

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

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

Black Bean Sauce

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

Seared Sea Scallops

Lemon Butter Sauce

22

Atlas Chicken

Beurre Blanc Sauce, Mashed Potatoes

17

Pomegranate-Walnut Chicken

Basmati Rice

17

Vegetarian Platter

Grilled Vegetables, Basmati Rice, Roasted Eggplant

16

Grilled Pork Tenderloin

Pineapple Mango Sauce

18

Fire Roasted Leg of Lamb

Curried Potatoes

21

8 oz Grilled Beef Tenderloin

Mashed Potatoes, Onion Straws

28

Grilled Lamb Chops

Mashed Potatoes

24