

# 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** 90/130  
*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**

*Citrus Beurre Blanc, Wilted Winter Greens,  
Butternut Squash and Sage Risotto*

**RATATOUILLE POTATO BASKET 28**

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

**Ⓢ COLORADO LAMB CHOPS 49**

*Half Rack of Colorado Lamb, Sautéed Brussels Sprouts,  
Fingerling Potatoes, Pomegranate-Port Wine Reduction*

**OVEN ROASTED PRIME RIB OF BEEF**

**16oz House-Cut 46**  
*Asparagus and Whipped Potatoes, Au Jus*

**Ⓢ PAN SEARED CHICKEN 32**

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

**Ⓢ ORA KING SALMON 45**

*Apple-Champagne Beurre Blanc, French Lentil Pilaf,  
Fennel and Jicama Slaw*

**Ⓢ GRILLED BISON TENDERLOIN 48**

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

**STEAK DIANE 55**

*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 105**

*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	72	<b>LIAISONS</b>	
COWBOY BONE-IN RIB-EYE, 36 OZ	110	<b>ANDRÉ-STYLE</b>	9
NEW YORK STEAK, 16 OZ	65	<i>Bleu Cheese Crusted and Demi-Glace</i>	
T-BONE, 22 OZ	68	<b>AU POIVRE</b>	7
BONE-IN RIB-EYE, 22 OZ	74	<i>Pepper Crusted, Brandy Cream Sauce</i>	
FILET MIGNON, 12 OZ	65	<b>FORESTIERE</b>	10
FILET MIGNON, 8 OZ	54	<i>Sautéed Wild Forest Mushrooms</i>	
		<b>OSCAR-STYLE</b>	20
		<i>Sauce Béarnaise, Asparagus Spears and Dungeness Crab Meat</i>	
		<b>FOIE GRAS</b>	22
		<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	65

## STEAKHOUSE MUST-HAVES

11

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

## SWEET FINALES

12

### LEMON ALMOND DACQUOISE

*Blueberry Sauce, Gluten Free Almond Meringue Cake*

*\*Inniskillin "Ice Wine" Vidal ~15*

### FIVE-LAYER CHOCOLATE CAKE

*Devil's Fudge Cake, Ganache Cream*

*\*Taylor Fladgate LBV 2010 ~11*

### GRAND MARNIER SOUFFLÉ

*Vanilla Crème Anglaise*

*Please allow 30 minutes for preparation*

*\*Lustau Brandy de Jerez ~11*

### CLASSIC CRÈME BRÛLÉE

*Vanilla Bean Custard, Caramelized Sugar*

*\*Dolce "Late Harvest" ~15*

### OPERA CAKE

*Coffee Soaked Vanilla Sponge Cake, Chocolate Ganache, Mocha Buttercream*

*\*Fonseca "Siroco" White Port ~8*

### FAMOUS MANHATTAN DELI NEW YORK CHEESECAKE

*Graham Cracker Crust, Fresh Berries*

*\*Inniskillin "Ice Wine" Cabernet Franc ~15*

\* SUGGESTED PAIRING

## FLAMBÉ

*Desserts & Cocktails Presented Tableside*

16

BANANAS FOSTER  
CAFÉ DIABLO

CHERRIES JUBILEE  
CREPES SUZETTE

321° BELOW ICE CREAM

## ARTISAN CHEESE PLATTER

SEASONAL FRUIT, HONEYCOMB, CRANBERRY-PISTACHIO BREAD

15

## 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<sup>ORT</sup>, SHERRY & MADEIRA

BROADBENT 10YR MALMSEY 12

EMILIO LUSTAU FINO SHERRY 9

FONSECA "SIROCO" WHITE PORT 8

TAYLOR FLADGATE LBV 2010 11

GRAHAM'S 20YR TAWNY 15

GRAHAM'S 30YR TAWNY 25

GRAHAM'S 40YR TAWNY 40

GRAHAM'S SIX GRAPES RUBY 9

## FINE BRANDY & C<sup>OGNAC</sup>

CHURCHHILL VINEYARDS 10

LUSTAU BRANDY DE JEREZ 11

HENNESSY XO 34

HENNESSY PARADIS 130

COURVOISIER VSOP 12

COURVOISIER XO 34

COURVOISIER INITIALE 68

MARTEL CORDON BLEU 27

RÉMY MARTIN XO 28



## LOUIS XIII

*Rémy Martin*  
COGNAC GRANDE CHAMPAGNE

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF CELLAR MASTERS. A BLEND OF UP TO 1,200 EAUX-DE-VIE, 100% FROM GRANDE CHAMPAGNE

ONE HALF OUNCE 95  
ONE OUNCE 188  
TWO OUNCES 395

50ML BOX SET INCLUDING HAND-BLOWN BACCARAT CRYSTAL DECANTER AND COFFRET 650