


# GREAT BEGINNINGS

**PRAWN COCKTAIL** 21  
*Housemade Cocktail Sauce, Lemon Wedge*

 **AHI TUNA TARTARE** 20  
*Capers, Green Onion, Dijon Mustard, Chopped Egg, Wasabi Greens*

**DUNGENESS CRAB CAKE** 20  
*Dungeness Crab Meat, Savoy Cabbage Slaw, Dill Aioli, Fresh Lemon*

**ESCARGOT** 19  
*Garlic Herb Butter*

**BACON WRAPPED SCALLOPS** 21  
*Jumbo Diver Scallops, Pecan Smoked Bacon, Grilled Pineapple Relish, Lemon Beurre Blanc*

 **FILET MIGNON SKEWERS** 21  
*Balsamic Marinated Beef Tenderloin, Tomato-Red Onion Salad, Point Reyes Bleu Cheese, Trio of Dipping Sauces*

**CALIFORNIA RED ABALONE** Market Price  
*Lemon Butter*

**MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS** 17  
*Caramelized Berkshire Pork Belly*

**PAN SEARED FOIE GRAS** 29  
*Asian Pear-Blond Raisin Chutney, Toasted Brioche, Port Wine Gastrique*

**CHILLED SEAFOOD TOWER FOR 2 OR 4** 100/140  
*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** 20/34  
*Seasonal Oysters, Horseradish, Red Wine Mignonette*  
**HALF DOZEN OR DOZEN**

**OYSTERS ROCKEFELLER** 22  
*Seasonal Oysters, Baby Spinach, Garlic, Pernod, Hollandaise*

# SOUPS

**LOBSTER BISQUE** 14  
*Maine Lobster, Cognac*

**FRENCH ONION SOUP** 12  
*Gruyère Toast*

# SALADS

**WEDGE SALAD** 12  
*Iceberg Lettuce, Bacon, Shaved Red Onion, Tomato, Roquefort Dressing*

**PEAR, WALNUT & BLEU CHEESE SALAD** 14  
*Baby Lettuce, Asian Pear, Candied Walnuts, Maytag Bleu Cheese, Guava Mustard Vinaigrette*

**STACKED "KING" COBB** 21  
*Alaskan King Crab Meat, Bacon, Avocado, Tomato, Chopped Egg, Maytag Bleu Cheese, Citrus Vinaigrette*


**"CHOP HOUSE" SALAD** 21  
*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** 15  
*Romaine, Focaccia Croutons, Aged Parmesan*  
**— Prepared Tableside**

**SPINACH SALAD** 15  
*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.

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# COMPOSITIONS

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*With Soup du Jour or Steakhouse Salad*

**Ⓢ DIVER SCALLOPS 42**

*Pomegranate-Champagne Beurre Blanc, Creamy Lobster and Chive Grits, Butter Poached Asparagus, Matchstick Potatoes*

**SHRIMP SCAMPI 40**

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

**Ⓢ CHILEAN SEA BASS 43**

*Miso Glaze, Sautéed Shiitake Mushrooms, Fingerling Potatoes, Asparagus in Dashi Broth*

**RATATOUILLE POTATO BASKET 28**

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

**Ⓢ COLORADO LAMB CHOPS 54**

*Half Rack of Colorado Lamb, Pea, Leek and Mint Risotto, Garlic-Rosemary Red Wine Demi-Glace, Crispy Leeks*

**OVEN ROASTED PRIME RIB OF BEEF**

**16oz House-Cut 48**

*Asparagus and Whipped Potatoes, Au Jus*

**Ⓢ PAN SEARED CHICKEN 32**

*Wild Mushroom Cream, Butter Poached Broccolini, Garlic Whipped Potatoes*

**Ⓢ ORA KING SALMON 45**

*Orzo Pasta with Corn, Asparagus and Charred Tomato, Lemon-Garlic Cream Sauce, Jicama and Shaved Fennel Salad*

**Ⓢ GRILLED BISON TENDERLOIN 48**

*Blueberry-Bacon Jam, Lyonnaise Fingerling Potatoes, Butter Poached Broccolini*

**STEAK DIANE 59**

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

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**SINGLE LOBSTER TAIL • TWIN LOBSTER TAILS Market Price**

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

**ALASKAN KING CRAB LEGS Market Price**

*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*

|                               |     |  |    |
|-------------------------------|-----|--|----|
| MISHIMA 8+ STRIP LOIN, 12 OZ  | 75  | <b>LIAISONS</b>  |    |
| COWBOY BONE-IN RIB-EYE, 36 OZ | 118 | <b>ANDRÉ-STYLE</b>   | 9  |
|                               |     | <i>Bleu Cheese Crusted and Demi-Glace</i>                        |    |
| NEW YORK STEAK, 16 OZ         | 67  | <b>AU POIVRE</b>   | 7  |
|                               |     | <i>Pepper Crusted, Brandy Cream Sauce</i>                        |    |
| T-BONE, 22 OZ                 | 72  | <b>FORESTIERE</b>  | 10 |
|                               |     | <i>Sautéed Wild Forest Mushrooms</i>                             |    |
| BONE-IN RIB-EYE, 22 OZ        | 79  | <b>OSCAR-STYLE</b>   | 20 |
|                               |     | <i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i> |    |
| FILET MIGNON, 12 OZ           | 69  | <b>FOIE GRAS</b>   | 22 |
| FILET MIGNON, 8 OZ            | 56  | <i>Veal Demi-Glace</i>   |    |

## STEAK & SEAFOOD DUETS

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


|                        |    |                     |              |
|------------------------|----|---------------------|--------------|
| DUNGENESS CRAB CAKE    | 20 | SINGLE LOBSTER TAIL | Market Price |
| SAUTEED DIVER SCALLOPS | 24 | TWIN LOBSTER TAILS  | Market Price |
| SHRIMP SCAMPI          | 22 | ALASKAN KING CRAB   | Market Price |

## STEAKHOUSE MUST-HAVES

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|                                   |                                 |
|-----------------------------------|---------------------------------|
| SAUTÉED ASPARAGUS SPEARS          | GARLIC MASHED POTATOES          |
| ROASTED BRUSSELS SPROUTS          | SEA SALT CRUSTED BAKED POTATO   |
| SAUTÉED OR CREAMED SPINACH        | CARAMELIZED ONION POTATO GRATIN |
| TWICE BAKED CHEESE STUFFED POTATO | CREAMED CORN WITH A KICK        |
| THICK CUT STEAK FRIES             | MADEIRA SAUTEED MUSHROOMS       |
| ROASTED VEGETABLES                | SAUTÉED BROCCOLINI              |

LOBSTER MAC & CHEESE – 21

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