

## STARTERS

Roasted Eggplant & Garlic Puree  
grilled flat bread  
8

Sautéed Shrimp  
garlic lime sauce  
12

Soup of the Day  
5

Clam Chowder  
6

Atlas Salad  
spring greens, walnuts, bleu cheese & sherry vinaigrette  
7

Caesar  
7

Hearts of Palm Salad  
artichoke & kalamata olives  
8

Shrimp & Artichoke Salad  
spring greens & saffron basmati rice  
13

## SHARING PLATTERS

Fire Roasted Meats and Seafood are Served Platter Style.  
All Platters are Served with Vegetables and Saffron-Basmati Rice.

### FIRE ROASTED MEAT

Tenderloin  
Chopped Sirloin  
Chopped Chicken Breast  
Chicken Breast  
Per Person 22

### FIRE ROASTED SEAFOOD

Sea Bass  
Salmon  
Walleye  
Fresh Daily Selection  
Per Person 24

## ENTRÉES

Atlantic Salmon  
grilled vegetables & basmati rice  
19

Jacob's Trout  
herb beurre blanc sauce & mashed potatoes  
17

Walleye  
sautéed bell peppers & curried potatoes  
19

Gulf Shrimp  
citrus beurre blanc sauce & basmati rice  
22

Tuna Steak  
grilled vegetables & cous cous  
22

Seared Sea Scallops  
balsamic reduction  
22

Atlas Chicken  
beurre blanc sauce & mashed potatoes  
17

Pomegranate-Walnut Chicken  
basmati rice  
17

Vegetarian Platter  
grilled vegetables & cous cous  
16

Grilled Pork Chop  
mashed potatoes  
18

Atlas Tenderloin  
saffron pistachio butter  
22

Grilled Lamb Chops  
mashed potatoes  
24

14 oz New York Steak  
curried potatoes  
35

