# — the —— ATRIUM CAFE & WINE BAR

WINE

Tortilla chips and fire-roasted salsa Add guacamole and sour cream       Roasted garlic and pesto hummas platter served with pita and yucca root chips, crispy edamame, and fresh veggies         AVOCADO FRIES       5 For 8   8 For 11         Fried and served with salsa and ranch dip       10         CALAMARI FRITTO       10         Fried calamari cutlets served with marinara sauce       11         BREADED PORTOBELLO MUSHROOMS       11         Poblano sour cream and sweet Thai chili sauce       11         CHIPS + DIPS       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       12         SOUP + SALAD       12         VESTERDAY'S SOUP       5         Prepared a day in advance to enhance the soups flavors       5         HOMESTYLE CHICKEN & NOODLE       6         CLASSIC FRENCH ONION Pesto crostini and gruyere cheese       7		Wine by the Glass – $6^{02}$	Pour	for <sup>\$</sup> 6	11:00 <sup>am</sup> - 5:00 <sup>pm</sup> Only	
<ul> <li>Australia – CALARLES SMITH MERLOT - Australia – CHARLES SMITH MERLOT - Austahington – HOGUE CHARDONNAY - Washington – HOGUE CHARDONNAY - Washington – HOGUE CHARDONNAY - Washington – HOGUE MERLOT - Washington – HOMESTYLE CHICKEN &amp; NOODLE CHATEAU CHOPPED CHEF - Crisp iceber, black forest ham, shaved turkey, curumbers, cherey tomatoes, hardboiled ega and cheddar cheeses with your choice of dressing</li> </ul>						
− California –       − Washington –         HOGUE CHARDONNAY − Washington –       − Washington –         HOGUE MERLOT − Washington –       − Washington –         STARTERS       7         CHIPS + SALSA Add guacanole and sour cream       7         AVOCADO FRIES       5 For 8   8 For 11 Fried and served with salsa and ranch dip Fried calamari cutlets served with marinara sauce book beans, diced tomatoes, tortilla chips, and onion cilantro sour cream disvet Thai chili sauce CHIPS + DIPS       10         Potlano sour cream and sweet Thai chili sauce CHIPS + DIPS       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       12         SOUP + SALAD       7         VESTERDAY'S SOUP Prepared a day in advance to enhance the soups flavors       5         HOMESTYLE CHICKEN & NOODLE CLASSIC FRENCH ONION Pesto crostini and gruyere cheese       5         O       7         CHASLIC FRENCH ONION Pesto crostini and gruyere cheese       7         O       7         CHASLIC FRENCH ONION Pesto crostini and gruyere cheese       7         CHATEAU CHOPPED CHEF Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled ega and cheddar cheese with your choice of dressing       10	TES	<ul> <li>Northeast Italy</li> <li>COASTAL VINES WHITE ZINFANDEL</li> <li>California</li> <li>HOGUE CHARDONNAY</li> </ul>		B		
- Washington       - Washington         - Washington       - Washington         STARTERS       - Washington         CHIPS + SALSA       7         Tortilla chips and fire-roasted salsa       7         Add guacamole and sour cream       4         AVOCADO FRIES       5 For 8   8 For 11         Fried and served with salsa and ranch dip       7         CALAMARI FRITTO       10         Fried calamari cutlets served with marinara sauce       Shaved slow-roasted prime rib, shredded cheese, black beans, diced tomatoes, tortilla chips, and orion cilamot sour cream drizzle served with a side of fire-roasted salsa         Add jalapenos       6 For 10   12 For 10         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and sesame seeds served with ranch and fresh lime         SOUP + SALAD       VESTERDAY'S SOUP         Prepared a day in advance to enhance the soups flavors       5         HOMESTYLE CHICKEN & NOODLE       6         CLASSIC CAESAR       10         CLASSIC FRENCH ONION       7         Pesto crostini and gruyere cheese       7         Crisp romaine lettuce, strawberry balsamic vinaigrette       Ad grilled chicken 5   four chilled shrimg 8         VERY BERRY ©       12         Spring mix, berries, candied walnuts, crumbled feta cheeses, strawbery balsamic v	MHI					
CHIPS + SALSA       7       HUMMUS PLATTER       10         Tortilla chips and fire-roasted salsa       7       Roasted garlic and pesto hummas platter served with pita and yucca root chips, crispy edamame, and fresh veggies       10         AVOCADO FRIES       5 For 8   8 For 11       Fried and served with salsa and ranch dip       10         CALAMARI FRITTO       10       10       Fried calamari cutlets served with marinara sauce       12         BREADED PORTOBELLO MUSHROOMS       11       Poblano sour cream and sweet Thai chill sauce       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       12       12         SOUP + SALAD       VESTERDAY'S SOUP       5         Prepared a day in advance to enhance the soups flavors       5       14         HOMESTYLE CHICKEN & NOODLE       6       12         OMESTYLE CHICKEN & NOODLE       6       12         CLASSIC CAESAR       10       25         Prepared a day in advance to enhance the soups flavors       7       12         HOMESTYLE CHICKEN & NOODLE       6       12         CLASSIC FRENCH ONION       7       25         Pesto crostini and gruyere cheese       7       25         Pripo iced for the fores, cheese, strawberry balsamic vinaigrette       26 <t< td=""><td></td><td></td><td></td></t<>						
Tortilla chips and fire-roasted salsa       Add guacamole and sour cream       4         Add guacamole and sour cream       4         AVOCADO FRIES       5 For 8   8 For 11         Fried and served with salsa and ranch dip       10         Fried calamari cutlets served with marinara sauce       20         BREADED PORTOBELLO MUSHROOMS       11         Poblano sour cream and sweet Thai chili sauce       11         CHIPS + DIPS       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       6 For 10   12 For 10         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and seesame seeds served with ranch and fresh lime       11         SOUP + SALAD       CLASSIC CAESAR       10         VESTERDAY'S SOUP       5       For 8   8 For 10   12 For 10       12 For 10   12 For 10         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and seesame seeds served with ranch and fresh lime       12 For 10   12 For 10         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and seesame seeds served with ranch and fresh lime       12 For 10   12 For 10         VERY BERRY ©       5       5       5         Prepared a day in advance to enhance the soups flavors       6       10 crisp romaine lettuce, garlic croutons, shaved parmeses, cheese, strawberry	S	TARTERS				
Fried and served with salsa and ranch dip       12         CALAMARI FRITTO       10         Fried calamari cutlets served with marinara sauce       12         BREADED PORTOBELLO MUSHROOMS       11         Poblano sour cream and sweet Thai chili sauce       12         CHIPS + DIPS       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       12         SOUP + SALAD       FIRECRACKER WINGS       6 For 10   12 For 16         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and sesame seeds served with ranch and fresh lime       12         SOUP + SALAD       CLASSIC CAESAR       10         VESTERDAY'S SOUP       5       Frepared a day in advance to enhance the soups flavors       12         HOMESTYLE CHICKEN & NOODLE       6       CLASSIC FRENCH ONION       7         Pesto crostini and gruyere cheese       7       Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette       Add grilled chicken 5   four chilled shrimp 8         CHATEAU CHOPPED CHEF       12       Crisp iceberg, black forest ham, shaved turkey, cucumberg, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing	Tortilla chips and fire-roasted salsaAdd guacamole and sour cream4		4	Roasted garlic and pesto hummas platter served with pita and yucca root chips, crispy edamame, and fresh veggies <b>PRIME RIB NACHOS</b> 12 Shaved slow-roasted prime rib, shredded cheese, black beans, diced tomatoes, tortilla chips, and onion cilantro sour cream drizzle served with a side of fire-roasted salsa		
BREADED PORTOBELLO MOSHROOMS       11         Poblano sour cream and sweet Thai chili sauce       Add jalapenos         CHIPS + DIPS       12         Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       12         FIRECRACKER WINGS       6 For 10   12 For 16         Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and sesame seeds served with ranch and fresh lime         SOUP + SALAD       CLASSIC CAESAR       10         YESTERDAY'S SOUP       5       CLASSIC CAESAR       10         Prepared a day in advance to enhance the soups flavors       4dd grilled chicken 5   four chilled shrimp 8       VERY BERRY (*)       12         HOMESTYLE CHICKEN & NOODLE       6       7       20       20       20         Pesto crostini and gruyere cheese       7       20       21       21         CHATEAU CHOPPED CHEF       13       21       21       21         Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing       13	Fried and served with salsa and ranch dip CALAMARI FRITTO 10		10			
Comparison       Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips       Wings tossed in a sweet and spicy garlic ginger sauce, topped with peanuts, scallions and sesame seeds served with ranch and fresh lime         SOUP + SALAD       CLASSIC CAESAR       10         YESTERDAY'S SOUP       5       CLASSIC CAESAR       10         Prepared a day in advance to enhance the soups flavors       5       Add grilled chicken 5   four chilled shrimp 8       VERY BERRY 🐵       12         HOMESTYLE CHICKEN & NOODLE       6       CLASSIC FRENCH ONION       7       12       Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette       12         Add grilled chicken 5   four chilled shrimp 8       CHATEAU CHOPPED CHEF       12       12         Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing       12						
VESTERDAY'S SOUP       5       CLASSIC CAESAR       10         Prepared a day in advance to enhance the soups flavors       Add grilled chicken 5 / four chilled shrimp 8       2         HOMESTYLE CHICKEN & NOODLE       6       VERY BERRY I       12         Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette       12         Add grilled chicken 5 / four chilled shrimp 8       2         CLASSIC FRENCH ONION       7       7         Pesto crostini and gruyere cheese       7         ChATEAU CHOPPED CHEF       13         Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing       14	Т	ortilla and pita chips, fire-roasted salsa, serv		V s	Vings tossed in a sweet and spicy garlic ginger auce, topped with peanuts, scallions and	
YESTERDAY'S SOUP       5         Prepared a day in advance to enhance the soups flavors       5         HOMESTYLE CHICKEN & NOODLE       6         CLASSIC FRENCH ONION Pesto crostini and gruyere cheese       7         Add grilled chicken 5   four chilled shrimp 8         CHATEAU CHOPPED CHEF         Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing	S	OUP + SALAD				
<ul> <li>Prepared a day in advance to enhance the soups flavors</li> <li>HOMESTYLE CHICKEN &amp; NOODLE</li> <li>CLASSIC FRENCH ONION</li> <li>Pesto crostini and gruyere cheese</li> <li>CHATEAU CHOPPED CHEF</li> <li>Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing</li> </ul>	soup	YESTERDAY'S SOUP	5		Crisp romaine lettuce, garlic croutons, shaved parmesan cheese, anchovy,	
the soups flavors       Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette         HOMESTYLE CHICKEN & NOODLE       6         CLASSIC FRENCH ONION       7         Pesto crostini and gruyere cheese       7         CHATEAU CHOPPED CHEF       13         Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing					Add grilled chicken 5   four chilled shrimp 8	
CLASSIC FRENCH ONION 7 00 Pesto crostini and gruyere cheese 7 00 CHATEAU CHOPPED CHEF 13 Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing				Δ	Spring mix, berries, candied walnuts,	
CLASSIC FRENCH ONION 7 6 Pesto crostini and gruyere cheese 7 6 CHATEAU CHOPPED CHEF 13 Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing		HOMESTYLE CHICKEN & NOODLE	6	ALA		
CHATEAU CHOPPED CHEF 13 Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing	0,		7	S	Add grilled chicken 5   four chilled shrimp 8	
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					Add grilled chicken 5   four chilled shrimp 8	



11

## QUICHE + FLATBREADS

QUICHE LORRAINE 11 Bacon, spinach & mushrooms served with salad

BBQ CHICKEN CHIPOTLE Shredded chicken, onions, and mozzarella PRIME RIB, BACON + BLEU CHEESE Mushrooms and alfredo sauce 11

11

VEGETABLE + PESTO Roasted bell peppers, mushrooms, onions, broccoli, basil pesto, and mozzarella cheese

### SANDWICHES + WRAP

HONEY PECAN CHICKEN SALAD Chicken salad with pecans, grapes and honey with green leaf lettuce served on Vienna wheat		REUBEN Beef pastrami, sauerkraut, swiss cheese, crispy onions on marble rye with	
FOASTED THREE CHEESE, BACON & TOMATO Provolone, mozzarella, parmesan, bacon and red tomato on toasted sourdough	12 13	thousand island dressing MARINATED VEGETABLE CLUB Grilled zucchini, yellow squash, grilled portabell	
ATEAU CLUB Turkey breast, black forest ham, applewood smoked bacon swiss cheese, lettuce, tomato		mushroom, grilled red onion, roasted garlic hummus, finished with extra virgin olive oil and balsamic vinegar on a toasted ciabatta	
and mayo on toasted sourdough BQ GRILLED CHICKEN Grilled chicken breast with cheddar cheese,		CLASSIC ITALIAN HOAGIE Spicy capicola, genoa salami, pepperoni, black forest ham, lettuce, tomato, havarti cheese piled high on a toasted hoagie with Italian dressing	
BBQ sauce, lettuce, tomato and bacon on a brioche bun LASSIC CHEESEBURGER Choice of cheddar, Swiss, American or pepper jack cheese Add grilled onions and bacon	13	PHILLY CHEESESTEAK Shaved prime rib, smothered in provolone cheese sautéed peppers, onions and mushrooms on a toasted hoagie roll	
	3	CHICKEN + BACON WRAP 13 Sliced chicken, crispy bacon, shredded lettuce, tomato, cheddar cheese with ranch dressing	



All items come with th	e choice of one sid	le item: House Salad	or Yesterday's Soup
All Items come with th			or resteredy's boup

22

20

19

#### SEARED 6<sup>oz</sup> BEEF TENDERLOIN 6

Topped with Port Wine Demi-glace, mascarpone whipped potatoes, & green beans with bacon

#### GRILLED CITRUS CHICKEN 📴

Two grilled chicken breasts with wild rice, broccolini, and pineapple salsa

#### CHICKEN ALFREDO WITH LINGUINE

Grilled chicken breast with crispy bacon, local mushrooms, roasted garlic cloves, shallots, alfredo cream sauce, and linguinei served with two garlic breadsticks HOUSE BATTERED COD 17 Roasted red pepper coleslaw and tartar sauce served with french fries

### SALMON & SCALLOPS Faroe Island 4°<sup>z</sup> salmon, two pan-seared diver

scallops with garlic cream spinach and wild rice