

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

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
roasted baby beets , heirloom tomatoes, baby watercress, aged drunken goat cheese, candied marcona almonds, blood orange-white balsamic emulsion 🥥	\$11 / \$16

anthony's steak selections

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

entrée enhancements

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

anthony's seafood selections

opakapaka , roasted pink snapper, potato dumpling, crispy brussels sprouts, pancetta, blood orange vinaigrette	\$39
wild king salmon , butternut squash risotto, micro root vegetables, pinot noir reduction GF	\$42
bigeye tuna , edamame, shiitake mushrooms, charred corn, lemongrass 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
roasted heirloom potatoes,
baby fennel confit,
caramelized black mission figs,
mint pesto
\$59

pork chop
14 oz. charcoal grilled, kurobuta pork,
apple fritter, bacon jam, apple cider
demi reduction
\$39

roasted chicken GF
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 heirloom cauliflower , lemon zest, evoo 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

#AnthonysLV

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.

desserts

vanilla crème brûlée **GF**

under a golden sugar dome \$9

individual chocolate cake

chocolate sponge cake, chocolate mousse \$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

carrot cake 🥕

cream cheese icing, carrot-orange sauce \$9

chocolate praline & hazelnut cake 🥜

milk chocolate mousse, praline-hazelnut cream, chocolate sponge cake, frangelico \$9

individual artisan cheese plate 🥜

assortment of artisanal cheeses, marshall farms honeycomb, raisins & marcona almonds \$14

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