

## appetizers

<b>shellfish bounty for two</b> , lobster, shrimp, king crab, oysters <b>GF</b>	mrkt
<b>chilled alaskan king crab legs</b> , cocktail sauce, horseradish <b>GF</b>	mrkt
<b>seasonal oysters</b> , cocktail sauce, horseradish, mignonette* <b>GF</b>	\$18 / \$32
<b>shrimp cocktail</b> , cocktail sauce, horseradish <b>GF</b>	\$18
<b>signature oysters rockefeller</b> , creamed spinach, bacon, hollandaise sauce	\$18
<b>ahi tuna</b> , seared or poke style 🍷	\$18
<b>sweet shrimp</b> , lime marinated, charred tomato, avocado relish, crispy tostada	\$18
<b>crab cakes</b> , radish-fennel salad, lemon-butter sauce	\$21
<b>calamari</b> , roasted bell pepper mayonnaise, lemon, fried capers	\$15
<b>duck spring rolls</b> , watercress & cucumber slaw, tamarind glaze	\$16
<b>crispy fried artichokes</b> , smoked tomato remoulade	\$14
<b>potato croquettes</b> , ratatouille, roasted garlic mayo	\$14
<b>lobster flatbread</b> , butter poached lobster, oven dried tomatoes, tarragon mascarpone	\$24

## soups

<b>lobster bisque</b> , poached lobster	\$17
<b>french onion soup</b> , caramelized onions, beef broth, gruyere cheese crust	\$11
<b>clam chowder</b> , quahog clams, potatoes, cream	\$11

## salads

	half / full
<b>chopped</b> , crisp lettuce, seasonal vegetables, provolone, herb vinaigrette <b>GF</b>	\$7 / \$13
<b>wedge</b> , iceberg lettuce, blue cheese, red onion, maple glazed pork belly, buttermilk dressing 🍷	\$8 / \$14
<b>caesar</b> , crisp red & green romaine, marinated white anchovies, parmesan crisp, garlic chips	\$7 / \$13
<b>heirloom tomatoes &amp; buffalo mozzarella</b> , evoo, aged maple-sherry vinegar <b>GF</b>	\$9 / \$16
<b>crustaceans louie</b> , crab, shrimp, lobster, romaine, egg, tomato, asparagus, louie dressing <b>GF</b>	\$13 / \$26
<b>bibb salad</b> , bibb lettuce, tarragon-mustard dressing, shaved vegetables, smoked blue cheese <b>GF</b>	\$6 / \$11

## steaks

### prime

24 – 30 days\*

<b>bone-in filet, 18 oz.</b>	<b>\$79</b>
<b>bone-in new york striploin, 20 oz</b>	<b>\$69</b>
<b>bone-in rib-eye, 22 oz</b>	<b>\$69</b>

### dry aged choice

24 – 30 days\*

<b>bone-in filet, 18 oz.</b>	<b>\$59</b>
<b>bone-in new york striploin, 20 oz</b>	<b>\$54</b>
<b>bone-in rib-eye, 22 oz</b>	<b>\$56</b>

### wet aged choice

21 days\*

<b>filet mignon, 9 oz.</b>	<b>\$43</b>
<b>new york striploin, 14 oz.</b>	<b>\$39</b>
<b>rib-eye, 14 oz.</b>	<b>\$39</b>

## entrée enhancements

7 oz. lobster tail	mrkt	6 oz. grilled shrimp	\$18
8 oz. king crab legs	mrkt	4 oz. foie gras	\$24
2 colorado lamb chops	\$28	1 crab cake	\$12

## specialty entrées

### filet oscar

9 oz. filet,  
butter poached alaskan king crab legs,  
asparagus, hollandaise

\$67

### bison tenderloin

9 oz. charcoal grilled,  
bacon wrapped, red onion jam,  
perigourdine sauce

\$59

### colorado lamb chops

½ rack, confit tomatoes, olive oil,  
poached garlic cloves, artichoke  
ragout, soubise yogurt sauce\*

\$52

### kurobuta pork chop

parsnip puree, butternut squash,  
pancetta, lollipop kale\*

\$49

### roasted chicken

green beans, baby artichokes,  
oven dried tomatoes, kalamata olives **GF**

\$32

### prime rib of beef

salt crusted, horseradish cream,  
au jus\*

12 oz. \$33

16 oz. \$37

## seafood

<b>dover sole</b> , pan seared, preserved meyer lemon, champagne butter	\$52
<b>scottish salmon</b> , crispy skin, tamarind glaze, fried sprouts	\$36
<b>tuna</b> , blackened, truffle scented farro risotto, apple chutney	\$45
<b>pan seared sea bass</b> , sesame-soy glazed, bok choy, hon-shimeji mushrooms	\$39
<b>australian lobster tail</b> , 10 oz. tail, drawn butter, lemon <b>GF</b>	mrkt
<b>steamed alaskan crab legs</b> , 20 oz., drawn butter, lemon <b>GF</b>	mrkt

## side dishes

<b>potato cake</b> , onion, cheese, sour cream	\$10
<b>cheddar &amp; onion scallop potatoes</b> , cream, parsley	\$10
<b>buttery yukon mashed potatoes</b> , rich & decadent <b>GF</b>	\$9
<b>loaded baked potato</b> , sour cream, sweet butter, chives, bacon <b>GF</b>	\$9
<b>homemade fries</b> , salt & cracked black pepper <b>GF</b>	\$9
<b>homemade tater tots</b> , with bacon & white cheddar <b>GF</b>	\$10
<b>baked sweet potato</b> , brown sugar glaze <b>GF</b>	\$10
<b>macaroni &amp; cheese</b> , blend of imported & domestic cheeses	\$10
<b>creamed spinach</b> , herb cheese, cream	\$10
<b>creamed corn</b> , sweet & delicious	\$10
<b>green beans amandine</b> , petite green beans, toasted almonds <b>GF</b> 🥜	\$10
<b>sautéed wild mushrooms</b> , a weekly woodland selection <b>GF</b>	\$10
<b>jumbo asparagus</b> , garlic, lemon zest <b>GF</b>	\$10
<b>roasted cauliflower</b> , toasted pine nuts, lemon zest, evoo, garlic chips	\$10

inquire about reserving space with anthony's for your special occasion.

702.797.1874 or frank.micalizzi@pngaming.com

18% service charge recommended for parties with 6 or more guests

**GF Made with Gluten Free Products**

**🥜 Contains Nuts**

\*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.