

anthony's

PRIME STEAK & SEAFOOD

appetizers

shellfish bounty for two , lobster, shrimp, king crab, oysters GF	mrkt
chilled alaskan king crab legs , cocktail sauce, horseradish GF	\$29
chilled lobster medallions , tarragon infused, brandy GF	\$32
seasonal oysters , cocktail sauce, horseradish, mignonette* GF	\$18 / \$32
shrimp cocktail , cocktail sauce, horseradish GF	\$18
signature oysters rockefeller , creamed spinach, bacon, hollandaise sauce	\$18
ahi tuna , seared or poke style 🥥	\$18
prawns , charcoal grilled, chipotle-honey glaze	\$18
crispy tempura crab , blood orange-jalapeño sauce, radish-fennel salad	\$18
calamari , roasted bell pepper mayonnaise, lemon, fried capers	\$15
duck spring rolls , water chestnuts, asian slaw, tamarind glaze	\$16
crispy fried artichokes , smoked tomato remoulade	\$14
potato croquettes , spanish chorizo, roasted peppers, garlic mayo	\$14
lobster flatbread , butter poached lobster, oven dried tomatoes, tarragon mascarpone	\$24

inquire about reserving space with anthony's for your special occasion.
702.797.1874 or frank.micalizzi@pngaming.com

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.

5 – 10pm Sun – Thurs
5 – 11pm Fri & Sat

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

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soups

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

salads

	half / full
chopped , crisp lettuce, seasonal vegetables, provolone, herb vinaigrette GF	\$7 / \$13
wedge , iceberg lettuce, blue cheese, red onion, maple glazed pork belly, buttermilk dressing 	\$8 / \$14
caesar , crisp red & green romaine, marinated white anchovies, parmesan crisp, garlic chips	\$7 / \$13
heirloom tomatoes & buffalo mozzarella , evoo, aged maple-sherry vinegar GF	\$9 / \$16
crustaceans louie , crab, shrimp, lobster, romaine, egg, tomato, asparagus, louie dressing GF	\$13 / \$24
bibb salad , bibb lettuce, tarragon-mustard dressing, shaved vegetables, smoked blue cheese GF	\$6 / \$11

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steaks

prime

24 – 30 days*

bone-in filet, 18 oz.	\$69
bone-in new york striploin, 20 oz.	\$62
bone-in rib-eye, 22 oz.	\$64
prime rib of beef, salt crusted, horseradish cream, au jus*	12 oz. \$32 16 oz. \$36

dry aged choice

24 – 30 days*

bone-in filet, 18 oz.	\$56
bone-in new york striploin, 20 oz.	\$52
bone-in rib-eye, 22 oz.	\$54

wet aged choice

21 days*

filet mignon, 9 oz.	\$42
new york striploin, 14 oz.	\$39
rib-eye, 14 oz.	\$39

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seafood

dover sole , pan seared, preserved meyer lemon, champagne butter	\$52
scottish salmon , crispy skin, tamarind glaze, fried sprouts	\$36
alaskan halibut , cilantro-avocado puree, english sweet peas, oven dried tomato	\$45
pan seared sea bass , sesame-soy glazed, bok choy, hon-shimeji mushrooms	\$39
australian lobster tail , 10 oz. tail, drawn butter, lemon GF	\$62
steamed alaskan crab legs , 20 oz., drawn butter, lemon GF	\$69

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combination entrées

filet & lobster

filet wet aged choice	\$42
bone-in filet dry aged choice	\$56
bone-in filet prime	\$69
<i>add 7 oz. lobster tail</i>	
	\$36

rib-eye & crab

rib-eye wet aged choice	\$39
bone-in rib-eye dry aged choice	\$54
bone-in rib-eye prime	\$64
<i>add 12 oz. alaskan king crab</i>	
	\$42

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, 1/2 rack, artichoke, sweet pea-fava bean ragout, spiced mint yogurt* \$52

veal chop, 14 oz. chop, roasted heirloom baby vegetables, tomato jam, apricot jus* \$49

roasted chicken, green beans, baby artichokes, oven dried tomatoes, kalamata olives **GF** \$32

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side dishes

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

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desserts


vanilla crème brûlée **GF**
under a golden sugar dome \$9

chocolate cake
chocolate cake, chocolate chiffon, dark chocolate cream,
dark chocolate ganache \$9

chocolate passion tart
sable cookie shell, passion marmalade, dark chocolate ganache,
vanilla gelato \$9


anthony's signature milk chocolate soufflé
light & delicious \$15

sugar dusted donuts
raspberry sauce \$9

peanut butter pie 
ice cream pie, chocolate sauce \$9

trio of sorbet or gelato **GF**
with seasonal berries \$9

strawberry-lemon shortcake
strawberry yogurt cream, lemon curd, whipped cream \$9

individual artisan cheese plate 
assortment of artisanal cheeses, marshall farms honeycomb,
raisins & candied nuts \$14

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