DINNER MENU

STARTERS
Soup of the Day | 5
Chicken Barley | 5
Roasted Eggplant & Garlic Purée | 10
Grilled Flat Bread
Sautéed Shrimp | 14
Garlic Lime Sauce

SALADS
Atlas | 9
Spring Greens, Walnuts, Bleu Cheese, in Sherry Vinaigrette
Caesar | 9
Hearts of Palm | 10
Artichoke, Kalamata Olives
Persian | 10
Cucumber, Tomatoes, Red Onion, in Lime Vinaigrette

SHARING PLATTERS
Fire roasted meats or seafood are served platter style. Served with vegetables & saffron-basmati rice.

Fire Roasted Meat | 24
per person
Tenderloin
Chopped Sirloin
Chopped Chicken Breast
Chicken Breast
Fire Roasted Seafood | 26
per person
Tilapia
Salmon
Walleye
Fresh Fish Selecton
Combination
prices vary on selection
Choose from selection above

ENTRÉES
Daily Pasta | 18
Gulf Shrimp | 24
Citrus Beurre Blanc Sauce, Basmati Rice
Jacob’s Trout | 18
Herb Beurre Blanc Sauce, Mashed Potatoes
Baked Tilapia | 19
Lemon Caper Sauce
Walleye | 21
Sautéed Bell Peppers, Curried Potatoes
Atlantic Salmon | 21
Black Bean Sauce, Basmati Rice
Seared Sea Scallops | 24
Lemon Butter Sauce, Mashed Potatoes
Vegetarian Platter | 16
Grilled Vegetables, Basmati Rice, Roasted Eggplant
Atlas Chicken | 18
Beurre Blanc Sauce, Mashed Potatoes
Pomegranate-Walnut Chicken | 18
Saffron Basmati Rice
Grilled Lamb Chops | 28
Mashed Potatoes
Fire Roasted Leg of Lamb | 24
Curried Potatoes
8 oz Grilled Beef Tenderloin | 34
Mashed Potatoes, Onion Straws

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Mashed Potatoes, Onion Straws
ATLAS GRILL

Persian Inspired
Fire Roasted Meats & Seafood

AtlasGrill.com | Minneapolis, MN | 612.332.4200