

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	3	HOT BREAKFAST CEREAL	7.50
With honey butter		Steel cut oatmeal or cream of wheat,	
ASSORTED BREAKFAST PASTRIES	4.25	2% milk, raisins and brown sugar	
Fruit or cheese filled		COLD BREAKFAST CEREAL	5
TOAST	2.50	Choose your favorite, with 2% milk	
Wheat, white, rye, sourdough or English muffin		YOGURT PARFAIT	8.50
BLUEBERRY OR BRAN MUFFIN	4.25	Vanilla & strawberry yogurt,	
BAGEL & CREAM CHEESE	4.49	fresh berries and granola	
MAMMOTH CINNAMON ROLL	5	FRESH SEASONAL FRUIT	6
PECAN CARAMEL STICKY BUN	5	BANANAS & CREAM	4
HOT BISCUIT	4	HALF GRAPEFRUIT	4

SIDES

EGGS	ONE 2.29	TWO 4.29	DINNER ROLLS (2)	1.75
CHICKEN SAUSAGE		5	FRENCH FRIES	3.50
COUNTRY GRAVY		2	MASHED POTATOES	3
BACON OR SAUSAGE		5	COTTAGE CHEESE	3
HAM STEAK		6	SEASONAL VEGETABLES	3
HASH BROWNS		4	POTATO SALAD	3
SLICED TOMATOES		3	COLESLAW	3
SAUTÉED MUSHROOMS		4	JASMINE RICE	3
AVOCADO		3	BAKED POTATO	5

BEVERAGES

JUICE	4/6	MILK	4/5
Orange, cranberry, apple, V8, tomato, prune, grapefruit		Regular or chocolate	
COFFEE	4	LEMONADE	4
Regular or decaf		PELLEGRINO	500ML/LITER 4/6
SOFT DRINKS	4	FIJI WATER	500ML 4
HOT TEA/ICE TEA	4	SMART WATER	20oz 4
Assorted flavors			

\$1.50 split plate charge. 15% gratuity will be added to parties of 8 or more. Not all ingredients are listed in the menu. Please let your server know if you have any food allergies. The Washoe County 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 significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

24 HOUR BREAKFAST

Add a cup of fresh seasonal fruit to any breakfast entrée 3
Egg substitute or egg whites available for an additional 1.50

FAVORITES

BISCUITS AND GRAVY Two homemade buttermilk biscuits, country gravy. With link sausage or bacon 12	10	EGGS BENEDICT Grilled English muffin topped with Canadian bacon, two poached eggs and Hollandaise sauce Served with hashbrowns	17
BREAKFAST BURRITO Two eggs scrambled, bacon, sausage, potatoes and cheddar cheese rolled in a warm tortilla. Served with housemade salsa	14	PARROT BREAKFAST Two eggs, two strips of bacon, two sausage links, hashbrowns, biscuit and country gravy	17

EGGS, ETC.

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

SUNRISE BREAKFAST Two eggs, your way	11	HAM STEAK & EGGS Grilled ham steak & two eggs	17
TRADEWINDS BREAKFAST Two eggs, choice of four strips of bacon or three sausage links Chicken sausage add 1.00	15	SOUTHERN FRIED STEAK & EGGS Breaded beef steak, country gravy & two eggs	17
NEW YORK STEAK & EGGS Charbroiled USDA Choice New York steak & two eggs	25	CORNED BEEF HASH & EGGS Grilled corned beef, two poached eggs	15

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, bacon, sausage, ham – each 1.00
Egg white-only omelet for an additional 1.50

DENVER Ham, bell peppers, onions and cheddar cheese	15.25	FRESH VEGETABLE Tomato, bell pepper, onion, mushrooms, spinach	13
HAM & CHEESE Diced honey-smoked ham and cheddar cheese	15.25	LORRAINE Tomato, bacon, green onions and Swiss cheese	14
MUSHROOM & CHEESE Sautéed mushrooms & Monterey Jack	13		

PANCAKES, WAFFLES & FRENCH TOAST

Complement with 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 15	14	FRENCH TOAST Texas toast dipped in our special batter and grilled golden brown	10.50
GLUTEN-FREE BLUEBERRY QUINOA PANCAKES Fresh blueberries, maple syrup and whipped butter	12	FRENCH TOAST SANDWICH Our famous French toast, two eggs, two bacon strips or two sausage links	14
CHICKEN & WAFFLE Southern fried chicken strips and a delicious waffle	16	PANCAKE STACK A full stack of three buttermilk pancakes Short stack 9	10
BELGIAN WAFFLE Light, crispy & hot off the iron	10		

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APPETIZERS

SOUTHWEST CHICKEN LETTUCE WRAPS 12

Marinated chicken breast, baby iceberg lettuce, black beans, corn, shredded cheddar cheese, cilantro, and diced tomato.
Served with crispy tortilla strips and chipotle ranch.

CHEESE QUESADILLA 12

A grilled flour tortilla filled with Monterey Jack & cheddar cheese, Ortega chilies, housemade salsa, sour cream, guacamole & jalapeño peppers
With charbroiled chicken 15 | With broiled steak 20.50

MACHO NACHOS 14.⁵⁰

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 17.50 | With broiled steak 21

BUFFALO HOT WINGS

6 PCS 10 | 12 PCS 14 | 18 PCS 18

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

ONION RING TOWER 9

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

CHICKEN STRIPS 13

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

MOZZARELLA STICKS 9.⁵⁰

With warm marinara sauce and ranch dressing

COMBINATION PLATTER 18

Buffalo chicken wings, onion rings, BBQ pork ribs, mozzarella sticks

ASIAN CHICKEN LETTUCE WRAPS 12

Marinated chicken breast, baby iceberg lettuce, Asian cabbage mix, and shredded carrots.
Served with citrus ponzu and pineapple-sweet chili sauce

CHICKEN POTSTICKERS 10

Pan-fried Chinese dumplings with chicken and Asian vegetables, ginger-soy and Thai chili sauces

AWARD-WINNING SOUP & SALAD BAR

*A bounty of market fresh seasonal fruits, melon, chilled lettuces, vegetables, toppings and dressings,
a collection of low-fat and specialty salads, deli meats, cheeses, Chef's homemade soups
and our famous cornbread or sourdough bread.*

LUNCH: 10 am – 4 pm 15

DINNER: 4 pm – Midnight 16

with an ENTRÉE 9

SOUPS & NOODLES

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

CLAM CHOWDER Cup 5 | Bowl 6^{.50} | Sourdough Bowl 9

WOR WONTON SOUP 18

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

BEEF PHO 18

Thinly sliced beef, fresh vegetables, and rice noodles in Vietnamese-style
seasoned beef broth

SALADS

SOUTHWEST SANTA FE CHICKEN 18

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

SALMON QUINOA SALAD 21

Broiled salmon filet atop shredded cabbage, bok choy, snow peas, red bell pepper, quinoa, and fresh
raspberries tossed with raspberry-walnut vinaigrette

CAESAR SALAD 11

Crisp romaine lettuce tossed with Parmesan cheese, croutons, housemade Caesar dressing
With charbroiled chicken breast 17 | grilled shrimp 19 | grilled salmon 21

ASIAN CHICKEN SALAD 18

Asian greens, julienne carrots, scallions, snow peas, mandarin oranges,
fresh cilantro topped with wonton strips, cashews and grilled chicken breast with a spicy sesame dressing

GREEN SALAD 8

Crisp seasonal greens, cucumber, tomato and croutons

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BURGERS

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bun or bread (add 1.00)

BACON JAM BURGER	15	VEGAN 'IMPOSSIBLE' BURGER	13
Fresh ground USDA Choice chuck patty, caramelized onions, cheddar cheese, housemade bacon jam on a brioche bun		Charbroiled Impossible™ burger patty, non-dairy cheese, avocado, lettuce, tomato, and onion	
CHOPHOUSE BURGER	14	WESTERN BURGER	16 ^{.50}
Fresh ground USDA Choice chuck patty, lettuce, tomato, onion, pickles Cheese add 1.00 Bacon add 1.00		Fresh ground USDA Choice chuck patty, lettuce, tomato, cheddar cheese, applewood smoked bacon, onion rings and BBQ sauce	
PATTY MELT	16		
Fresh ground USDA Choice chuck patty, sautéed onions, Swiss cheese on grilled rye			

SANDWICHES & WRAPS

Served with choice of French fries, potato salad, coleslaw, fruit, cup of soup or garden salad
Substitute gluten-free bun or bread (add 1.00)

BLT	14	DELI SANDWICH	13
Applewood smoked bacon, lettuce, tomato Avocado (add 1.00)		Turkey, Ham, or Roast Beef with your selection of cheese on your choice of bread with lettuce, tomato and mayonnaise Avocado add 1.00	
CALIFORNIA CHICKEN WRAP	14	FRENCH DIP	17
Grilled chicken breast, tomato, avocado, pesto mayo, Monterey Jack, lettuce, in a sun-dried tomato wrap		Thinly sliced USDA Choice roast beef on a grilled French roll with au jus	
CHICKEN CAESAR WRAP	14	GRILLED HAM AND CHEESE	14
Marinated chicken breast, romaine lettuce, sliced red onions, and grated Parmesan with Caesar dressing in a spinach wrap		Sliced ham, jack and cheddar cheeses, and tomatoes grilled on garlic butter sourdough	
CLUBHOUSE	15	PHILLY CHEESE STEAK	17
Triple decker of shaved smoked turkey, applewood smoked bacon, avocado, tomato, lettuce and Monterey Jack		Shaved roast beef topped with grilled onions, bell peppers, melted provolone and cheddar cheese, on a French roll	
CRISPY CHICKEN CLUB	14	ROAD RUNNER	15
Crispy breaded chicken breast, bacon, Swiss cheese, avocado, lettuce, tomato, and onion on a brioche bun		Sliced turkey, applewood smoked bacon, tomatoes, green chili and Monterey Jack on grilled Parmesan sourdough bread	

MONTE CRISTO 14

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

JUST JUNIORS

For guests 10 years and younger

ONE EGG, TWO STRIPS OF BACON OR SAUSAGE	8	SPAGHETTI	8
Hash browns and toast		Monster meatball, marinara sauce and Parmesan cheese	
HAMBURGER	9	MACARONI & CHEESE	6
Green salad, fresh fruit or French fries		Melted cheddar and garlic bread	
GRILLED CHEESE JUNIOR	7	CHICKEN STRIPS	8
Green salad, fresh fruit or French fries		Green salad, fresh fruit or French fries	

ONE PANCAKE OR ONE SLICE OF FRENCH TOAST 7

With two strips of bacon or sausage

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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, available from 11:30 am (add 1.00)

RIB EYE STEAK	36	GOLDEN FRIED PRAWNS	20 ^{.50}
Charbroiled USDA Choice rib eye steak, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy		Panko-breaded, deep-fried jumbo prawns, cocktail and tartar sauces. Served with French fries and coleslaw	
NEW YORK STEAK	32	JACK DANIEL'S® BBQ ST. LOUIS RIBS	32
Charbroiled USDA Choice New York, Maître d' butter fresh seasonal vegetables, mashed potatoes and gravy		Half rack of slow smoked St. Louis ribs, Jack Daniel's® barbecue sauce. Served with mashed potatoes and fresh seasonal vegetables	
FAMOUS FISH & CHIPS	20	NEW YORK STEAK AND FRIED PRAWNS	38
Icelandic cod, beer-battered and deep-fried, with French fries, coleslaw and malt vinegar		Charbroiled USDA Choice New York steak and fried prawns, Maître d' butter, fresh seasonal vegetables, mashed potatoes and gravy	
ASIAN STIR FRY	17	SPAGHETTI & MEATBALLS	18
Stir fried vegetables with steamed jasmine rice Tofu add .50 Chicken add 3.00 Filet tips add 4.00 Shrimp add 4.00		A Parrot favorite. Spaghetti marinara, savory meatballs, with garlic bread.	
CHICKEN PARMESAN	19	FRESH PACIFIC SALMON	25
Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of spaghetti and garlic bread		Charbroiled salmon fillet, dill remoulade, fresh seasonal vegetables and steamed jasmine rice	

DOWN HOME DELIGHTS

Served with your choice of housemade soup or crisp green salad, Dutch crunch dinner rolls
Substitute a baked potato, available from 11:30 am (add 1.00)

ROAST TURKEY	17	OLD FASHIONED SOUTHERN FRIED CHICKEN	18 ^{.50}
Oven roasted turkey breast served with cranberry sauce, fresh seasonal vegetables, mashed potatoes and gravy		Crisp and juicy. Served with mashed potatoes and home-style country gravy, coleslaw and a hot flaky biscuit with honey	
COUNTRY FRIED STEAK	18 ^{.50}	BROILED SIRLOIN CHOPPED STEAK	17
Breaded beef steak served with fresh seasonal vegetables, mashed potatoes and country gravy		Broiled USDA Choice ground chuck with grilled onions, mashed potatoes, fresh seasonal vegetables, mushrooms and brown gravy	
LIVER & ONIONS	17		
Grilled tender beef liver, sautéed onions, crisp bacon. Served with fresh seasonal vegetables and mashed potatoes			

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SWEET TREATS

CHOCOLATE TREASURES CAKE 7
 Chocolate cake layered with chocolate mousse, covered in a rich, dark chocolate ganache
 À la mode 8

CARROT CAKE 7
 Carrots, walnuts, cinnamon, honey and cream cheese icing

MANHATTAN DELI CHEESECAKE 8
 With your choice of strawberry, blueberry or chocolate topping 8.50

APPLE PIE 7
 A flaky crust baked to golden perfection with cinnamon spiced apple filling
 À la mode 8

RUSTIC TRIPLE BERRY APPLE TART 6.50
 Flaky pastry dough filled with blackberries, blueberries, raspberries and apples

CLASSIC SCOOPS

HOT FUDGE SUNDAE 8
 Two scoops of vanilla ice cream topped with delicious hot fudge, whipped cream, chopped nuts and a cherry

ROOT BEER FLOAT 6
 The classic cooler, frosty and refreshing

DEEP, DARK BROWNIE DECADENCE 9
 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!

BANANA SPLIT 10
 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 7.50
 Strawberry ice cream, fresh bananas

OLD FASHIONED 7
 Chocolate, strawberry or vanilla

CHOCOLATE PEANUT BUTTER 7.50
 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.

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