BREAKFAST

Start Your Day With Fresh Squeezed Juice
Fresh Squeezed Orange OR Fresh Squeezed Grapefruit
Regular 6 | Large 7

PASTRIES, FRUIT & CEREAL
Freshly baked breakfast breads and pastries from our Atlantis bakery

WARM CORNBREAD  3
With honey butter

ASSORTED BREAKFAST PASTRIES  4.25
Fruit or cheese filled

TOAST  2.50
Wheat, white, rye, sourdough or English muffin

BLUEBERRY OR BRAN MUFFIN  4.25

BAGEL & CREAM CHEESE  4.49

MAMMOTH CINNAMON ROLL  4.25

PECAN CARAMEL STICKY BUN  4.25

HOT BISCUIT  3

HOT BREAKFAST CEREAL  7
Steel cut oatmeal or cream of wheat, 2% milk, raisins and brown sugar

COLD BREAKFAST CEREAL  5
Choose your favorite, with 2% milk

YOGURT PARFAIT  7
Vanilla & strawberry yogurt, fresh berries and granola

FRESH SEASONAL FRUIT  6

BANANAS & CREAM  4

HALF GRAPEFRUIT  4

SIDES

EGGS  ONE 2.29  TWO 4.29
CHICKEN SAUSAGE  5
COUNTRY SAUSAGE  5
BACON OR SAUSAGE  5
HAM STEAK  6
HASH BROWNS  3.50
SLICED TOMATOES  3
SAUTÉED MUSHROOMS  4
AVOCADO  3

DINNER ROLLS (2)  1.75

FRENCH FRIES  3.50
MASHED POTATOES  3
COTTAGE CHEESE  3
SEASONAL VEGETABLES  3
POTATO SALAD  3
COLESLAW  3
JASMINE RICE  3
BAKED POTATO  4

BEVERAGES

JUICE  4/6
Orange, cranberry, apple, V8, tomato, prune, grapefruit

COFFEE  3.75
Regular or decaf

SOFT DRINKS  3.75

HOT TEA/ICE TEA  3.75

MILK  3.75/5
Regular or chocolate

LEMONADE  3.75

PELLEGRINO  500ML/LITER  4/6

FIJI WATER  500ML  4

SMART WATER  20OZ  3.50

*15% gratuity will be added to parties of 8 or more.**

$1.50 plate charge.**

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 2.50
Egg substitute or egg whites available for an additional 1.50

FAVORITES

BISCUITS & GRAVY
Two homemade buttermilk biscuits, country gravy.
With link sausage or bacon 9.50

BREAKFAST BURRITO
Two eggs scrambled, bacon, sausage, potatoes and cheddar cheese rolled in a warm tortilla.
Served with housemade salsa

EGGS BENEDICT
Grilled English muffin topped with Canadian bacon, two poached eggs and Hollandaise sauce
Served with hashbrowns

PARROT BREAKFAST
Two eggs, two strips of bacon, two sausage links, hashbrows, biscuit and country gravy

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

SUNRISE BREAKFAST
Two eggs, your way

TRADEWINDS BREAKFAST
Two eggs, choice of four strips of bacon or three sausage links (chicken sausage add 0.50)

NEW YORK STEAK & EGGS
Charbroiled USDA Choice New York steak & two eggs

HAM STEAK & EGGS
Grilled ham steak & two eggs

SOUTHERN FRIED STEAK & EGGS
Breaded beef steak, country gravy & two eggs

CORNED BEEF HASH & EGGS
Grilled corned beef, two poached eggs

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

HAM & CHEESE
Diced honey-smoked ham and cheddar cheese

MUSHROOM & CHEESE
Sautéed mushrooms & Monterey Jack

FRESH VEGETABLE
Tomato, bell pepper, onion, mushrooms, spinach

LORRAINE
Tomato, bacon, green onions and Swiss cheese

PANCAKES, WAFFLES & FRENCH TOAST
Complement with a cup of fresh seasonal fruit or seasonal berries 2.50

PANCAKE SANDWICH
Two buttermilk pancakes, two eggs, two bacon strips or sausage links.
Substitute quinoa pancakes 13

GLUTEN-FREE BLUEBERRY QUINOA PANCAKES
Fresh blueberries, maple syrup and whipped butter

CHICKEN & WAFFLE
Southern fried chicken strips and a delicious waffle

BELGIAN WAFFLE
Light, crispy & hot off the iron

FRENCH TOAST
Texas toast dipped in our special batter and grilled golden brown

FRENCH TOAST SANDWICH
Our famous French toast, two eggs, two bacon strips or two sausage links

PANCAKE STACK
A full stack of three buttermilk pancakes
Short stack 7.50

$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 cautions 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.
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 10
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 16
Buffalo chicken wings, onion rings, BBQ pork ribs, mozzarella sticks

ASIAN CHICKEN LETTUCE WRAPS 10
Marinated chicken breast, baby iceberg lettuce, Asian cabbage mix, and shredded carrots. Served with citrus ponzu and pineapple-sweet chili sauce

CHICKEN POTSTICKERS 9
Pan-fried Chinese dumplings with chicken and Asian vegetables, ginger-soy and Thai chili sauces

SOUTHWEST CHICKEN LETTUCE WRAPS 10
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 10
A grilled flour tortilla filled with Monterey Jack & cheddar cheese, Ortega chilies, housemade salsa, sour cream, guacamole & jalapeño peppers
With charbroiled chicken 13 | With broiled steak 16

MACHO NACHOS 12
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 13 | With broiled steak 15

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

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

PURPLE PARROT AND IN-ROOM DINING
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 13
DINNER: 4 pm – Midnight 14
with an ENTRÉE 8

SOUPS & NOODLES

“Soup of the day” selections | Cup 4 | Bowl 5

CLAM CHOWDER Cup 5 | Bowl 6 | Sourdough Bowl 9

WOR WONTON SOUP 12
Savory broth, chicken wontons, shrimp, chicken, bok choy, spinach, mushrooms, water chestnuts, scallions

BEEF PHO 14
Thinly sliced beef, fresh vegetables, and rice noodles in Vietnamese-style seasoned beef broth

SALADS

SOUTHWEST SANTA FE CHICKEN 16
Fresh garden greens, marinated chicken breast, corn, black beans, tomatoes, shredded cheese and cilantro in a spicy chipotle-ranch dressing

SALMON QUINOA SALAD 17
Broiled salmon filet atop shredded cabbage, bok choy, snow peas, red bell pepper, quinoa, and fresh raspberries tossed with raspberry-walnut vinaigrette

CAESAR SALAD 10
Crisp romaine lettuce tossed with Parmesan cheese, croutons, housemade Caesar dressing
With charbroiled breast of chicken 13 | grilled shrimp 17 | grilled salmon 17

ORIENTAL CHICKEN SALAD 14
Oriental 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 6
Crisp seasonal greens, cucumber, tomato and croutons
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** 14
Fresh ground USDA Choice chuck patty, caramelized onions, cheddar cheese, housemade bacon jam on a brioche bun

**CHOPHOUSE BURGER** 13
Fresh ground USDA Choice chuck patty, lettuce, tomato, onion, pickles
Add cheese 1.00  |  Add bacon 1.00

**PATTY MELT** 14
Fresh ground USDA Choice chuck patty, sautéed onions, Swiss cheese on grilled rye

**VEGAN "IMPOSSIBLE" BURGER** 13
Charbroiled Impossible™ burger patty, non-dairy cheese, avocado, lettuce, tomato, and onion

**WESTERN BURGER** 14
Fresh ground USDA Choice chuck patty, lettuce, tomato, cheddar cheese, applewood smoked bacon, onion rings and BBQ sauce

**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)

**BLT** 12
Applewood smoked bacon, lettuce, tomato
Avocado (add 1.00)

**CALIFORNIA CHICKEN WRAP** 13
Grilled chicken breast, tomato, avocado, pesto mayo, Monterey Jack, lettuce, in a sun-dried tomato wrap

**CHICKEN CAESAR WRAP** 13
Marinated chicken breast, romaine lettuce, sliced red onions, and grated Parmesan with Caesar dressing in a spinach wrap

**CLUBHOUSE** 13
Triple decker of shaved smoked turkey, applewood smoked bacon, avocado, tomato, lettuce and Monterrey Jack

**CRISPY CHICKEN CLUB** 13
Crispy breaded chicken breast, bacon, Swiss cheese, avocado, lettuce, tomato, and onion on a brioche bun

**DELI SANDWICH** 12
Turkey, Ham, or Roast Beef with your selection of cheese on your choice of bread with lettuce, tomato and mayonnaise. Avocado (add 1.00)

**FRENCH DIP** 14
Thinly sliced USDA Choice roast beef on a grilled French roll with au jus

**GRILLED HAM AND CHEESE** 13
Sliced ham, jack and cheddar cheeses, and tomatoes grilled on garlic butter sourdough

**PHILLY CHEESE STEAK** 14
Shaved roast beef topped with grilled onions, bell peppers, melted provolone and cheddar cheese, on a French roll

**ROAD RUNNER** 14
Sliced turkey, applewood smoked bacon, tomatoes, green chili and Monterrey Jack on grilled Parmesan sourdough bread

**MONTE CRISTO** 13
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** 6.50
Hash browns and toast

**HAMBURGER** 7.50
Green salad, fresh fruit or French fries

**GRILLED CHEESE JUNIOR** 6
Green salad, fresh fruit or French fries

**SPAGHETTI** 6.50
Monster meatball, marinara sauce and Parmesan cheese

**MACARONI & CHEESE** 6
Melted cheddar and garlic bread

**CHICKEN STRIPS** 7
Green salad, fresh fruit or French fries

**ONE PANCAKE OR ONE SLICE OF FRENCH TOAST** 5.50
With two strips of bacon or sausage
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 28
Charbroiled USDA Choice rib eye steak, Mâtre d’ butter, fresh seasonal vegetables, mashed potatoes and gravy

NEW YORK STEAK 25
Charbroiled USDA Choice New York, Mâtre d’ butter fresh seasonal vegetables, mashed potatoes and gravy

FAMOUS FISH & CHIPS 17
Icelandic cod, beer-battered and deep-fried, with French fries, coleslaw and malt vinegar

ASIAN STIR FRY 15
Stir fried vegetables with steamed jasmine rice
Tofu add 50 | Chicken add 2.00
Filet tips add 3.00 | Shrimp add 3.00

CHICKEN PARMESAN 17
Lightly breaded chicken breast with our housemade marinara sauce and mozzarella cheese. Served with a side of spaghetti and garlic bread

GOLDEN FRIED PRAWNS 18.50
Panko-breaded, deep-fried jumbo prawns, cocktail and tartar sauces. Served with French fries and coleslaw

JACK DANIEL’S® BBQ ST. LOUIS RIBS 27
Slow smoked St. Louis ribs, Jack Daniel’s® barbecue sauce. Served with mashed potatoes and fresh seasonal vegetables

NEW YORK STEAK AND FRIED PRAWNS 29
Charbroiled USDA Choice New York steak and fried prawns, Mâtre d’ butter, fresh seasonal vegetables, mashed potatoes and gravy

SPAGHETTI & MEATBALLS 14.50
A Parrot favorite. Spaghetti marinara, savory meatballs, with garlic bread.

FRESH PACIFIC SALMON 21
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 16
Oven roasted turkey breast served with cranberry sauce, fresh seasonal vegetables, mashed potatoes and gravy

COUNTRY FRIED STEAK 15.50
Breaded beef steak served with fresh seasonal vegetables, mashed potatoes and country gravy

LIVER & ONIONS 15
Grilled tender beef liver, sautéed onions, crisp bacon. Served with fresh seasonal vegetables and mashed potatoes

OLD FASHIONED SOUTHERN FRIED CHICKEN 15.50
Crisp and juicy. Served with mashed potatoes and home-style country gravy, coleslaw and a hot flaky biscuit with honey

BROILED SIRLOIN CHOP STEAK 15
Broiled USDA Choice ground chuck with grilled onions, mashed potatoes, fresh seasonal vegetables, mushrooms and brown gravy
SWEET TREATS

CHOCOLATE TREASURES CAKE  6.50
Chocolate cake layered with chocolate mousse, covered in a rich, dark chocolate ganache
À la mode  7.29

MANHATTAN DELI CHEESECAKE  7.50
With your choice of strawberry, blueberry or chocolate topping  8

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

APPLE PIE  5.50
A flaky crust baked to golden perfection with cinnamon spiced apple filling
À la mode  6.50

DEEP, DARK BROWNIE DECADENCE  8
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!

ROOT BEER FLOAT  5.50
The classic cooler, frosty and refreshing

BANANA SPLIT  8
Three scoops of ice cream and a sliced banana smothered with chocolate, strawberry and pineapple topping, whipped cream, nuts and a cherry

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

CLASSIC SCOOPS

HOT FUDGE SUNDAE  7
Two scoops of vanilla ice cream topped with delicious hot fudge, whipped cream, chopped nuts and a cherry

DEEP, DARK BROWNIE DECADENCE  8
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!

MILK SHAKES

STRAWBERRY-BANANA  7
Strawberry ice cream, fresh bananas

OLD FASHIONED  6.50
Chocolate, strawberry or vanilla

CHOCOLATE PEANUT BUTTER  7
Chocolate ice cream, peanut butter, peanut butter cookie crumbles

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  4  TWO SCOOPS  5  THREE SCOOPS  6

JUST THE SCOOP

Your choice of vanilla, chocolate or strawberry

ONE SCOOP  3  TWO SCOOPS  4  THREE SCOOPS  5

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

Café Alfresco
Voted Best Café! Wood-fired brick-oven pizza, pasta, sandwiches, salads and gelato.
Serving lunch and dinner daily from 11:30 am.

Toucan Charlie’s
Voted Best of Reno year-after-year by locals.
Serving breakfast, lunch, dinner daily and Weekend Champagne Brunch.

Oyster & Sushi Bar
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.

Purple Parrot and In-Room Dining

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