

THE ATRIUM DINING ROOM

W I N E S B Y T H E G L A S S

White

Mirassou Central Coast, Chardonnay
Kendall Jackson "Grand Reserve" Chardonnay
Mezzacorona Pinot Grigio "Alto Adige"
Ferrari-Carano, Sauvignon Blanc
Beringer, White Zinfandel

Red

Penfolds Rawson Retreat Merlot
J Lohr Seven Oaks, Cabernet Sauvignon
Rosemount Diamonds, Shiraz
Mirassou Monterey, Pinot Noir
Francis Coppola "Diamond Series" Zinfandel

S O U P

Lobster Bisque
Tarragon cream

Butternut Squash and Apple Puree
Pecan bread croutons, Granny Smith apples

S A L A D S

Marinated Mushroom and Blue Cheese
Baby greens, roasted beets, sunflower seeds, sherry vinaigrette

Red Wine Poached Pear and Toasted Brie Croustades
Baby greens, grapes, spicy walnuts, red wine and pumpkin seed vinaigrette

Classic Caesar Salad
*Sourdough croutons and pecorino-romano cheese
with grilled chicken*

A P P E T I Z E R S

Tuna Tempura
Wakame salad, soy orange and honey cumin dressing

Shrimp Cocktail
Cocktail sauce, lemon

Black Bean and Corn Quesadilla
Pepper jack cheese, salsa, guacamole, sour cream
Shrimp
Chicken

Jumbo Lump Crab Cakes
Lobster celeriac slaw, saffron and dijon aioli

Golden Fried Calamari
Lemons, spicy marinara, orange ginger sauce

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L I T E F A R E

BBQ Shredded Pork Sandwich

Potato bun, cheddar cheese, house potato salad and barbecue sauce

Grilled Flank Steak

Garlic whipped potatoes, portobello leek ragoût and garlic baguette

Oyster Point "Fish and Chips"

Cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger

Lettuce, tomato, red onion, french fries and pickle

Turkey Club

Apple smoked bacon, chive mayonnaise, french fries, tri-color pasta salad

Sandwich Sampler

Shrimp and crab with dill salad on croissant; onion brioche with chicken and apple; tuna pita

Grilled Chicken Panini

Red pepper, eggplant, fresh mozzarella and pesto with arugula salad

S I D E S

*French fries, sweet potato fries, house salad,
vegetable d'jour, tri-color pasta salad*

E N T R E E S

*All Entrées are served with warm bread, house salad with choice of dressing:
blue cheese, creamy white balsamic, sundried tomato basil, sherry and citrus vinaigrettes*

Roasted Organic Chicken with Sage and Apple Bacon Jus

Autumn vegetables, whipped potatoes

Pomegranate Roasted Salmon

Grilled fennel, wilted spinach, autumn vegetable couscous, ginger beurre blanc

Grilled Filet Mignon with Port Wine Sauce

Celeriac and sweet potato au gratin, asparagus

Roasted Long Island Duck with Lavender Honey

Wild rice blend, green beans, red wine citrus sauce

Berkshire Pork Chop with Pommery Mustard Sauce

Apple chutney, red cabbage, whipped sweet potatoes, brussel sprouts

Pan Roasted Grouper and Cockle Clams

Fingerling potatoes, autumn vegetables, chowder sauce

18% Service Charge is included for parties of eight or more.