a choice of steak fries, cole slaw, potato salad or fresh fruit cup.

Shrimp Po' Boy Wrap

Breaded shrimp, tomatoes, red onion, shredded iceberg lettuce, chopped cabbage, and shredded jack cheese tossed with spicy mayo 15

Buffalo Chicken Wrap

Breaded chicken tenders tossed in Buffalo sauce, tomato, jack cheese, and ranch dressing 14

Southwest Vegetarian Wrap

Lettuce, tomatoes, avocado, black beans, corn, bell peppers, Monterey Jack cheese, chipotle ranch dressing, spinach tortilla 14

Chicken Caesar Wrap

Grilled marinated breast of chicken, romaine lettuce, red onions and grated Parmesan tossed in a Caesar dressing 15

Turkey Bacon Wrap

Thinly sliced smoked turkey breast, crisp bacon, lettuce, tomato and avocado with ranch dressing 15

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CLASSIC NEW YORK STYLE PIZZAS

Available 11am to 10pm. Please allow 30 minutes for delivery

Include a house salad with any pizza for an additional 5

Meat Packing District

Pepperoni, Canadian bacon, salami, Italian sausage, housemade pizza sauce, whole milk mozzarella 19

Tribeca

Pepperoni, Italian sausage, salami, mushrooms, onions, black olives, bell peppers, housemade pizza sauce, whole milk mozzarella 19

Times Square

Grilled chicken, red onions, roasted garlic, garlic alfredo sauce, fresh basil 16

Sugar Hill

Grilled chicken, Sweet Baby Ray's BBQ sauce, green onions, smoked Gouda 16

East Village

Spinach, mushrooms, black olives, onions, fresh tomatoes, roasted garlic, EVOO, whole milk mozzarella, and parmesan cheeses 16

SoHo

Fresh vine-ripened tomatoes, whole milk mozzarella, sweet basil 14

Central Park

Grilled chicken, artichoke hearts, Kalamata olives, red onions, roasted red peppers, pesto, whole milk mozzarella 17

Gramercy

Pepperoni, housemade pizza sauce, whole milk mozzarella 16.50

Little Italy

Trio of whole milk mozzarella, fontina, and parmesan cheeses, choice of garlic cream sauce or housemade pizza sauce 14

HELL'S KITCHEN (BUILD YOUR OWN) 14

Start with whole milk mozzarella cheese and choice of sauce

Additional items are priced per each selection

Sauces

Signature housemade pizza sauce, pesto, garlic alfredo, Sweet Baby Ray's BBQ sauce

Meats

Pepperoni, Italian sausage, salami, grilled chicken, Canadian bacon, meat balls, Andouille sausage 3 each

Extra Cheeses

Whole milk mozzarella, ricotta, parmesan, smoked gouda 2 each

Veggies

Onions, mushrooms, bell peppers, black olives, spinach, artichoke hearts, Calabrian chiles, jalapenos, pineapple, green onions, fresh basil, roasted garlic 1 each

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SPECIALTY BURGERS

With lettuce, tomato and red onions. Choice of ciabatta, sesame or onion bun and choice of steak fries, potato salad or coleslaw.

The Burger 13

12oz patty
With cheese 14

Western Burger 15

Bacon, onion rings, cheddar cheese and barbeque sauce

Mushroom Swiss Burger 15

Grilled Mushrooms, Swiss cheese, and Ranch-dijonaise dressing

Ortega Burger 15

Ortega peppers, Monterey jack cheese, and chipotle dressing

Turkey Burger 13

Lemon pepper aioli, lettuce, tomato, onion

The Impossible 13

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

SOUTH OF THE BORDER

Super Nachos

Sour cream, pico de gallo and guacamole on crisp tortilla chips with Cheddar and Jack cheeses.
Choice of chicken or beef 15 Chicken | 16 Beef

Chicken or Fish Tacos

Three tacos served with fresh pico de gallo, mango salsa, guacamole, and corn-flour tortillas 13

Quesadilla

Julienne breast of chicken with Cheddar and Jack cheeses, Jalapeño peppers and green onions with sour cream, guacamole and pico de gallo 13

SIDE ORDERS

Baked Potato 6

Cole Slaw 5

French Fries 6

Fresh Rolls & Butter (2) 4

Garlic Bread (3) 4.50

Onion Rings 7

Potato Salad 5

Steamed Vegetables 6

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ENTRÉES

All entrées include fresh rolls and butter from our award-winning bakery.
May we suggest a selection of quality wines from our wine list.

Add a House Salad with any entrée for an additional 5.00

Fillet of Pacific Salmon

Lightly marinated and delicately grilled,
complemented with Hollandaise dill sauce
With choice of baked potato or rice 30

Southern Fried Chicken

Three pieces of crisp and juicy fried chicken,
mashed potatoes, gravy, biscuit and honey 19.75

Chicken Broccoli Alfredo

Breast of chicken and broccoli sautéed with
fettuccini noodles in a light cream sauce 18

Charbroiled Rib-eye

Sautéed mushrooms and your choice of baked potato,
rice pilaf or mashed potatoes 40

Lobster Raviolis

Lobster cream sauce 18

Chicken Parmesan

Lightly breaded chicken breast with our
housemade marinara sauce and mozzarella
cheese. Served with a side of fettucine 18

Charbroiled Filet Mignon

Choice filet mignon served with Maitre d'
butter. With your choice of baked potato,
rice or mashed potatoes 43

Cape Cod-Style Fish & Chips

Select cod fillet in a tempura batter with steak fries,
coleslaw and tartar sauce 19

Golden Fried Prawns

Delicately breaded and deep fried prawns with
our tangy cocktail sauce. Choice of baked potato,
rice or steak fries 23

SURF & TURF

8oz. Filet Mignon and Lobster Tail,
your choice of baked potato or rice.
Market Price

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AWARD-WINNING DESSERTS

Vanilla Ice Cream Sundae

Smothered with strawberry, chocolate or hot fudge topping, whipped cream, nuts and a cherry on top 8

Ice Cream

Two creamy scoops – chocolate, vanilla or strawberry 6

Banana Split

Vanilla, chocolate and strawberry ice cream in a banana boat with nuts, whipped cream and a cherry on top 10

New York Cheesecake

Rich, creamy and indulgent! 9
With blueberry or strawberry sauce 10

Old Fashioned Carrot Cake

Grated carrots, raisins, spices and honey, with rich cream cheese frosting 9

Chocolate Treasures Cake

Chocolate cake layered with chocolate mousse, covered in a rich dark chocolate ganache 9

Milkshakes

Choice of chocolate, vanilla or strawberry 8

Cookies & Milk

One half dozen freshly baked cookies and milk 10.50

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IN NEED OF A SPECIAL AMENITY?

Let our creative staff help you make a selection that will leave just the right impression. From fruit baskets to night caps, your wish is our pleasure. Please contact our Room Service Manager for assistance.

Beverages

Milk	6
Non-Fat Milk	6
Chocolate Milk.....	6
Hot Chocolate.....	7
Fiji or Voss Premium Bottled Water.....	6
San Pellegrino Sparkling Bottled Water	6
Dasani Water.....	5
Soft Drinks (Coke, Diet Coke, Sprite, Squirt, Barq's Root Beer and Fanta Orange).....	5
Fresh Orange Juice	8
Assorted Juices (Pineapple, Grapefruit, Tomato or Cranberry)	7
Iced Tea	5
Liter.....	9
5-Cup Pitcher	13
Hot Tea.....	5
Lemonade	5

Gourmet Blend Coffee

3 Cup Thermos	8
6 Cup Thermos	10

Beers

Domestic

Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light and Michelob Ultra	7
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Imported

Heineken, Stella Artois, Amstel Light and Corona	8
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Microbrews and Premium Domestic

Sierra Nevada Pale Ale, Anchor Steam, and Samuel Adams.....	8
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Non-Alcoholic Beers

O'Doul's.....	7
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IN-ROOM DINING WINE LIST

Please enjoy a selection from our award-winning wine cellar.

Champagne & Sparkling

	Glass	Bottle
Martini & Rossi, Asti, Piedmont	9.....	30
Domaine Chandon, Brut, Napa	14.....	39
Moët & Chandon "Imperial," Brut, Epernay, France.....	30.....	99
Schramsberg Cremant, Napa Valley.....		75
Moët & Chandon "Dom Perignon," Epernay, France		325

White Wine

Frank Family, Chardonnay, Napa Valley		58
Trefethen, Chardonnay, Napa Valley		50
La Crema, Chardonnay, Sonoma Coast.....	14.....	42
St. Supery, Sauvignon Blanc, Napa Valley	13.....	38
Kenwood, Sauvignon Blanc, Sonoma County		30
Conundrum, White Blend, Napa Valley		49
Chateau Ste. Michelle, Riesling, Columbia Valley		28
Santa Margherita, Pinot Grigio, Italy	15.....	45

Rosé & Blush

Beringer, White Zinfandel.....	7.....	20
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Red Wine

Rodney Strong, Pinot Noir, Russian River Valley.....	16.....	45
Paul Hobbs - Vina Cobos "Felino," Malbec, Mendoza, Argentina.....		55
Ruffino "Ducale," Chianti Classico Riserva, Italy		50
Rodney Strong, Merlot, Sonoma County.....	14.....	43
Duckhorn, Merlot, Napa Valley		60
Dry Creek, Merlot, Sonoma County		55
Beringer, Cabernet Sauvignon, Knights Valley	16.....	50
Rombauer, Cabernet Sauvignon, Napa Valley		79
Jordan, Cabernet Sauvignon, Alexander Valley.....		99
Silver Oak, Cabernet Sauvignon, Alexander Valley.....		125
Seghesio, Zinfandel, Sonoma County.....	16.....	47

Featured Winery Hahn Family Wines, California

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir	11.....	33
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IN-ROOM HOSPITALITIES

Please touch 3023 for assistance in planning your event. Advanced notice of 24-hours for a large party or event (over 10 people) is suggested. For a spectacular venue we offer a variety of suites and room layouts with magnificent views of the city and surrounding mountains.

CHILLED SELECTIONS

Artisan Cheeses

Medium (service for 25)	130
Large (service for 50)	250

Fresh Vegetable Crudités

Medium (service for 25)	100
Large (service for 50)	175

Seasonal Sliced Fruits

Medium (service for 25)	110
Large (service for 50)	200

Antipasto Platter

Medium (service for 25)	140
Large (service for 50)	275

Jumbo Shrimp

(on ice, per dozen)	44
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Oysters on the Half Shell

(per dozen)	44
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HOT SELECTIONS

Prices Per Dozen

Egg Rolls

Sweet & sour sauce and hot mustard	28
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Pot Stickers

Ginger soy sauce.....	28
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Buffalo Wings

Ranch dip	28
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Mini Crab Cakes

Remoulade sauce.....	38
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Bacon-Wrapped Jumbo Scallops

Pineapple-Sweet Chili Sauce	38
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Coconut Shrimp

Dijon Mustard and Orange Dipping Sauce	44
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Mini Beef Wellingtons

Port Wine Demi-glace	35
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Potato Samosas

Cucumber Yogurt Dip	26
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Tomato Basil Bruschetta

Toasted Crostini	24
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DESSERT SELECTIONS

Assorted Cakes, Tarts and Pastries

Please touch 3023 and ask for the manager to design a special selection for your group. Allow advance notice of 24-hours. From 6 per person.

SNACKS

Premium Mixed Nuts

Serves 6 to 8 people. 20 per pound

Potato Chips with choice of Dip

Onion, Ranch or Cheese, serves 6 to 8 people. 17 per bowl

Tortilla Chips

With guacamole and homemade salsa, serves 6 to 8 people. 17 per bowl

Pretzels

Serves 6 to 8 people. 12 per bowl

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SPIRITS & MIXERS

Bourbon and Canadian

Makers Mark.....	75
Jameson Irish	76
Fireball Whiskey	57
Seagram's VO	62
Crown Royal.....	84
Canadian Club.....	48
Jack Daniel's	73
Jim Beam	45
Wild Turkey	76
Black Velvet.....	30
Gentleman Jack.....	92
Jack Daniel's Single Barrel	114

Scotch

Macallan 12 YR.....	152
J&B	79
Johnnie Walker Black	122
Chivas Regal	99
Dewar's White Label.....	83
Glenlivet.....	112
Glenfiddich.....	119

Tequila

Herradura Silver.....	88
Patron Silver.....	96
Sauza Gold.....	52
Cazadores Reposado	74
Don Julio Añejo	127

MIXERS

Orange, Tomato and Grapefruit Juice (Liter)	12
Bloody Mary or Sweet & Sour Mix (Liter).....	12
Soda, Ginger Ale, Tonic (10oz.)	3

Vodka

Tito's.....	56
Smirnoff.....	38
Stolichnaya	66
Absolut.....	66
Ketel One	75
Skyy	49
Grey Goose.....	98

Gin

Beefeater	56
Bombay Sapphire.....	84
Tanqueray.....	69

Rum

Bacardi Silver.....	44
Myers	73
Captain Morgan Spiced.....	50
Malibu.....	45

Brandy/Cognac

Korbel Brandy.....	33
Martell VS.....	107
Remy Martin VSOP.....	159
Courvoisier VS	101
Remy Martin XO.....	368
Hennessey VS.....	119

Cordials

Tuaca.....	75
Jagermeister	58
Bailey's	70
Grand Marnier	108
Kahlua	58
Amaretto	87

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FULL BAR SET UPS

All bars include glasses, ice, mixers and condiments.
Bartenders are 75.00 per hour.

Premium Bar 525

1 Liter Crown Royal Whiskey
1 Liter Chivas Regal Scotch
1 Liter Bombay Sapphire Gin
1 Liter Bacardi Rum
1 Liter Hennessy VS
1 Liter Ketel One Vodka
1 Liter Cazadores Reposado
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Imported Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer "Knights Valley" Cabernet

"A" Bar 425

1 Liter Seagrams V.O.
1 Liter Dewar's White Label
1 Liter Tanqueray Gin
1 Liter Bacardi Rum
1 Liter Korbel Brandy
1 Liter Smirnoff Vodka
1 Liter Sauza Gold Tequila
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Domestic Light Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer "Knights Valley" Cabernet

"B" Bar 325

1 Liter Jim Beam Bourbon
1 Liter J&B Scotch
1 Beefeater Gin
1 Liter Smirnoff Vodka
1 Liter Sauza Gold Tequila
Sweet Vermouth
Dry Vermouth
6 Bottles of Domestic Beer
6 Bottles of Domestic Light Beer
1 Bottle La Crema Chardonnay
1 Bottle Beringer "Knights Valley" Cabernet

Hospitality food and beverage is not permitted from outside by the patron, patron's guest or invitees. Atlantis Casino Resort Spa is the only licensed authority to sell and serve alcoholic beverages and food on the premises.

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