

Atrium Lunch

August 3rd – September 12th

Starters

- Soup of the Day**– A homemade specialty soup prepared daily in house. Please see your server for today’s option. \$2.75
- Soup of the Week**- A homemade specialty prepared for the week. Please see your server for this week’s option. \$2.75
- House Salad** 🌿 –Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)
- Caesar Salad**- 🌿 Chopped romaine, parmesan cheese and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)
- Spinach Strawberry & Feta Salad**-🌿 Baby spinach with strawberries, toasted almonds, dried cranberries and feta cheese. \$2.75 (125 cal.)
- Mixed Fruit**-🌿 Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds & Entree Salads

- Entrée Caesar Salad**- ⭐🌿 Chopped romaine, parmesan cheese and house made croutons, tossed in Caesar dressing. \$10.00 (500 cal.)
- Choose One Protein For Your Entrée Salad**- Salmon (240 cal.) Grilled Shrimp (140 cal.) Grilled Chicken Breast (220 cal.) Tofu (90 cal.)
- Taco Salad**- ⭐🌿 Lettuce, tomato, onion, cheddar cheese, guacamole, roasted corn, fried flour tortillas, and cilantro sour cream. Served with choice of protein. \$10.00 (530 cal.)
- Mushroom Swiss Burger**- ⭐ Beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$10.00 (675 cal.)
- Shrimp Salad Sandwich**- ⭐ Shrimp salad in a mayonnaise dressing, served on white bread with lettuce and tomato. \$11.00 (440 cal.)

Farm & Sea

- BBQ Chicken Quarter - Dark Meat**- ⭐ BBQ marinated, bone-in leg and thigh of chicken slowly roasted. \$10.00 (570 cal.)
- Gemelli with Italian Sausage**- ⭐ Italian sausage, gemelli pasta, sundried tomato pesto, basil, parmesan cheese and cream. \$10.00 (740 cal.)
- Beef Stir Fry over Rice**- ⭐🍏 Marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce with white rice. \$10.00 (280 cal.)
- Beef Chili**- ⭐ Beef, onions and peppers cooked in tomato and beef broth. \$10.00 (350 cal.)
- Carved Ham with Raisin Sauce**- Hardwood smoked ham topped with a sweet, tangy orange raisin rum sauce, with clove and cinnamon. \$10.00 (210 cal.)
- Grilled Chicken Breast**- 🍏 Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)
- Grilled Salmon**- 🍏 \$11.00 (240 cal.) Also available with bourbon sauce. (60 cal.)
- Thai Chili Salmon**- ⭐🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (355 cal.) \$14.00
- Quinoa Stuffed Pepper**- ⭐🌿🍏 Baked pepper stuffed with quinoa, mushrooms, spinach, onion, mozzarella, parmesan and tomato confit. \$11.00 (150 cal.)

Sides

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| Baked Potato (140 cal.) | Steamed Broccoli (50 cal.) |
| Roasted Butternut Squash (120 cal.) | Blistered Cherry Tomatoes (30 cal.) |
| Corn O’Brien (120 cal.) | Steamed Spinach (30 cal.) |
| French Fries (355 cal.) | Mixed Fruit (40 cal.) |

Available Plain: Baked Potato, Butternut Squash, Spinach, Broccoli

Gluten Friendly Bread & Pasta Options Available

⭐ New for August | 🍏 Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar) 🌿 Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.