

THE ATRIUM DINING ROOM

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

White

Mirassou Central Coast, Chardonnay	8.00
Kendall Jackson "Grand Reserve" Chardonnay	12.00
Mezzacorona Pinot Grigio "Alto Adige"	8.00
Ferrari-Carano, Sauvignon Blanc	9.00
Beringer, White Zinfandel	7.00

Red

Penfolds Rawson Retreat Merlot	8.00
J Lohr Seven Oaks, Cabernet Sauvignon	10.00
Rosemount Diamonds, Shiraz	8.00
Mirassou Monterey, Pinot Noir	8.00
Francis Coppola "Diamond Series" Zinfandel	9.00

S O U P

Chicken with Cannellini Beans and Spinach 4.95
Rich chicken broth with vegetables, chickpeas and egg noodles

Corn and Crab Chowder 5.95
Yukon gold potatoes, scallions, seven-grain croutons

S A L A D S

Baby Greens with Chipotle Pepper and Honey Vinaigrette 7.95
Zucchini, squash, cucumber, tomatoes, corn, peppers, scallions, aged white cheddar and croutons

Tomato and Mozzarella Tri Color Salad 9.95
Grape tomatoes, focaccia croutons, artichoke and roasted peppers tossed with arugula, endive, and radicchio in aged balsamic vinaigrette

Classic Caesar Salad 6.95
*Sourdough croutons and pecorino-romano cheese
with grilled chicken* 8.95

A P P E T I Z E R S

Sesame Seared Tuna 10.95
Soba noodle salad, ponzu sauce, wasabi

Sweet and Spicy Chicken Wings 10.95
Oyster Point Hotel house sauce, blue cheese, carrot and celery sticks

Shrimp Cocktail 12.95
Cocktail sauce, lemon

Black Bean and Corn Quesadilla 7.95
Pepper jack cheese, salsa, guacamole, sour cream
Shrimp 9.95
Chicken 8.95

Jumbo Lump Crab Cakes 14.95
Summer slaw, pequinillo pepper aioli, cilantro oil

Golden Fried Calamari 9.95
Lemons, spicy marinara, orange ginger sauce

Tender Beef and Cremini Mushroom Kabobs 8.95
Mango salsa, teriyaki glaze, grilled pineapple

Steamed Littleneck Clams 11.95
Sautéed garlic, scallions, basil, oregano in a white wine lemon butter sauce

THE ATRIUM DINING ROOM

L I T E F A R E

BBQ Shredded Pork Sandwich 9.95

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

Grilled Flank Steak 12.95

Garlic whipped potatoes, portobello leek ragoût and garlic baguette

Chicken Milanese and Garlic Baguette 11.95

Aged provolone, arugula, red peppers with tri-color pasta salad

Oyster Point "Fish and Chips" 12.95

Cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger 9.95

Lettuce, tomato, red onion, french fries and pickle

Turkey Club 9.95

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

Sandwich Sampler 11.95

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

Soft Tortilla Platter

Baby greens with black beans and Spanish rice

Steak 14.95

Chicken 12.95

Shrimp 14.95

S I D E S

*French fries, sweet potato fries, house salad, vegetable d'jour,
tri-color pasta salad, frizzled onions, garlic whipped potatoes 3.95*

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, chipotle pepper and honey, sundried tomato basil and citrus vinaigrette*

Thai Chili and Papaya Glazed Tilapia 23.95

Sticky rice, steamed sugar snaps and carrots

Roast Organic Chicken with Cremini Madeira Sauce 18.95

Garlic whipped potatoes, haricot verts

Herb and Lemon Roasted Grouper 24.95

Saffron scented rice pilaf with sundried tomatoes, seasonal diced vegetables

Grilled Filet Mignon 31.95

Potato au gratin, steamed asparagus, cipollini and shiitake merlot demi, béarnaise

Ancho Chili Grilled Pork Tenderloin 19.95

Wilted spinach, sweet 'n' sour apricot ginger sauce, oven roasted potatoes

Seared Diver Scallop with Bucatini Pasta 24.95

Porcini and leek sauces, diced seasonal vegetables, Locatelli cheese

Black Pepper Seared Lamb London Broil 23.95

Horseradish whipped potatoes, oven roasted tomatoes, haricot verts, port demi

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