

appetizers

shellfish bounty for two , lobster, shrimp, king crab, oysters GF	mrkt
chilled alaskan king crab legs , cocktail sauce, brandy-mustard sauce GF	mrkt
seasonal oysters , cocktail sauce, horseradish, mignonette* GF	\$18 / \$32
shrimp cocktail , cocktail sauce, horseradish GF	\$18
signature oysters rockefeller , creamed spinach, bacon, hollandaise sauce	\$21
ahi tuna , seared or poke style 🥥	\$18
sweet shrimp ceviche , lime marinated, charred tomato, avocado relish, crispy tostada	\$18
crab cakes , radish-fennel salad, lemon-butter sauce	\$21
sweet shrimp bites , thai chili sauce	\$24
calamari , roasted bell pepper mayonnaise, lemon, fried capers	\$15
duck spring rolls , shaved brussels sprout slaw, honey-ginger glaze	\$16
lobster flatbread , butter poached lobster, oven dried tomatoes, tarragon mascarpone	\$24

soups

	cup / bowl
lobster bisque , poached lobster	\$12 / \$17
french onion soup , caramelized onions, beef broth, gruyere cheese crust	\$11
clam chowder , quahog clams, potatoes, cream	\$8 / \$11

salads

	half / full
chopped , crisp lettuce, seasonal vegetables, provolone, herb vinaigrette GF	\$8 / \$13
wedge , iceberg lettuce, blue cheese, red onion, maple glazed pork belly, buttermilk dressing, candied walnuts 🥥	\$9 / \$14
caesar , crisp red & green romaine, marinated white anchovies, parmesan crisp, garlic chips	\$8 / \$13
crustaceans louie , crab, shrimp, lobster, cucumber, romaine, egg, tomato, asparagus, louie dressing GF	\$15 / \$28
bibb salad , bibb lettuce, tarragon-mustard dressing, shaved vegetables, smoked blue cheese GF	\$7 / \$11
vine ripened tomatoes & buffalo mozzarella , evoo, aged maple-sherry vinegar GF	\$11 / \$16

anthony's steak selections

usda prime beef

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

black angus dry aged choice

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

black angus wet aged choice

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

entrée enhancements

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

specialty entrées

filet oscar

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

\$67

bison tenderloin

8 oz. charcoal grilled,
kobocho squash, roasted garlic jam,
fire roasted tomato sauce

\$59

colorado lamb chops

½ rack, glazed root vegetables,
date & tamarind reduction,
black truffle potato puree*

\$52

bone-in short rib

20 oz. slowly braised, smoked gouda
cheese grits, trumpet mushrooms,
crispy pancetta*

\$52

roasted chicken

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

\$32

prime rib of beef

salt crusted, horseradish cream,
au jus*

12 oz. \$39

16 oz. \$43

seafood

dover sole , pan seared, charred lemon, beurre blanc	\$52
ora king salmon , cauliflower cake, english peas, hollandaise, pinot noir	\$45
ahi , blackened, jasmine black rice, pineapple-jalapeno relish	\$45
pan seared sea bass , sesame-soy glazed, bok choy, hon-shimeji mushrooms	\$42
australian lobster tail , 10 oz. tail, drawn butter, lemon GF	mrkt
steamed alaskan crab legs , 20 oz., drawn butter, lemon GF	mrkt

side dishes

cheddar & onion scallop potatoes , cream, parsley	\$10
buttery yukon mashed potatoes , rich & decadent GF	\$10
loaded baked potato , sour cream, sweet butter, chives, bacon GF	\$10
homemade fries , salt & cracked black pepper	\$10
homemade tater tots , with bacon & white cheddar GF	\$10
baked sweet potato , brown sugar glaze GF	\$10
macaroni & cheese , blend of imported & domestic cheeses	\$10
creamed spinach , herb cheese, cream	\$10
creamed corn , sweet & delicious	\$10
green beans amandine , petite green beans, toasted almonds GF 🥜	\$10
roasted beets , thyme scented, aged balsamic glaze	\$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

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.