

Atrium

October 12th – November 7th

Starters

Soup of the Day – A homemade specialty soup prepared in house. \$2.75

Soup of the Week ★ – A homemade specialty soup prepared in house. \$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. \$4.00 (290 cal.)

Mixed Fruit – Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Entrée Salads and Handhelds

Cobb Salad with Grilled Chicken ★ – Diced grilled chicken, avocado, bacon, egg, tomato, blue cheese, cheddar cheese over crispy romaine lettuce. Served with a dressing of your choice on the side. \$10.00 (250 cal.)

Beef Brisket Grilled Cheese ★ – Beef Brisket, cheddar cheese, caramelized onions and Barbeque sauce grilled on Texas toast. \$10.00 (1060 cal.)

Chicken Salad Sandwich – Diced white meat chicken salad on bread with lettuce and tomato. \$10.00 (840 cal.)

Gluten Friendly Bread Options Available

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”

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 October

🍏 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.

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Healthier Choice

Thai Yellow Curry with Tofu 🍏★ - Tofu, coconut milk, yellow curry, garlic, ginger, onions, peppers, mushrooms, soy sauce, lime, basil and jasmine rice. \$11.00 (210 cal.)

Pan Seared Bronzino 🍏★ - Whole butterflied filet of fresh Branzino, lightly seasoned and pan seared. (260 cal.) \$10.00

Chicken with Bacon Fig and Goat Cheese 🍏 - Grilled chicken breast topped with a port wine, balsamic, bacon and fig reduction with goat cheese. (400 cal.) \$10.00

Chicken Marsala 🍏 - Floured then sautéed chicken breast finished with our marsala wine demi-glace and sautéed mushrooms. \$11.00 (300 cal.)

Pasta

Build Your Own Pasta

Choose One Noodle For Your Pasta:

Penne (130 cal.), Linguine (180 cal.), Cappellini (130 cal.)

Choose One Protein For Your Pasta:

Grilled Shrimp (140 cal.), Grilled Chicken Breast (220 cal.) Tofu (80 cal.)

Choose Toppings For Your Pasta: Broccoli (5 cal.), Sautéed Mushrooms (20 cal.) Sautéed Peppers and Onions (30 cal.)

Choose Sauces For Your Pasta: Alfredo Sauce (120 cal.), Lemon Butter Sauce (200 cal.), Marinara Sauce (50 cal.)

Gluten Friendly Pasta Available

Sea

Grilled Salmon - Also available with Bourbon Sauce. (60 cal.)

Mediterranean Fish of the Day - White Fish, fresh herbs, olive oil, wine, garlic, tomatoes, capers, olives, fennel and shallots. (230 cal.) \$14.00

Pan Seared Haddock with Pesto ★ - Seared filet of haddock topped with basil pesto and blistered tomatoes. (360 cal.) \$14.00

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Farm

Fried Pork Chop ★ - Buttermilk, pork loin, spices and breadcrumbs. \$10.00 (410 cal.)

Country Fried Chicken ★ - Buttermilk marinated chicken leg and thigh tossed in seasoned flour then fried. \$10.00 (520 cal.)

Pork Shank with Tomato Demi Glace ★ - Braised pork shank, tomato demi glace and gremolata. \$10.00 (360 cal.)

Braised Beef Brisket Platter ★ - Beef brisket, braised with tomato, onions, carrots, celery and herbs in a rich beef broth Served with a baked potato and mac and cheese. \$10.00 (850 cal.)

Backyard Burger ★ - Grilled Beef Burger, ketchup, mayonnaise, leaf lettuce, tomato, pickles, and onion, on a toasted brioche bun served with fries. \$10.00 (670 cal.)

Grilled Chicken Breast 🍏 - Plain grilled chicken breast. \$8.00 (220 cal.)

Sides

Baked Potato (220 cal.)
Macaroni and Cheese (230 cal.)
Sautéed Cinnamon Apples (150 cal.)
Baked Sweet Potato (190 cal.)

Green Beans (40 cal.)
Spinach (30 cal.)
Vegetable Medley (40 cal.)
Sautéed Broccoli with Lemon & Garlic (50 cal.)
Mixed Fruit (40 cal.)

Available Plain: Baked Potato, Green Beans, Vegetable Medley, Broccoli, Spinach

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