

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
bigeye tuna poke , green onion, furikaki, macadamia nuts, taro chips 🥥	\$18
sweet shrimp ceviche , lime marinated, charred tomato, avocado relish, crispy tostada	\$18
crab cakes , radish-fennel salad, lemon-butter sauce	\$23
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
oxtail ravioli , enoki mushrooms, heirloom tomato confit, truffle jus	\$18

soups

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

salads

	half / full
chopped , crisp lettuce, seasonal vegetables, chopped onion, 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	\$9 / \$14
crustaceans louie , crab, shrimp, lobster, cucumber, romaine, egg, tomato, avocado, asparagus, louie dressing GF	\$15 / \$28
vine ripened tomatoes & buffalo mozzarella , evoo, aged maple-sherry vinegar GF	\$11 / \$16
compressed watermelon & peach salad , avocado, baby watercress, shaved drunken goat cheese, blood orange vinaigrette GF	\$9 / \$14

anthony's steak selections

usda prime bone-in filet, 18 oz.	\$79
usda prime bone-in rib-eye, 24 oz.	\$79
black angus dry aged bone-in filet, 18 oz.	\$62
black angus dry aged bone-in rib-eye, 24oz.	\$62
black angus filet mignon, 9 oz.	\$43
black angus rib-eye, 14 oz.	\$43
black angus new york striploin, 14 oz.	\$42

entrée enhancements

lobster tail, 7 oz.	\$39	grilled shrimp, 6 oz.	\$18
king crab legs, 8 oz.	\$34	foie gras, 4 oz.	\$24
crab cake	\$12	peppercorn sauce	\$2
bearnaise sauce	\$2	bordelaise sauce	\$2

anthony's seafood selections

pacific halibut , brussels sprouts-baby kale crisp, citrus-fruit relish, champagne-passion vinaigrette GF	\$42
wild king salmon , english pea risotto, micro root vegetables, pinot noir reduction GF	\$39
bigeye tuna , sea beans, edamame, shiitake mushrooms, roasted okinawan potato puree, wasabi beurre blanc	\$42
pan seared sea bass , sesame-soy glazed, bok choy, hon-shimeji mushrooms	\$45
australian lobster tail , 10 oz. tail, drawn butter, lemon GF	mrkt
steamed alaskan crab legs , 1 ¼ lb., drawn butter, lemon GF	mrkt

specialty entrées

black angus prime rib of beef

salt crusted, horseradish cream, au jus*
14 oz. \$41

filet oscar

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

\$67

bison tenderloin

8 oz. charcoal grilled, foie gras,
brioche pudding, caramelized pearl
onion, perigord sauce

\$59

colorado lamb chops

goat cheese couscous,
roasted eggplant puree,
crunchy chickpeas,
pomegranate demi-glace

\$58

pork chop

14 oz. charcoal grilled, kurobuta pork,
apple fritter, bacon jam, apple cider
demi reduction

\$39

roasted chicken

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

\$33

black angus prime burger

10 oz. prime burger, brioche bun,
homemade fries

\$25

sharable 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 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 GF	\$10

anthony's happy hour

buy one get one on select appetizers 5pm – 7pm

available in lounge only

clam chowder, clams, potatoes, cream \$11

french onion soup, caramelized onions, beef broth, gruyere cheese crust \$11

caesar, crisp red & green romaine, marinated white anchovies,
parmesan crisp, garlic chips \$14

wedge, iceberg lettuce, blue cheese, red onion, maple glazed pork belly,
buttermilk dressing, candied walnuts 🥜 \$14

seasonal oysters, ½ dz., cocktail sauce, horseradish, mignonette* **GF** \$18

lobster flatbread, butter poached lobster, oven dried tomatoes,
tarragon mascarpone \$24

shrimp cocktail, cocktail sauce, horseradish **GF** \$18

bigeye tuna poke, green onion, furikaki, macadamia nuts, taro chips 🥜 \$18

sweet shrimp ceviche, lime marinated, charred tomato, avocado relish, crispy tostada \$18

calamari, roasted bell pepper mayonnaise, lemon, fried capers \$15

duck spring rolls, shaved brussels sprout slaw, honey-ginger glaze \$16

macaroni & cheese, blend of imported & domestic cheeses \$10

homemade fries, salt & cracked black pepper \$10

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.