

BEVERAGE MENU

WINE LIST

SPARKLING	Glass	Bottle
Martini and Rossi Asti 187ml	9	
Domaine Chandon, Brut 187ml	14	
La Marca Prosecco 187ml	10	

WHITE AND ROSÉ

Chateau Ste. Michelle, Chardonnay	8	30
La Crema, Chardonnay	13	50
Sonoma Cutrer, Chardonnay	12	45
William Hill, Chardonnay	8	30
Santa Margherita, Pinot Grigio	12	45
Chateau Ste. Michelle, Riesling	7. ⁵⁰	28
The Seeker, Sauvignon Blanc	8	30
Beringer, White Zinfandel	7. ⁵⁰	29

RED

Chateau Ste. Michelle, Cabernet Sauvignon	9	35
Rombauer, Cabernet Sauvignon		89
Proverb, Cabernet Sauvignon	8	30
Chateau Ste. Michelle, Merlot	9	35
Proverb, Merlot	8	30
Meiomi, Pinot Noir	13	50

FEATURED WINERY - DECOY BY DUCKHORN

Chardonnay	12. ⁵⁰	48
Cabernet Sauvignon	12. ⁵⁰	48
Merlot	12. ⁵⁰	48
Pinot Noir	12. ⁵⁰	48
Zinfandel	12. ⁵⁰	48

BEER SELECTION

DRAFT BEER	8
Sam Adams Boston Lager, Blue Moon, Great Basin "Icky" IPA	

BOTTLED DOMESTICS	7
Bud, Bud Light, Bud Light Lime, MGD, Miller Light, Coors, Coors Light	

BOTTLED CRAFT BREWS	8
Fat Tire, Sam Adams, Sierra Nevada, Blue Moon, Firestone 805	

BOTTLED IMPORTS	8
Amstel Light, New Castle, Negra Modelo, Modelo Especial, Guinness Stout, Pacifico, Heineken, Stella Artois, Corona, Corona Light, Clausthaler Non-alcoholic	

SOUTH OF THE BORDER

TRADITIONAL MICHELADA	9
Modelo Especial, Clamato, Tabasco, Worcestershire, fresh lime, tajin rim	

MANGO MICHELADA	9
Modelo Especial, mango nectar, fresh lime, green Tabasco, ancho reyes float, tajin rim	

EL ESTRAÑO OSCURO	9
Negra Modelo, house Bloody Mary mix, Tabasco, fresh lime, dark chili powder, mezcal float, tajin rim	

CLASSIC MARGARITA	10
Sauza Gold Tequila, combier, fresh lime, salt rim	

SPICY CHILI PEPPER MARGARITA	12
1800 Silver Tequila, muddled jalapeños, combier, fresh lime, ancho reyes float, tajin rim	

PEACH MARGARITA	12
Patron Silver Tequila, peach syrup, combier, peach schnapps, fresh lime, turmeric salt rim	

BLOODY MARY BAR

THE CLASSIC BLOODY MARY	10
Vodka and housemade Mary mix, a wedge of lemon, olive, carrot and celery stalk	

LEMON-DILL MARY	10
A refreshing Bloody Mary with lemon vodka and a pinch of dill, lemon and an olive	

THE RED SEA	10
Seafood lovers relish this Mary with Clamato juice, a shrimp, pickled onion, olive, lime wedge and salt rim	

SPICY MARY	10
Pepper infused vodka, Sriracha sauce, a pickled green bean and lemon wedge	

BACON BLOODY MARY	10
Absolute Peppar vodka, smoke-infused Mary mix, lemon wedge and a bacon slice	

MIMOSAS

THE CLASSIC	10
California sparkling wine and fresh orange juice	

BELLINI	10
Italian Prosecco and peach puree	

BELLA ROSA	10
Italian Asti and strawberry puree	

BREAKFAST

Start Your Day With Fresh Squeezed Juice

Fresh Squeezed Orange OR Fresh Squeezed Grapefruit

Regular 7 | Large 8

PASTRIES, FRUIT & CEREAL

Freshly baked breakfast breads and pastries from our Atlantis bakery

WARM CORNBREAD With honey butter	3.50	HOT BREAKFAST CEREAL Steel cut oatmeal or cream of wheat, 2% milk, raisins and brown sugar	9
ASSORTED BREAKFAST PASTRIES Fruit or cheese filled	5	COLD BREAKFAST CEREAL Choose your favorite, with 2% milk	6
TOAST Wheat, white, rye, sourdough or English muffin	3.50	YOGURT PARFAIT Vanilla and strawberry yogurt, fresh berries and granola	10
BLUEBERRY OR BRAN MUFFIN	5	FRESH SEASONAL FRUIT	8
BAGEL AND CREAM CHEESE	6	HALF GRAPEFRUIT	5
MAMMOTH CINNAMON ROLL	7		
PECAN CARAMEL STICKY BUN	7		
HOT BISCUIT	4		

SIDES

EGGS*	ONE 3	TWO 5.50	DINNER ROLLS (2)	2
CHICKEN SAUSAGE		6	FRENCH FRIES	4
COUNTRY GRAVY		3	MASHED POTATOES	4
BACON OR SAUSAGE		7	COTTAGE CHEESE	4
HAM STEAK		10	SEASONAL VEGETABLES	4
HASH BROWNS		6	POTATO SALAD	4
SLICED TOMATOES		3	COLESLAW	3
SAUTÉED MUSHROOMS		4	JASMINE RICE	4
AVOCADO		3	BAKED POTATO	5

BEVERAGES

JUICE Orange, cranberry, apple, V8, tomato, prune, grapefruit	4/6	HOT TEA/ICE TEA Assorted flavors	4.50
COFFEE Regular or decaf	4.50	MILK Regular or chocolate	4/5
ESPRESSO, CAPPUCINO, LATTE	5	LEMONADE	4
SOFT DRINKS	4.50	S.PELLEGRINO	500ML/LITER 4/6
RED BULL/RED BULL SUGARFREE	6	FIJI WATER	500ML 4
		DASANI WATER	500ML 4

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24 HOUR BREAKFAST

Add a cup of fresh seasonal fruit to any breakfast entrée 3
Egg whites available for an additional 2

FAVORITES

BISCUITS AND GRAVY Two homemade buttermilk biscuits, country gravy. With link sausage or bacon 13	12	EGGS BENEDICT* Grilled English muffin topped with Canadian bacon, two poached eggs and Hollandaise sauce Served with hashbrowns	19
BREAKFAST BURRITO Two eggs scrambled, bacon, sausage, potatoes and cheddar cheese rolled in a warm tortilla. Served with housemade salsa	17	PARROT BREAKFAST* Two eggs, two strips of bacon, two sausage links, hashbrowns, biscuit and country gravy	19

EGGS, ETC.*

Served with hash browns and your choice of toast, English muffin or homemade buttermilk biscuit

SUNRISE BREAKFAST Two eggs, your way	13	HAM STEAK and EGGS Grilled ham steak and two eggs	18
TRADEWINDS BREAKFAST Two eggs, choice of four strips of bacon, two pork sausage patties, or three sausage links With chicken sausage add 1	17	SOUTHERN FRIED STEAK and EGGS Breaded beef steak, country gravy and two eggs	19
NEW YORK STEAK and EGGS Charbroiled USDA Choice New York steak and two eggs	28	CORNED BEEF HASH and EGGS Grilled corned beef, two poached eggs	17

THREE EGG OMELETS*

Served with hash browns and your choice of toast, English muffin or homemade buttermilk biscuit
Add cheese, tomatoes, onion, bell peppers, mushrooms, spinach each 1 | Add bacon, sausage, ham each 1.50
Egg white-only omelet for an additional 2

DENVER Ham, bell peppers, onions and cheddar cheese	17	FRESH VEGETABLE Tomato, bell pepper, onion, mushrooms, spinach	15
HAM and CHEESE Diced honey-smoked ham and cheddar cheese	17	LORRAINE Tomato, bacon, green onions and Swiss cheese	16
MUSHROOM and CHEESE Sautéed mushrooms and Monterey Jack	15		

PANCAKES, WAFFLES & FRENCH TOAST

Add a cup of fresh seasonal fruit or seasonal berries 3

PANCAKE SANDWICH* Two buttermilk pancakes, two eggs, two bacon strips or sausage links. Substitute quinoa pancakes 18	17	FRENCH TOAST Texas toast dipped in our special batter and grilled golden brown	13
GLUTEN-FREE BLUEBERRY QUINOA PANCAKES Fresh blueberries, maple syrup and whipped butter	15	FRENCH TOAST SANDWICH* Our famous French toast, two eggs, two bacon strips or two sausage links	17
CHICKEN and WAFFLE Southern fried chicken strips and a delicious waffle	19	PANCAKE STACK A full stack of three buttermilk pancakes Short stack 10	13
BELGIAN WAFFLE Light, crispy and hot off the iron	13		

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APPETIZERS

BUFFALO HOT WINGS

6 PCS 14 | 12 PCS 20 | 18 PCS 24

Lightly breaded chicken wings. Choice of ranch or bleu cheese dressing

ONION RING TOWER 11

Tempura battered, deep-fried and served with ranch dressing and tangy BBQ sauce

CHICKEN STRIPS 16

Lightly breaded breast of chicken, deep-fried. Ranch dressing or tangy BBQ sauce

MOZZARELLA STICKS 11

With warm marinara sauce and ranch dressing

SOUPS & NOODLES

"Soup of the day" selections | Cup 4 | Bowl 5.50

CLAM CHOWDER Cup 6 | Bowl 8 | Sourdough Bowl 11

WOR WONTON SOUP 19

Savory broth, chicken wontons, shrimp, chicken, bok choy, spinach, mushrooms, water chestnuts, scallions

SALADS

SOUTHWEST SANTA FE CHICKEN SALAD 20

Fresh garden greens, marinated chicken breast, corn, black beans, tomatoes and shredded cheese in a spicy chipotle-ranch dressing

MEDITERRANEAN SHRIMP AND AVOCADO SALAD 21

Fresh mixed greens, marinated shrimp, avocado, cucumber, tomatoes, kalamata olives, and red onion with red wine vinaigrette

CAESAR SALAD 12

Crisp romaine lettuce tossed with Parmesan cheese, croutons, housemade Caesar dressing
With charbroiled chicken breast 19 | With grilled shrimp 22 | With grilled salmon 25

ASIAN CHICKEN SALAD 20

Shredded cabbage, julienne carrots, scallions, snow peas and mandarin oranges, topped with wonton strips, cashews and grilled chicken breast with a spicy sesame dressing

GREEN SALAD 8

Crisp seasonal greens, cucumber, tomato and croutons with choice of dressing

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SOUTH OF THE BORDER SELECTIONS

Available 11 am – 11 pm

BLUE CORN CHIPS AND SALSA 6

Crisp, fresh fried tortilla chips with housemade salsa | With guacamole 11

QUESADILLA 14

A grilled flour tortilla filled with Monterey Jack and cheddar cheese, Ortega chilies, housemade salsa, sour cream, guacamole and jalapeño peppers

With charbroiled chicken 18 | With carne asada 22 | With pork carnitas 19

GRANDE NACHOS 16

Crisp corn tortilla chips topped with grated cheddar and Monterey Jack cheese, nacho cheese sauce, jalapeño peppers and black olives. Served with sour cream, guacamole and housemade salsa

With charbroiled chicken 20 | With carne asada 23 | With pork carnitas 21

BAJA FISH TACOS 16

Two flour tortillas with crispy battered fish, cilantro slaw, fresh lime, spicy crema, and pico de gallo. Served with pinto beans.

STREET TACOS 18

Three corn tortillas with your choice of carne asada, pork carnitas, charbroiled chicken, or shrimp, topped with cilantro and onions. Served with pinto beans and housemade salsas

QUESABIRRIA TACOS 16

Two corn tortillas grilled with savory braised beef and mozzarella cheese. Served with fresh lime, consommé jus. and pinto beans.

SUPER BURRITO 16

A large flour tortilla filled with your choice of carne asada, pork carnitas, beef ranchera, or charbroiled chicken, as well as beans, rice, sour cream, guacamole, and pico de gallo

JUST JUNIORS

For guests 10 years and younger

ONE EGG, TWO STRIPS OF BACON OR SAUSAGE*

Hash browns and toast

9

ONE PANCAKE OR ONE SLICE OF FRENCH TOAST

With two strips of bacon or sausage

9

HAMBURGER*

Green salad, fresh fruit or French fries

10

GRILLED CHEESE JUNIOR

Green salad, fresh fruit or French fries

8

SPAGHETTI

Monster meatball, marinara sauce and Parmesan cheese

10

CHICKEN STRIPS

Green salad, fresh fruit or French fries

10

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BURGERS*

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bread for an additional 1
Substitute Veggie Patty on request

CHOPHOUSE BURGER 16

Fresh ground USDA Choice chuck patty, lettuce, tomato, onion, pickles
With cheese add 1 | With bacon add 2

PATTY MELT 18

Fresh ground USDA Choice chuck patty, sautéed onions, Swiss cheese on grilled rye

BCE BURGER 19

Fresh ground USDA Choice chuck patty, applewood smoked bacon, American cheese, sunny-side-up egg

SOUTH OF THE BORDER BURGER 18

Fresh ground USDA Choice chuck patty, Ortega chili, pepper jack cheese, guacamole, lettuce, tomato, and grilled onion

WESTERN BURGER 19

Fresh ground USDA Choice chuck patty, lettuce, tomato, cheddar cheese, applewood smoked bacon, onion rings and BBQ sauce

SMASH BURGER 18

Two fresh ground USDA Choice chuck patties, caramelized onions, American cheese

SANDWICHES & WRAPS

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bread for an additional 1

BLT 16

Applewood smoked bacon, lettuce, tomato
With avocado add 1

CALIFORNIA CHICKEN WRAP 17

Grilled chicken breast, tomato, avocado, pesto mayo, Monterey Jack, lettuce, in a sun-dried tomato wrap

CHICKEN CAESAR WRAP 17

Marinated chicken breast, romaine lettuce, and grated Parmesan with Caesar dressing in a spinach wrap

CLUBHOUSE 18

Triple decker of shaved smoked turkey, applewood smoked bacon, avocado, tomato, lettuce and Monterey Jack

CRISPY CHICKEN CLUB 16

Crispy breaded chicken breast, bacon, Swiss cheese, avocado, lettuce, tomato, and onion on a brioche bun

THE PARROT SUB 15

Turkey, Ham, or Roast Beef with your selection of cheese on your choice of bread with lettuce, tomato and mayonnaise
With avocado add 1

FRENCH DIP 19

Thinly sliced USDA Choice roast beef on a grilled French roll with au jus

GRILLED HAM AND CHEESE 16

Sliced ham, jack and cheddar cheeses, and tomatoes grilled on garlic butter sourdough

PHILLY CHEESE STEAK 19

Shaved roast beef topped with grilled onions, bell peppers, melted provolone and cheddar cheese, on a French roll

ROAD RUNNER 17

Sliced turkey, applewood smoked bacon, tomatoes, green chili and Monterey Jack on grilled Parmesan sourdough bread

MONTE CRISTO 16

Thinly-sliced ham, smoked turkey, Swiss and American cheese, egg-battered, deep-fried to a golden brown. Dusted with powdered sugar and served with warm strawberry compote

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STEAK, SEAFOOD, PASTA & MORE

Served with your choice of housemade soup or crisp green salad and Dutch crunch dinner roll
Substitute a baked potato for an additional 1 (available from 11:30 AM)

PRIME RIB OF BEEF 34

(Available from 4 PM - Midnight)

Slow roasted in an herb-salt crust. Served with baked potato, fresh seasonal vegetables, au jus, and horseradish sauce.

RIB EYE STEAK* 39

Charbroiled USDA Choice rib eye steak, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy

NEW YORK STEAK* 36

Charbroiled USDA Choice New York, Maître d' butter fresh seasonal vegetables, mashed potatoes and gravy

NEW YORK STEAK and FRIED PRAWNS 41

Charbroiled USDA Choice New York steak and fried prawns, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy

CHICKEN PARMESAN 21

Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of spaghetti and garlic bread

GOLDEN FRIED PRAWNS 24

Panko-breaded, deep-fried jumbo prawns, cocktail and tartar sauces. Served with French fries and coleslaw

FAMOUS FISH and CHIPS 23

Icelandic cod, beer-battered and deep-fried, with French fries, coleslaw and malt vinegar

SPAGHETTI and MEATBALLS 20

Spaghetti with savory meatballs and our housemade marinara sauce. Served with garlic bread.

CHARBROILED SALMON FILLET 28

Charbroiled salmon fillet, dill remoulade, fresh seasonal vegetables and steamed jasmine rice

BBQ ST. LOUIS STYLE RIBS 32

Half-rack of slow-smoked pork ribs with BBQ sauce. Served with mashed potatoes and fresh seasonal vegetables.

DOWN HOME DELIGHTS

Served with your choice of housemade soup or crisp green salad, Dutch crunch dinner rolls
Substitute a baked potato for an additional 1 (available from 11:30 AM)

ROAST TURKEY 20

Oven roasted turkey breast served with cranberry sauce, fresh seasonal vegetables, mashed potatoes and gravy

COUNTRY FRIED STEAK 21

Breaded beef steak served with fresh seasonal vegetables, mashed potatoes and country gravy

OLD FASHIONED SOUTHERN FRIED CHICKEN 21

Crisp and juicy. Served with mashed potatoes and home-style country gravy, coleslaw and a hot flaky biscuit with honey

BROILED SIRLOIN CHOPPED STEAK* 19

Broiled USDA Choice ground chuck with grilled onions, mashed potatoes, fresh seasonal vegetables, mushrooms and brown gravy

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SWEET TREATS

- | | | | |
|--|------|--|---|
| CHOCOLATE TREASURES CAKE | 8 | CARROT CAKE | 9 |
| Chocolate cake layered with chocolate mousse, covered in a rich, dark chocolate ganache
À la mode | | Carrots, walnuts, cinnamon, honey and cream cheese icing | |
| MANHATTAN DELI CHEESECAKE | 9 | APPLE PIE | 8 |
| With your choice of strawberry, blueberry or chocolate topping | 9.50 | A flaky crust baked to golden perfection with cinnamon spiced apple filling
À la mode | 9 |
| FLAN | 8 | RUSTIC TRIPLE BERRY APPLE TART | 9 |
| Classic Mexican custard with caramel | | Flaky pastry dough filled with blackberries, blueberries, raspberries and apples | |

CLASSIC SCOOPS

- | | | | |
|---|---|--|----|
| HOT FUDGE SUNDAE | 8 | ROOT BEER FLOAT | 6 |
| Two scoops of vanilla ice cream topped with delicious hot fudge, whipped cream, chopped nuts and a cherry | | The classic cooler, frosty and refreshing | |
| DEEP, DARK BROWNIE DECADENCE | 9 | BANANA SPLIT | 11 |
| A rich, warm, melt-in-your-mouth brownie layered with two scoops of vanilla ice cream and velvety hot fudge, whipped cream, chopped nuts and a cherry on top! | | Three scoops of ice cream and a sliced banana smothered with chocolate, strawberry and pineapple topping, whipped cream, nuts and a cherry | |

MILK SHAKES

- | | | | |
|-------------------------------------|---|----------------------------------|---|
| STRAWBERRY-BANANA | 9 | OLD FASHIONED | 8 |
| Strawberry ice cream, fresh bananas | | Chocolate, strawberry or vanilla | |
| CHOCOLATE PEANUT BUTTER | 9 | | |
| Chocolate ice cream, peanut butter | | | |

ICE CREAM SUNDAES

Choice of vanilla, chocolate or strawberry ice cream drizzled with a choice of chocolate, strawberry or pineapple topping, whipped cream, nuts and a cherry

ONE SCOOP 5 TWO SCOOPS 6 THREE SCOOPS 7

JUST THE SCOOP

Your choice of vanilla, chocolate or strawberry

ONE SCOOP 4 TWO SCOOPS 5 THREE SCOOPS 6

*Specialty cakes for all of your extra special occasions
may be ordered from Gourmet Grind ext. 3103 or 775.335.3103*

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ATLANTIS FUN CENTER SPECIAL

Receive a \$10 Fun Center Game Card for just \$6!

With the purchase of any Juniors Entrée (\$4 savings)

Visit our Family Fun Center located on the Second Floor.

Ask how you can join our VIP Club Underground.



More Award-Winning Restaurants:

— ATLANTIS — STEAKHOUSE

Atlantis Steakhouse proudly serves Allen Brothers meats, USDA Prime cuts, chosen for their superb quality, marbling and flavor. Unsurpassed service and ambiance are second to none.

Dinner served Wednesday – Sunday from 5 pm.

Reservations recommended, please call 775.824.4430 or visit atlantiscasino.com/dining



Bistro Napa

Experience innovative small plates, perfect for sharing, delectable big plates, a raw seafood bar and playful desserts that are deceptively delicious. Sommelier selected 4,000 bottle wine cellar.

Daily social hour in the lounge from 4 pm – 6 pm. Dinner served nightly from 5 pm.

Reservations welcome, please call 775.335.4539 or visit atlantiscasino.com/dining

Manhattan deli

A great deli has a New York accent. Serving lunch and dinner from 11 am.



Red Bloom Asian Kitchen at Atlantis, a modern twist on authentic Asian crafted dishes inspired by the Far East. Expect the unexpected.

Serving lunch and dinner from 11:30 am.

Toucan Charlie's BUFFET & GRILLE

Voted Best of Reno year-after-year by locals.

Serving breakfast, lunch, dinner daily and Weekend Champagne Brunch.



The freshest seafood the oceans have to offer with fabulous views of the Sierra.

All-you-care-to-eat nigiri and maki sushi on the unique non-smoking Sky Terrace. Serving lunch and dinner daily from 11 am.



Enjoy Chicago-style hot dogs, pizzas, sandwiches, ice cream, shakes and soft drinks.