

## STARTERS

Roasted Eggplant & Garlic Puree  
Grilled Flat Bread  
8

Sautéed Shrimp  
Garlic Lime Sauce  
12

Smoked Salmon  
Capers, Egg, Onion  
9

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

## SANDWICHES

Choice of Fries, Mixed Green Salad or Soup

Grilled Chicken  
Spinach Pesto, Muenster Cheese  
12

Tenderloin Steak  
Peppers, Onion, Cheese  
14

Sautéed Walleye  
Harissa Mayonnaise  
14

Portabello Mushroom  
Caramelized Onions, Mozzarella Cheese  
11

## 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

### Atlantic Salmon

Black Bean Sauce  
16

### Seared Sea Scallops

Lemon Butter Sauce  
19

### Vegetarian Platter

Grilled Vegetables, Basmati Rice, Roasted Eggplant  
12

### Atlas Chicken

Beurre Blanc Sauce, Mashed Potatoes  
14

### Pomegranate-Walnut Chicken

Saffron Basmati Rice  
14

### 6 oz Grilled Beef Tenderloin

Mashed Potatoes, Onion Straws  
18

### Grilled Lamb Chops

Mashed Potatoes  
19

## 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