

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

Fire Roasted Chicken
add 6

Fire Roasted Salmon
add 8

Shrimp & Scallops
add 8

Shrimp & Artichoke Salad
spring greens & saffron basmati rice
13

SANDWICHES

all sandwiches served with french fries

Grilled Chicken
spinach pesto & muenster cheese
11

Grilled Tenderloin
sautéed onions & mushrooms
14

Sautéed Walleye
harissa mayonnaise
14

Grilled Salmon
dill aioli
14

ENTRÉES

Gulf Shrimp

citrus beurre blanc sauce & basmati rice
18

Jacob's Trout

herb beurre blanc sauce & mashed potatoes
14

Walleye

sautéed bell peppers & curried potatoes
16

Tuna Steak

grilled vegetables & cous cous
18

Seared Sea Scallops

balsamic reduction
19

Vegetarian Platter

grilled vegetables & cous cous
12

Atlas Chicken

beurre blanc sauce & mashed potatoes
14

Pomegranate-Walnut Chicken

basmati rice
14

Atlas Tenderloin

saffron pistachio butter
18

Grilled Lamb Chops

mashed potatoes
19

10 oz New York Steak

curried potatoes
22

CHEF'S FAVORITES

Fire Roasted Over a 1,200 Degree Grill

Boneless Chicken

14

Beef Tenderloin

18

Free Range Lamb

16

Atlantic Salmon

16

Chilean Sea Bass

21