

Atrium Lunch

August 10th – 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.)
- Frisee & Arugula Salad**–  Frisee, arugula, red onions and grapes topped with toasted almonds. \$2.75 (60 cal.)
- Mixed Fruit**– Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds & Entree Salads

- Grilled Peach & Pecan Salad**– Grilled peaches, mixed greens, candied pecans, pickled onions and feta cheese, topped with a balsamic vinaigrette. \$10.00 (390 cal.)
- Choose One Protein For Your Pasta**– Salmon (240 cal.) Grilled Shrimp (140 cal.) Grilled Chicken Breast (220 cal.) Tofu (90 cal.)
- Patty Melt**– Our signature burger served on toasted rye with American and Swiss cheeses and crispy frizzled onions. \$10.00 (850 cal.)
- Chicken Pesto Flatbread**– Diced chicken, pesto, mozzarella, roasted peppers, caramelized onions, arugula and balsamic glaze. \$10.00 (850 cal.)
- Shrimp Salad Sandwich**– Shrimp salad in a mayonnaise dressing, served on white bread with lettuce and tomato. \$11.00 (440 cal.)

Farm & Sea

- Moroccan Vegetable Stew**– Moroccan spiced carrots, yams, potatoes, kale, apricots, garbanzo beans and lentils in a vegetable broth. \$10.00 (160 cal.)
- Miso Chicken Breast with Asian Slaw**– Frenched breast of chicken, miso butter and Asian slaw with peanuts. \$10.00 (570 cal.)
- Capellini with Marinara Sauce**– Classic thin style capellini pasta tossed in a traditional marinara sauce. \$10.00 (240 cal.)
- Choose One Protein For Your Pasta**– Salmon (240 cal.) Grilled Shrimp (140 cal.) Grilled Chicken Breast (220 cal.) Tofu (90 cal.)
- Sautéed Liver with Bacon and Onions**– Seared beef liver, bacon and onions. \$10.00 (350 cal.)
- Grilled Chicken Breast**– Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)
- Thai Chili Salmon**– Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. \$14.00 (350 cal.)
- Grilled Salmon**– \$11.00 (245 cal.) Also available with bourbon sauce. (60 cal.)
- Bang Bang Shrimp**– Fried shrimp, Sriracha mayonnaise. \$12.00 (770 cal.)

Sides

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| Baked Potato (140 cal.) | Blanched Carrots (40 cal.) |
| Sautéed Cauliflower (60 cal.) | Vegetable Ratatouille (30 cal.) |
| French Fries (355 cal.) | Mixed Fruit (40 cal.) |

Available Plain: Baked Potato, Cauliflower, Carrots

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.