

Small Plates

Garlic Chili Wings

Deliciously Spiced Wings With The Right Amount Of Heat, Celery & Carrot Batonnets. Served With Your Choice Of Ranch or Bleu Cheese.

BBQ CHICKEN FLATBREAD

Toasted Flatbread, BBQ Chicken, Red Onions, Cilantro, Parmesan Cheese, Chipotle Sour Cream.

Bruschetta Insalata di Mare

Grilled Crostini, Shrimp, Black Olives, Roasted Tomato, Red Onion, Capers, Lemon Juice, Evvo, and Shaved Parmesan Cheese

Tangy BBQ Meatballs

Roasted Pork and Beef Meatballs. Chef's Signature BBQ Sauce and Garlic Bread.

The Big Dipper

Tzatziki, Hummus, Fresh Olive Tapenade, Garlic Toasted Crostini, Naan chips.

Atrium Onion Ring Stack

Served with House Made Bacon Horseradish Dip.

Fresh Salads

★ Add Chicken \$3 or Salmon \$5

Roasted Pear Salad

Seasonal Mixed Greens, Honey Glazed Roasted Pears, Dried Cherries. Served With Chef's Signature Maple Cinnamon Vinaigrette.

Kale Caesar Salad

Romaine, Kale, Red Onion, House Made Ciabatta Croutons, Parmesan Cheese. Served with Caesar Dressing.

Butter Wedge Salad

Chilled Lettuce Wedge, Granny Smith Apples, Apple Wood Smoked Bacon, Candied Walnuts, Bleu cheese Crumbles. Served with Bleu Cheese or Buttermilk Ranch Dressing.

Atrium House Salad

Seasonal Greens, Mandarin Orange Slices, Dried Cranberries, Sunflower Seeds, Feta Cheese. Served with Raspberry Vinaigrette Dressing.

SANDWICHES

Mornay & Mushroom Duxelles Burger

Omaha Steak Burger, Mushroom Duxelles, Mornay Sauce, Crispy Fried Onion. Served on a Warm Ciabatta Roll.

The Cheeseburger Egg-Spllosion

Omaha Steak Burger, Fried Egg Center, Apple Wood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, and Onion. Served on a Sesame Seed Bun.

Chef's Special BLT

Candied Smoked Bacon, Lettuce, Tomatoes, Brie. Served on Multi grain Bread. Choice of Brie or Cheddar Cheese.

Chipotle Chicken Grilled Cheese

Spicy Shredded Chicken, Gruyere Cheese, Sweet Apple Slaw. Served on Artisan Bun.

Berry Balsamic Chicken Salad Wrap

Marinated chicken, Greens, Fresh Berries, Goat Cheese, Raspberry Vinaigrette. Served on a Warm Spinach Tortilla.

Entrées

★ All Entrées Served With Choice Of Two Sides

14 oz Ribeye

Grilled Ribeye Topped With Red Onion marmalade.

8 oz Filet

Grilled Beef Tenderloin. Topped with Red Wine Butter.

6 OZ Bistro Steak

Marinated Tri Tip Topped With Garlic Butter & House Made Onion Rings.

Pasta Carbonara

Apple Wood Smoked Bacon, Garlic Sauce, Shave Parmesan Cheese. Served With Garlic Bread.

Chicken Lombardy

Grilled Chicken Breast, Marsala Wine, Mushrooms, and Mozzarella cheese.

Triple Citrus Glazed Salmon

Seared Salmon Filet, Lemon, Lime, And Orange Marinade.

Three Cheese Ravioli

Green Peas, Mushrooms, and Sun dried Tomatoes. Served With a Pesto Sauce.

SIDES

Loaded Mac & Cheese

Chef's Signature Mix of Bacon, Sausage, Green Onions, Jalapeno, Tomato, and Five Cheese Blend Sauce.

Steak Fries

Onion Rings

Caramelized Brussel Sprouts

Seasonal Vegetable Mix

Side Atrium House Salad

Soup Du' Jour

Our Chef's Choice, using seasonal ingredients. Prepared Fresh Daily.

DESSERTS

White Chocolate Croissant Bread Pudding

Our Chef's Signature Dessert. Served With a Warm Maker's Mark Sauce.

Turtle Molten Bundt

Moist Fudge Chocolate, Toasted Pecan, and topped with a warm caramel sauce.

Chocolate Decadence Cake

Topped with Raspberry Puree

Blueberry Brulee Cheesecake.