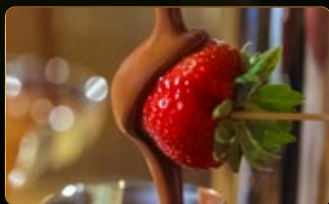


2023

NEW YEAR'S DINING

SATURDAY, DECEMBER 31, 2022 & SUNDAY, JANUARY 1, 2023



New Year's Eve Steak and Seafood Spectacular Champagne Dinner

Toucan Charlie's Buffet & Grille

Saturday, December 31 ★ 4:30 pm – 9 pm ★ \$58.99 Adult – \$24.99 Child (4-10)

Our New Year's Eve Seafood Spectacular will feature creative specialties as well as familiar classics from the ocean's bounty. Guests will also be treated to a number of live action stations including a carvery with Prime Rib, Turkey Breast, and Bone-in Ham, and Rosemary Crusted Leg of Lamb, a salad station with made to order Caesar and Hot Spinach Salads and a Mongolian BBQ Grill and Pho Noodles where guests choose their own ingredients to be prepared by our expert cooks. Some of the highlights of our steak and seafood selections will include:

Rack of Lamb Persille ★ Steak Scampi ★ Steamed Snow and Dungeness Crab Legs ★ Lobster Ravioli with Champagne Beurre Blanc ★ Lobster Newburg
Garlic and Rosemary Lamb Chops ★ Garlic and Parmesan Crusted Salmon
Grilled Shrimp Skewers with Tarragon Butter ★ Roasted Yukon Gold Potatoes
Salt and Pepper Prawns ★ Green Mussels with Papaya Mango Salsa ★ Black Pepper Crab ★ Siete Mares Seafood Soup ★ Lobster Stuffed Mushrooms

New Year's Day Bellini & Seafood Brunch

Toucan Charlie's Buffet & Grille

Sunday, January 1 ★ 9 am – 3 pm ★ \$58.99 Adult – \$24.99 Child (4-10)

Carving station featuring Herb Crusted Prime Rib, Roasted Duck with Cherry Gas-trique, Bone-In Ham with Brandy Glaze, and Roasted Turkey. Other live action stations will include our Asian station with made-to-order Mongolian BBQ and Pho Noodles, a Specialty Salad Station with made-to-order Caesar Salad and Warm Spinach Salad. If your appetite is craving seafood then we can satisfy that as well with Steamed Snow and Dungeness Crab. Other special offerings include:

Brunch

Pancakes Made-to-Order ★ Cinnamon Vanilla French Toast ★ Chorizo Benedict
Liege Waffles with Raspberry and Chocolate Drizzle ★ Strawberry Cheesecake
Pancakes ★ Eggs Cook-to-Order ★ Shrimp Scampi ★ Salmon with Newburg
Cream Sauce ★ Ham and Cheese Quiche ★ Chicken Marsala

Atlantis Steakhouse

Four Course Prix-Fixe

Appetizer

Red Crab Cocktail
Choice of Soup or Salad
Ham and Black-Eyed Pea



Steak House Tower Salad

Entrée

Duet of Allen Brothers 15oz Prime Rib-Eye
and Lobster Newburg \$160

Dessert

Tropical Duet
Serving from 4 pm

Manhattan Deli

Entrée

Prime Rib Dinner \$32.99

Slow roasted prime rib of beef served with
roasted fingerling potatoes and asparagus
Choice of soup or salad

Serving from 11 am – 10 pm

Purple Parrot

Entrée

NY Steak and Scampi \$36.99
Sautéed green beans and rice pilaf
Served with choice of soup or salad

Serving from 11 am – 10 pm

Bistro Napa

Four Course Prix-Fixe

Appetizer

Scallop Carpaccio
Choice of Soup or Salad
Smoked Trout Chowder



Prosciutto-Wrapped Romaine Salad

Entrée

Filet Mignon and Lobster Thermidor \$110

Dessert

Tropical Duet
Serving from 4 pm

Red Bloom

Four Course Prix-Fixe

Appetizer

Dungeness Crab Rangoon

Soup

Seafood Tofu Soup

Entrée Choices

Hong Kong Style Whole Fish \$48



Beef and Asparagus in Black Bean Sauce \$48

Dessert

Chocolate Jewel Box
Serving from 5 pm

Please visit atlantiscasino.com/nye or call **775.824.4411** for reservations and information