

appetizers

SHELLFISH BOUNTY FOR TWO* 🍷 MKT

lobster, shrimp, colossal lump crab, oysters

CHILLED COLOSSAL LUMP CRAB 🍷 33

cocktail sauce, brandy-mustard sauce

AHI CRUDO* 24

truffle ponzu, crispy garlic, shaved serrano pepper,
pickled micro radish

HH SEASONAL OYSTERS* 🍷 24

half dozen, cocktail sauce, horseradish, mignonette

HH SHRIMP COCKTAIL 🍷 24

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

happy hour

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

**AVAILABLE IN BAR & LOUNGE ONLY
EXCLUDES HOLIDAYS**

INCLUDED ITEMS DENOTED BY HH

🍷 Gluten-Free 🌱 Vegetarian

*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.

seafood selections

HALIBUT 🍷 52

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

FAROE ISLANDS SALMON* 🍷 45

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

PAN-SEARED SEA BASS 52

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

AUSTRALIAN LOBSTER TAIL 🍷 MP

10oz, oven-roasted, drawn butter, lemon

ROASTED DIVER SCALLOPS 🍷 52

bacon-crust, cauliflower mousse,
crispy brussels sprouts

STEAMED MERUS KING CRAB 🍷 MP

1 lb, drawn butter, lemon

steak selections

FILET MIGNON

10oz CREEKSTONE PRIME* 85

9oz BLACK ANGUS* 59

RIB-EYE

18oz CREEKSTONE PRIME* 105

14oz BLACK ANGUS* 62

20oz BLACK ANGUS BONE-IN* 95

NEW YORK STRIPLOIN

14oz CREEKSTONE PRIME* 65

14oz BLACK ANGUS* 52

specialty entrées

BLACK ANGUS PRIME RIB OF BEEF* 62
salt-crusted, horseradish cream, au jus, 14oz

FILET OSCAR* 79

9oz tenderloin, lump crab, asparagus

COLORADO LAMB CHOPS* 79

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

WAGYU BURGER* 32

10 oz wagyu burger, maple-glazed pork belly, onion jam,
brioche bun, homemade fries

entrée enhancements

5OZ TRISTAN LOBSTER
TAIL 25 MKT

GRILLED JUMBO
SHRIMP 25

CRAB CAKE 18

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soups

LOBSTER BISQUE 18

butter-poached lobster, crème fraîche

HH FRENCH ONION SOUP 16

caramelized onions, beef broth,
gruyère cheese crust

HH CLAM CHOWDER 16

clams, potatoes, cream

salads

CHOPPED 🌱 16

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

HH WEDGE 🌱 16

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

HH CAESAR 16

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

HH HEIRLOOM TOMATOES 🌱 🌱 18

sweet onion, evoo, aged balsamic, microgreens

HH HEARTS OF PALM & FENNEL 🌱 18

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

side dishes

CHEDDAR & ONION SCALLOPED POTATOES 10
cream, parsley

BUTTERY MASHED YUKON POTATOES 🍴 10
rich & decadent

LOADED BAKED POTATO 🍴 14
sour cream, butter, chives, bacon

HH HOMEMADE FRIES 10
salt & cracked black pepper

HH MACARONI & CHEESE 10
blend of imported & domestic cheeses

CREAMED SPINACH 10
herb cheese, cream

CREAMED CORN 10
sweet & delicious

SAUTÉED WILD MUSHROOMS 🍴 11
a weekly woodland selection

JUMBO ASPARAGUS 🍴 12
garlic, lemon zest

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

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

#ANTHONYSLV

dessert

ANTHONY’S SIGNATURE
MILK CHOCOLATE SOUFFLÉ 15
light & delicious

VANILLA CRÈME BRÛLÉE 12
chocolate dome

CHOCOLATE FONDANT CAKE 12
dark chocolate sponge cake, belgian chocolate pâté

SUGAR-DUSTED DONUTS 12
raspberry sauce

PEANUT BUTTER PIE 12
peanut butter mousse, chocolate & caramel sauces

BANANAS FOSTER CHEESECAKE 12
condensed milk, cream cheese, caramelized
bananas, buttery graham cracker crust

TRIO OF SORBET OR GELATO 12
with seasonal berries

amaro, cordial & grappa

amaro	
AVERNA	12
MONTENEGRO	12
NONINO	14
cordial	
DISARONNO AMARETTO	11
FRANGELICO	11
GRAND MARNIER cordon rouge	14
IL TRAMONTO LIMONCELLO	10
OUZO 12	11
ROMANA SAMBUCA	11
TUACA	11
grappa	
MONTANARO alla camomilla	16
PO’ DI POLI morbida/smooth	19
BOCCHINO GRAPPA DI BARBARESCO	19

cognac

Rémy Martin 1738	17
Rémy Martin VSOP	19
Rémy Martin Tercet	20
Rémy Martin XO	35
Courvoisier	35

LOUIS XIII			
1/2oz	175	1oz.....	350
2oz.....	700		

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