

appetizers

SHELLFISH BOUNTY FOR TWO* 🍷 MKT

lobster, shrimp, king crab, oysters

CHILLED ALASKAN KING CRAB LEGS 🍷 MKT

cocktail sauce, brandy-mustard sauce

HH SEASONAL OYSTERS* 🍷 24

half dozen, cocktail sauce, horseradish, mignonette

HH SHRIMP COCKTAIL 🍷 23

cocktail sauce, horseradish

SIGNATURE OYSTERS ROCKEFELLER 25

creamed spinach, bacon, hollandaise sauce

STEAK TARTARE* 28

roasted bone marrow, pickled radish, capers, onion confit,
crispy baguette

CRISPY CRAB CAKE 33

roasted corn relish, citrus aioli, micro cilantro

HH ESCARGOT 18

garlic butter, fresh herbs, puff pastry

HH CALAMARI 18

roasted bell pepper mayonnaise, lemon, fried capers

HH DUCK SPRING ROLLS 19

duck confit, aromatics, soy-tamarind glaze

BRAISED SMOKED SHORT RIB 24

mango, cucumber, red onion, bao bun, balsamic demi-glace

happy hour

BUY ONE GET ONE
SELECT APPETIZERS
FROM 5PM - 6PM

AVAILABLE IN BAR & LOUNGE ONLY
EXCLUDES HOLIDAYS

INCLUDED ITEMS DENOTED BY HH

seafood selections

HALIBUT 🍽️ 49

parsnip purée, roasted yellow beets, sweet peas,
citrus glaze

FAROE ISLANDS SALMON* 🍽️ 43

roasted maple-glazed parsnip, heirloom tomato
confit, pinot noir reduction

PAN-SEARED SEA BASS 49

sesame soy glaze, bok choy, hon-shimeji
mushrooms, oven-dried tomatoes

AUSTRALIAN LOBSTER TAIL 🍽️ MP

10oz, oven-roasted, drawn butter, lemon

ROASTED DIVER SCALLOPS 🍽️ 49

bacon-crust, cauliflower mousse,
crispy brussels sprouts

STEAMED COLOSSAL KING CRAB 🍽️ MP

1 ¼ lb, drawn butter, lemon

STEAMED MERUS KING CRAB 🍽️ MP

1 ¼ lb, drawn butter, lemon

steak selections

FILET MIGNON

10oz CREEKSTONE PRIME* 80

9oz BLACK ANGUS* 52

RIB-EYE

18oz CREEKSTONE PRIME* 105

14oz BLACK ANGUS* 52

20oz BLACK ANGUS BONE-IN* 90

NEW YORK STRIPLOIN

14oz CREEKSTONE PRIME* 65

14oz BLACK ANGUS* 49

specialty entrées

BLACK ANGUS PRIME RIB OF BEEF* 56

salt-crusted, horseradish cream, au jus, 14oz

FILET OSCAR* 79

9oz tenderloin, butter-poached alaskan king crab legs, asparagus

COLORADO LAMB CHOPS* 76

parsnip purée, olive & artichoke ragout, crisp baby kale, mint lamb jus

ROASTED CHICKEN 37

heirloom potato confit, artichokes, oven-dried tomatoes, oyster mushrooms, rosemary jus

BRAISED WAGYU SHORT RIB 55

mascarpone polenta, roasted king mushrooms, balsamic demi-glace

KUROBUTA PORK CHOP* 39

14oz charcoal-grilled, roasted maple-glazed parsnip, bacon jam, apple cider demi-reduction

PRIME BURGER* 29

10oz prime burger, brioche bun, homemade fries

entrée enhancements

5oz LOBSTER TAIL 80 MKT

8oz KING CRAB LEGS 80 MKT

CRAB CAKE 16

GRILLED COLOSSAL
TIGER SHRIMP 25

BÉARNAISE SAUCE 3

BORDELAISE SAUCE 3

PEPPERCORN SAUCE 3

 Gluten-Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OUR PRODUCTS ARE PREPARED ON SHARED EQUIPMENT AND IN THE SAME KITCHEN AREA AND
WE CANNOT GUARANTEE THAT CROSS-CONTACT WITH ALLERGENS WILL NOT OCCUR.

soups

LOBSTER BISQUE 18

butter-poached lobster, crème fraîche

HH FRENCH ONION SOUP 14

caramelized onions, beef broth,
gruyère cheese crust

HH CLAM CHOWDER 15

clams, potatoes, cream

salads

CHOPPED 15

crisp lettuce, seasonal vegetables,
chopped onion, provolone, herb vinaigrette

HH WEDGE 15

iceberg lettuce, maple-glazed pork belly,
blue cheese, red onion, buttermilk dressing

HH CAESAR 15

crisp red & green romaine, marinated white
anchovies, shaved parmesan, garlic chips

CRUSTACEANS LOUIE 33

crab, shrimp, lobster, cucumber, romaine, egg,
tomato, avocado, asparagus, louie dressing

HH HEIRLOOM TOMATO & BURRATA MOZZARELLA 18

evoo, arugula, aged balsamic

HH HEARTS OF PALM & FENNEL 17

avocado, frisée, red onion,
pomegranate pearls, citrus vinaigrette

shareable side dishes

**CHEDDAR & ONION
SCALLOPED POTATOES** 13
cream, parsley

**BUTTERY MASHED
YUKON POTATOES** 🍴 12
rich & decadent

LOADED BAKED POTATO 🍴 12
sour cream, butter, chives, bacon

HH HOMEMADE FRIES 11
salt & cracked black pepper

BAKED SWEET POTATO 🍴 11
brown sugar glaze

HH MACARONI & CHEESE 13
blend of imported & domestic cheeses

CREAMED SPINACH 13
herb cheese, cream

CREAMED CORN 13
sweet & delicious

SAUTÉED WILD MUSHROOMS 🍴 13
a weekly woodland selection

JUMBO ASPARAGUS 🍴 14
garlic, lemon zest

**INQUIRE ABOUT RESERVING
SPACE WITH ANTHONY'S FOR
YOUR SPECIAL OCCASION**

CALL 702.797.1874 OR EMAIL US AT
TONY.FAKHRI@PENNTERTAINMENT.COM
TO BOOK TODAY!

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