





# Atrium


## March 11<sup>th</sup>-April 6<sup>th</sup>

### Starters

**Soup of the Day** - A homemade specialty soup prepared in house. \$2.75  
**Potato Leek Soup**   - Leeks, potato, garlic, vegetable broth and cream. \$2.75 (140 cal.)


**House Salad**  - Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (30 cal.)



**Caesar Salad**  - Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

**Tomato And Cucumber Salad**  - Fresh tomatoes, cucumbers, red onion, basil and Italian dressing. \$4.00 (40 cal.)

**Fruit Salad** - Cut pineapple, seedless green grapes, red grapes, mango and kiwi. \$2.75 (30 cal.)


### Entrée Salads and Handhelds


**Entrée House Salad**  - Shredded carrots, tomatoes and cucumbers served over a bed of mixed greens. \$10.00 (40 cal.)

**Greek Salad**   - Chopped romaine, Kalamata olives, cucumber, tomato, artichoke, roasted red pepper, feta cheese and red onion tossed with Greek dressing. \$10.00 (410 cal.)

**Choose One Protein For Your Entrée Salad**

Salmon (240 cal.) Grilled Shrimp (140 cal.) Grilled Chicken Breast (190 cal.)

**Grilled Rueben Sandwich**  - Thinly sliced corned beef, sauerkraut, Swiss cheese and 1000 island dressing on toasted rye bread. \$10.00 (710 cal.)


**Pepperoni Flatbread**  - Baked flatbread topped with pepperoni, mozzarella, and tomato sauce. \$11.00 (550 cal.)

**\*Gluten Friendly Bread Options Available\***

### Salad Dressing

Balsamic Vinaigrette (60 cal.) - Blue Cheese (150 cal.) - Caesar (180 cal.) - French (130 cal.) - Honey Dijon (130 cal.) - Italian (40 cal.) - Ranch (170 cal.) - Raspberry Vinaigrette (60 cal.)

 New for March

|  Healthier Choice  
(under 460 mg sodium, 4 g saturated fat, 10 g added sugar)

|  Vegetarian

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

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## Healthier Choice

**Pan Seared Bronzini** 🍏★ - Whole butterflied filet of fresh Bronzini, lightly seasoned and pan seared. \$12.00 (260 cal.)

**Chicken Francaise** 🍏 - Sautéed egg battered chicken breast finished with butter, lemon and white wine. \$10.00 (260 cal.)

**Moroccan Vegetable Stew** 🍏★🌿 Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. \$9.00 (160 cal.)

## Pasta

**Shrimp Scampi over Linguine** - Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic. (430 cal.) \$10.00

**Rigatoni Alla Salsiccia** ★ - Rigatoni pasta, sausage, mushroom, red wine, herbs, tomato and parmesan. \$10.00 (370 cal.)

**Linguine with Marinara Sauce** 🌿 - Linguine pasta tossed with marinara sauce and finished with parmesan cheese. \$8.00 (230 cal.)

**\*Gluten Friendly Pasta Available\***

## Sea

**Grilled Salmon** 🍏 - Grilled salmon filet. \$11.00 (240 cal.)  
Also available with Bourbon Sauce. (60 cal.)

**Creole Shrimp over Rice** ★ - Shrimp sautéed with peppers and onions, finished with white wine and a spicy creole sauce then served over basmati rice. (350 cal.) \$10.00

**Coquilles St.-Jacques** ★ - Sea Scallops served in a creamy broth topped with seasoned breadcrumbs and Swiss cheese then baked until golden brown. (520 cal.) \$12.00

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## Farm

**Steak Medallions with Diane Sauce** ★ – Carved medallions of beef with a mustard, mushroom brandy cream sauce. (250 cal.) \$12.00

**Shepherd's Pie** ★ – Ground lamb, celery, carrot, leek, onion, garlic, fresh herbs and spices in a burgundy wine sauce, topped with parmesan whipped potato. (410 cal.) \$11.00

**Chicken Breast Woodland** ★🍏 – Floured then sautéed chicken breast finished with mushrooms and a brandy cream sauce. \$10.00 (290 cal.)

**Sweet and Sour Chicken over Rice** – Tempura battered white meat chicken fried then tossed with sautéed peppers and our sweet and sour pineapple-ginger sauce. Served over white rice. (460 cal.) \$9.00

**Pork Shank with Tomato Demi Glace** ★ – Braised pork shank, tomato demi glace and gremolata. (360 cal.) \$11.00

**Bratwurst, Beer and Onions** ★ – German style pork sausage, braised in beer with peppers and onions - grilled to order. \$10.00 (300 cal.)

**Rotisserie Chicken** – Bone in chicken quarter seasoned with fresh herbs, spices, onions and orange, then slowly roasted. (620 cal.) \$9.00

**Grilled Chicken Breast** 🍏 – Plain grilled chicken breast. \$8.00 (190 cal.)

## Sides

Mashed Potatoes (140 cal.)

Sweet Potato Fries (200 cal.)

Baked Potato (220 cal.)

Roasted Yams with Cinnamon (170 cal.)

Buttered Corn (110 cal.)

White Rice (140 cal.)

Green Beans Almandine (90 cal.)

Blanched Asparagus (25 cal.)

Sautéed Carrots with Dill (70 cal.)

Roasted Brussels Sprouts w/ Bacon (60 cal.)

Roasted Parsnips (170 cal.)

Fruit Salad (30 cal.)

Available Plain: Sweet Potato Fries, Baked Potato, White Rice, Green Beans, Asparagus, Brussels Sprouts, Carrots

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## Spirits & Wine List

Tom Collins- Gin, lemon juice, simple syrup with a splash of club soda \$5.00

Manhattan- Whiskey, sweet vermouth, and bitters. \$5.00

Martini- Vodka or Gin garnished with a lemon or olive. \$5.00

Gimlet- Gin and lime juice. \$5.00

Old Fashion- Simple syrup, bitters, and water, muddled and topped with whiskey.

Served over ice. \$5.00

Whiskey sour- Whiskey and sour mix. Served with a cherry. \$5.00

Bloody Mary- Vodka and tomato juice with a kick. \$5.00

Margarita- Tequila, Triple sec and sour mix. Served straight up or on the rocks. \$5.00

White Russian- Vodka, Kahlua and cream. Served over ice. \$5.00

### Spirits- \$5.00

Jack Daniels Whiskey, Johnny Walker Red, Jose Cuervo Tequila, Captain Morgan White

Rum, Captain Morgan Spiced Rum, Beefeater Gin, Tito's Vodka, E&J Brandy, Kahlua,

Bailey's, Triple Sec,

### Wines -\$4.00

**White**- Chardonnay, Pinot Grigio, Riesling, White Zinfandel

**Red**- Merlot, Cabernet, Pinot Noir

### Bottle Beers- \$3.50

Budweiser, Bud Light, Miller Lite, Yuengling, Sam Adams, Natty Boh, Heineken